

**P . S**

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

**SYDNEY OPERA  
HOUSE**



**PLEASE SIGN IN**

# PRE-THEATRE

## SET-MENU

2 courses & glass of house  
red or white wine

**75 per person**

3 courses & glass of house  
red or white wine

**90 per person**

## ENTRÉE

Chicken liver pâté, seasonal fruit jelly,  
house pickles, walnut & raisin bread  
(N, GF on request)

Heritage beetroot salad,  
crumbled goats cheese,  
citrus, manuka honey  
hazelnut crumble  
(GF, VGN & NF on request)

Hiramasa kingfish crudo,  
apple mignonette,  
coconut labneh, lime (DF, GF)

## MAIN

Five Acre fields poached chicken,  
vegetable fricassee, parsnip,  
crispy chicken crumb,  
chicken jus gras (GF)

Poached fillet of ling, baby spinach,  
sourdough, onion & herb crumble,  
champagne beurre blanc

Orecchiette puttanesca,  
stracciatella, roquette, basil oil  
(V, VGN on request)

24hr braised Riverina rosemary  
lamb shoulder, sheep's curd,  
sundried tomatoes, minted peas (GF)

## SHARED SIDES

*Choose one per table*

Crispy rosemary potato,  
watercress, lemon aioli (GF, DF)

Grilled lemon & garlic  
roasted broccolini,  
pickled shallots,  
toasted almonds (N, GF, DF)

Braised cabbage,  
truffle honey dressing,  
garlic aioli (GF, N, DF)

## DESSERT

Classic Eureka lemon tart,  
whipped vanilla cream (V)

Coconut & kaffir lime  
rice pudding,  
Kensington mango,  
lychee (GF, VGN)

70% Valrhona Guanaja  
chocolate palet d'or,  
raspberry sorbet,  
lemon balm (N)

## KIDS MENU

### 2 COURSE \$25

Served with a choice of  
juice or soft drink

#### **Choice of main**

Poached chicken breast,  
roasted seasonal vegetables **or**

Poached ling fillet,  
roasted seasonal vegetables **or**

Beef ragu, orecchiette,  
grated parmesan, basil

#### **Dessert**

Vanilla ice cream,  
chocolate sauce

Menu by

*Carl Patrick Thomas*

# WINE LIST

## BUBBLES

Here & Now Brut, NSW  
**11 / 50**

Mumm Marlborough,  
Brut Prestige, Marlborough NZ  
**15 / 70**

Bandini, Prosecco,  
Veneto, ITA  
**14 / 65**

42 Degrees South Sparkling Rosé  
Tasmania  
**16 / 75**

G.H Mumm Grand Cordon,  
Reims, FRA  
**27 / 150**

Perrier Jouët Grand Brut  
Epernay, FRA  
**160**

## WHITE

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

Ara 'Single Estate' Pinot Gris,  
Marlborough NZ  
**12 / 55**

Here & Now Sauvignon Blanc,  
NSW  
**11 / 50**

Totara Sauvignon Blanc,  
Marlborough, NZ  
**12 / 55**

Church Road Chardonnay,  
Hawke's Bay NZ  
**13 / 60**

Alte Chardonnay,  
Orange, NSW  
**13 / 60**

## RED

First Creek 'Botanica' Pinot Noir,  
Hunter Valley, NSW  
**12 / 55**

Holm Oak 'Protégé' Pinot Noir,  
Tamar Valley, TAS  
**14 / 65**

Hentley Farm 'Villein & Vixen'  
Grenache  
Barossa Valley, SA  
**15 / 70**

Motley Cru Shiraz,  
Central Victoria, VIC  
**13 / 60**

Saltram 1859 Shiraz,  
Barossa Valley, SA  
**14 / 65**

Here & Now Cabernet Merlot,  
NSW  
**11 / 50**

Wynns 'The Gables'  
Cabernet Sauvignon,  
Coonawarra, SA  
**14 / 65**

## ROSÉ

Twelve Signs,  
Hilltops, NSW  
**12 / 55**

Rameau d'or Petit Amour,  
Provence, FRA  
**15 / 70**

## DESSERT

Frogmore Creek, Iced Wine Riesling,  
Coal River Valley, TAS  
**15 / 60**

## FORTIFIED

Saltram Mr. Pickwick,  
Barossa Valley, SA  
**60ml / 15**

Valdespino Pedro Ximenez  
El Candado  
**75ml / 15**

## CIDERS & BEERS

The Hills Apple Cider, SA  
**11**

James Boag's  
Premium Light, TAS  
**8**

James Boag's  
Premium Lager, TAS  
**11**

Sydney Beer Co. Lager, NSW  
**11**

Heineken, Netherlands  
**11**

Young Henrys Newtowner  
Pale Ale, NSW  
**11**

Furphy Refreshing Ale, VIC  
**11**

Heaps Normal Quiet  
XPA Non-Alcoholic  
**10**

## NON-ALCOHOLIC

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

Coke, Coke no sugar, Lemonade  
**5**

Lemon, lime & bitters  
**5**

Juice  
**5**

## COFFEE & TEA

Coffee by DOUBLE ROASTERS -  
Flat white, latte, cappuccino, espresso  
**5**

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

# COCKTAILS

## SPIRITS

**10**

## PREMIUM SPIRITS

*from 12*

## APERITIFS & DIGESTIFS

*from 9*

Perfect Pour  
Campari Soda  
**10**

## MOCKTAIL

Amalfi Lyfstyle  
Lyre's Italian Spritz,  
Lyre's Classico, soda  
**14**

## HERITAGE COCKTAILS

Aperol Spritz  
Aperol Aperitivo, prosecco,  
soda, fresh orange  
**18**

Negroni  
Tanqueray, Cinzano 1757 Rossa,  
Campari  
**20**

Mai Tai  
Pampero Especial, triple sec,  
lime, almond, mint sprig  
**20**

Margarita  
Espolon Blanco, triple sec, lime  
**22**

Espresso Martini  
Ketel One, coffee liqueur,  
espresso  
**21**

Whisky Sour  
Starwood Two Fold Whisky,  
fresh lemon juice, egg white  
**21**

P . S

PORTSIDE

SYDNEY OPERA  
HOUSE

**#PORTSIDESYDNEY**

Credit card surcharge 1.5%. 10 or more people 10% gratuity. Public holiday surcharge 15%.