

**P . S**

**P O R T S I D E**

**SYDNEY OPERA  
HOUSE**

**OPENING HOURS**  
**LUNCH – 11:30AM DINNER – 5PM**

#portsidesydney

A 1.5% surcharge applies on all credit card transactions. A 10% surcharge applies on public holidays.

# PRE-THEATRE

## SET-MENU

2 courses & glass of house  
red or white wine

**61 per person**

3 courses & glass of house  
red or white wine

**72 per person**

## TO START

Kingfish yuzu ceviche,  
miso pickled kohlrabi,  
edamame, shiso powder  
(DF, GF)

Chicken liver pâté, sweet wine jelly,  
pickles, walnut raisin toast (N)

Heirloom tomato,  
Burrata Stracciatella, olives,  
confit onion dressing, oregano (GF, V)

## MAIN

Poached chicken, popcorn, creamed  
corn, Brussel sprouts, gastrique (GF)

Truffled orecchiette pasta,  
cauliflower polonaise, brown butter (V)

Saltwater barramundi, cauliflower,  
charcoal brioche, macadamia,  
pancetta crumb (N)

Slow cooked pork neck,  
white bean puree, green apple,  
pickled baby figs (DF, GF)

## SHARED SIDES

*Choose one per table*

Crushed chat potato skordalia, thyme,  
rosemary, toasted almonds (GF, V)

Baby cos, radicchio, ruby grapefruit,  
cucumber, mustard & verjus dressing  
(DF, GF, V)

Charred Japanese pumpkin, hummus,  
pomegranate, sumac spiced yoghurt  
(GF, V)

## DESSERT

Coconut & lychee trifle, lime leaf,  
ginger ice cream, freeze dried  
fruit crumble (GF, V)

Pavlova, vanilla mousse, lemon lime curd,  
macerated berries (GF, V)

White chocolate tahini & pistachio  
brownie, pink soil, raspberry sorbet,  
Chantilly (N, V)

Menu by

*George Sideris*

# GRAZING

Sourdough bread, Pepe Saya butter (V)

**3 each**

Marinated Australian olives (DF, GF, V)

**11**

Smoked eggplant & sesame dip,  
crispy chick peas, toasted pita (V, DF)

**13**

Sydney rock oysters, tomato foam or  
chardonnay mignonette (DF, GF)

**4 each**

Selection of artisan cheese,  
condiments, crackers (V)

**23**

Cured meat, pickles,  
condiments, bread

**29**

# STARTERS

Raw beetroot ravioli,  
whipped goats cheese,  
hazelnut brown butter sauce  
(GF, N, V)

**20**

Kingfish yuzu ceviche, miso pickled  
kohlrabi, edamame, shiso powder (DF, GF)

**22**

Chicken liver pâté, sweet wine jelly,  
pickles, walnut raisin toast (N)

**21**

Fremantle octopus' terrine, clam vinaigrette,  
saffron rouille, burnt garlic (DF, GF)

**23**

Heirloom tomato, Burrata Stracciatella,  
confit onion dressing, olives, oregano (V)

**19**

# DINING MENU

## MAIN

Truffled orecchiette pasta,  
cauliflower polonaise, brown butter (V)

**30**

Saltwater barramundi, cauliflower,  
charcoal brioche, macadamia,  
pancetta crumbs (N)

**34**

Slow cooked pork neck, white bean  
puree, green apple, pickled baby figs  
(DF, GF)

**33**

Ras el hanout spiced lamb rump,  
pearl couscous, preserved lemon,  
labneh

**34**

Poached chicken, popcorn,  
creamed corn, Brussel sprouts,  
gastrique (GF)

**32**

**Please ask your waiter for  
our daily specials**

## SIDES

Salad of truss tomato, white beans,  
shallots, lemon vinaigrette (GF, V)

**11**

Crushed chat potato skordalia, thyme,  
rosemary, toasted almonds (GF, V)

**11**

Charred Japanese pumpkin, hummus,  
pomegranate, sumac spiced yoghurt  
(GF, V)

**11**

Baby cos, radicchio, ruby grapefruit,  
cucumber, mustard & verjus dressing  
(DF, GF, V)

**9**

## DESSERT

Coconut & lychee trifle,  
lime leaf, ginger ice cream,  
freeze dried fruit crumble (GF, V)

**15**

Pavlova, vanilla mousse, lemon lime  
curd, macerated berries (GF, V)

**15**

White chocolate, tahini & pistachio  
brownie, pink soil, raspberry sorbet,  
Chantilly (N, V)

**15**

Selection of artisan cheese,  
condiments, crackers (N, V)

