

P . S

P O R T S I D E

SYDNEY OPERA
HOUSE

OPENING HOURS

LUNCH – 11:30AM DINNER – 5PM

#portsidesydney

A surcharge of 10% applies on public holidays.

PRE-THEATRE

SET-MENU

2 courses & glass of house
red or white wine

58 per person

3 courses & glass of house
red or white wine

68 per person

TO START

Salad of buffalo mozzarella,
heirloom tomato, green olive,
confit onion vinaigrette (V,GF)

Sashimi of kingfish, ginger soy
vinaigrette, sesame, pomegranate
(GF,DF)

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

MAIN

Potato gnocchi, tomato emulsion,
braised fennel, whipped feta (V)

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

Poached free range chicken breast,
truffled polenta, brown butter, hazelnut,
puffed grains (GF,N)

SHARED SIDES

Choose one per table

Honey roasted sweet potato,
sour cream, chive, toasted seeds (GF,V)

Spiced heirloom carrots, honey,
almond dukkah, labneh (GF,V,N)

Salad of baby cos, radicchio, orange,
radish, lemon vinaigrette (GF,V,DF)

DESSERT

Deconstructed orange blossom
cheese cake, toasted milk,
compressed melon (GF,V)

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

Molten dark chocolate fondant,
whipped cultured cream (V)

GRAZING

Sourdough bread roll, Pepe Saya butter (V)

2.5

Marinated Australian olives (V,DF,GF)

11

Smoked hummus,
Za'atar toasted sourdough (V,DF)

12

Sydney rock oysters, verjus & dill
or ginger & shallot dressing (DF,GF)

3.5 each

Selection of artisan cheese,
condiments, crackers (V)

22

Cured meat, pickles,
condiments, bread

29

STARTERS

Escabeche of Fremantle octopus,
sweet corn, chilli salsa (GF,DF)

21

Salad of buffalo mozzarella,
heirloom tomato, green olive,
confit onion vinaigrette, basil (V,GF)

19

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

20

Sashimi of kingfish, ginger soy vinaigrette,
sesame, pomegranate (GF,DF)

21

Potato gnocchi, tomato emulsion,
braised fennel, whipped feta (V)

21 / 28

DINING MENU

MAIN

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

33

Poached free range chicken breast,
truffled polenta, brown butter,
hazelnut, puffed grains (GF,N)

31

Riverina lamb cutlets crusted, black
quinoa & white quinoa risotto (GF)

36

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

32

Menu by
George Sideris

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

SIDES

Honey roasted sweet potato, sour cream, chive, toasted seeds (GF, V)

9

Spiced heirloom carrots, honey, almond dukkah, labneh (GF, V, N)

10

Salad of baby cos, radicchio, orange, radish, lemon vinaigrette (GF, DF, V)

8

Charred broccolini, garlic, canolini beans, toasted almonds, preserved lemon (GF, V)

11

DESSERT

Deconstructed orange blossom cheese cake, toasted milk, compressed melon (GF, V)

15

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

15

Molten dark chocolate fondant, whipped cultured cream (V)

14

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

22

KIDS MENU

2 COURSE \$24

Served with a choice of juice or soft drink

Choice of main

Poached chicken breast or Barramundi, roasted veg, salad

Kids pasta bolognaise

Dessert

Vanilla ice cream, chocolate sauce

Menu by
George Sideris

GF: gluten free V: vegetarian N: nuts DF: dairy free

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

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

WINE LIST

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 •

Lark Hill, Pinot Gris,
Canberra District, ACT
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

Four Winds, Sangiovese,
Canberra District, ACT
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
9.50 / 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

BAR MENU

CIDERS & BEERS

James Squire Orchard Crush Apple Cider,
NSW
10

James Boag's Premium Light,
TAS
7.50

James Boag's Premium Lager,
TAS
9.50

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

SNACKS

Sourdough bread, Pepe Saya butter (V)
2.5pp

Marinated Australian olives (DF, V, GF)
11

Spiced mixed nuts (DF, GF, V)
7

Smoked hommus,
Za'atar toasted sourdough (DF, V)
12

Sydney rock oysters, verjus & dill or
ginger & shallot dressing (GF, DF)
3.5 each

Salad of buffalo mozzarella,
heirloom tomato, green olive, confit onion
dressing, basil (GF, DF)
19

Chicken liver pâté, sweet wine jelly,
pickles, walnut raisin toast (N)
20

Selection of artisan cheese,
condiments & crackers (V)
22

Cured meat, pickles, condiments, bread
29

Pulled beef sliders, spiced chipotle slaw
2 pieces
14

Escabeche of Fremantle octopus,
sweet corn, chilli salsa (GF, DF)
21

Menu by

George Sideris