**23**

## KIDS MENU

### **2 COURSE \$25**

Served with a choice of  
juice or soft drink

### **Choice of main**

Poached chicken breast or  
Barramundi, roasted veg, salad

Kids pasta bolognese

### **Dessert**

Vanilla ice cream, chocolate sauce

Menu by

*George Sideris*

# BEVERAGES

## CIDERS & BEERS

James Squire Orchard Crush Apple Cider,  
NSW  
**10**

James Boag's Premium Light,  
TAS  
**7.5**

James Boag's Premium Lager,  
TAS  
**9.5**

James Squire One Fifty Lashes Pale Ale,  
NSW  
**10**

4 Pines Kölsch Golden Ale,  
NSW  
**10**

Peroni, ITA  
**10**

## NON-ALCOHOLIC

Capi still or sparkling mineral water 1L  
**9**

Coke, Coke no sugar, Lemonade  
**4.5**

Lemon, lime & bitters  
**4.5**

Juice  
**4.5**

## COFFEE & TEA

Coffee by DOUBLE ROASTERS -  
Flat white, latte, cappuccino, espresso  
**4**

T2 Tea - English breakfast, earl grey,  
peppermint, green  
**4**

## BUBBLES

Aura, Brut Cuvée,  
South Eastern, AUS  
**9.5 / 42**

Petit Cordon by Maison Mumm,  
Brut Cuvée, Marlborough, NZ  
**13 / 65**

Bandini, Prosecco,  
Veneto, ITA  
**12 / 55**

42 Degrees, South Rosé,  
Coal River Valley, TAS  
**69**

Perrier-Jouët Grand Brut,  
Champagne, Epernay, FRA  
**26 / 140**

## WHITE

Aura, Sauvignon Blanc,  
South Eastern, AUS  
**9.5 / 42**

Redbank The Long Paddock,  
Sauvignon Blanc, King Valley, VIC  
**10 / 45**

McW High Altitude 480,  
Pinot Grigio, Tumbarumba, NSW  
**11 / 50 •**

Mt. Difficulty 'Roaring Meg' Pinot Gris,  
Central Otago, NZ  
**60**

Kilikanoon Mort's Block, Riesling,  
(VEGAN) Clare Valley, SA  
**13 / 60**

Margan, Verdelho,  
Hunter Valley, NSW  
**12 / 55**

Plantagenet Three Lions, Chardonnay,  
Great Southern, WA  
**13 / 60**

Tyrrell's, Semillon,  
Hunter Valley, NSW  
**55**

## RED

First Creek Botanica, Pinot Noir,  
Tumbarumba, NSW

**11 / 50**

Poggiotondo 'Organic'  
Chianti Classico Tuscany, ITA

**14 / 65**

Jed Wines, Malbec,  
Mendoza, ARG

**13 / 60**

McW 480, Shiraz,  
Gundagai & Hilltops, NSW

**11 / 50 •**

Primo Estate Merlesco, Merlot,  
Coonawarra, SA

**55**

Saltram 1859, Shiraz,  
Barossa Valley, SA

**12 / 55**

Aura, Cabernet Merlot,  
South Eastern, AUS

**9.5 / 42**

Lock & Key Reserve,  
Cabernet Sauvignon, Hilltops, NSW

**65**

## ROSÉ

Parlez Vous Rosé?,  
Riverina, NSW

**10 / 45**

Les Trois Rosé,  
Provence, FRA

**13 / 60**

## DESSERT

Frogmore Creek, Iced Wine Riesling,  
Coal River Valley, TAS

**15 / 60**

## FORTIFIED

Saltram Mr. Pickwick,  
Barossa Valley, SA

**60ml / 15**

# COCKTAILS

## HOUSE COCKTAILS

Portside Mojito  
white rum, lime, mint,  
sugar, lavender

**18**

Be Free Martini  
vodka, cointreau, basil,  
lime, watermelon

**18**

It's Thyme  
thyme infused vodka, lillet blanc,  
lemon, honey, french earl grey tea

**18**

Wayside  
dill infused gin, green apple, lemon,  
sugar, cucumber

**18**

Aphro Margarita  
blanco tequila, cointreau, lime,  
agave nectar, pomegranate

**18**

Archie Rose Outside G&T  
archie rose outside gin,  
san pellegrino rossa, mint sprig

**15**

Get Out  
archie rose outside gin,  
little drippa, kahlua

**20**

## HERITAGE COCKTAILS

Aperol Spritz  
aperol aperitivo, prosecco, soda, orange

**16**

Negroni  
gin, sweet vermouth, campari

**16**

Daiquiri  
white rum, lime, sugar

**16**

Margarita  
blanco tequila, cointreau, lime

**17**

Espresso Martini  
vodka, kahlua, espresso

**18**

## APERITIFS

Carpano Bianco, Carpano Rosso  
Vermouth, Pernod, Aperol,  
Campari, Pimms N°1

**9**

## DIGESTIFS

Amaro Averna

**12**

Amaro Montenegro

**9**

Frangelico

**9**