

P . S

P O R T S I D E

**SYDNEY OPERA
HOUSE**

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

[#portsidesydney](https://www.instagram.com/portsidesydney)



PRE-THEATRE

SET-MENU

2 courses & glass of house
red or white wine
55 per person

3 courses & glass of house
red or white wine
65 per person

TO START

Twice cooked gruyère soufflé,
caramelised onion, apple & walnut (v)

Poached scallops, avocado mousse,
gazpacho salsa (gf)

Chicken liver pâté, currant relish,
cornichon, toast

MAIN

Orecchiette, zucchini flower, pea,
saffron butter, mint, pecorino (v)

Ora king salmon, niçoise vegetables,
lemon oil & red peppers (gf)

Chicken maryland, peas,
désirée potato & speck (gf)

DESSERT

Steamed banana pudding,
butterscotch, salted pistachio &
vanilla bean ice cream

Vanilla bean panna cotta, meringue,
strawberry jam ice cream

Dark chocolate mousse, brownie
crumb, orange & spearmint

Menu by

Daniel Stewart

STARTERS

Sonoma bread, whipped butter

2.5

Marinated olives, orange,
thyme & garlic

9

Sydney rock oysters, mignonette or
ginger & shallot dressing (gf)

3.5 each

Cauliflower & truffle soup (v)

16

Chicken liver pâté, currant relish,
cornichon, toast

19

Cured meat board, pickles,
fig chutney, sourdough

36 for two

Poached scallops, avocado mousse,
gazpacho salsa (gf)

19

Truffled leek tart, pickled cucumber,
sorrel, dill

18

King prawn ravioli, chili, lime,
lemongrass broth

22

Twice cooked gruyère soufflé,
caramelised onion, apple & walnut (v)

19

MAINS

Orecchiette, zucchini flower, pea,
saffron butter, mint, pecorino (v)

22/28

Ora king salmon, niçoise vegetables,
lemon oil & red peppers (gf)

34

Rangers Valley slow cooked beef
brisket, spiced malt jus, horseradish &
white onion purée

32

Pork cotoletta, brussel sprout,
dijon mustard & lemon

34

Chicken maryland, peas,
désirée potato & speck (gf)

32

SIDES

Pea salad, shallots, mint,
parmesan (v) (gf)

9

Honey roasted carrots,
chili & almonds (gf)

9

Roasted chat potato,
garlic & rosemary (gf)

9

Winter green salad,
cucumber, pinenut, mint,
grain mustard dressing (gf)

8

KIDS

Chicken, roasted potato, peas,
drink & ice cream

16

Pasta with tomato, meat balls,
drink & ice cream

14

DESSERTS

Dark chocolate mousse,
brownie crumb, orange &
spearmint

14

Vanilla bean panna cotta,
meringue, strawberry jam ice cream

14

Steamed banana pudding,
butterscotch, salted pistachio &
vanilla bean ice cream

14

Cheese - selection of cheese,
pear & sultana compote, lavosh

20

Menu by

Daniel Stewart



BEVERAGE MENU

BUBBLES

Aura, Brut Cuvée
9.5 / 42

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

Bandini Prosecco,
Veneto, ITA
12 / 60

Swift Vintage, Sparkling Rosé,
Orange, NSW
90

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

WHITE

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

MCW "High Altitude 480",
Pinot Grigio, Tumbarumba, NSW
11 / 49

Aura, Sauvignon Blanc
9.5 / 42

Nobody's Hero by Framingham
Winery, Sauvignon Blanc,
Marlborough, NZ (ORGANIC)
12 / 55

Margan, Verdelho,
Hunter Valley, NSW
12 / 55

Tyrrell's Semillon,
Hunter Valley, NSW
12 / 55

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



WINE LIST

RED

Delatite "High Ground", Pinot Noir,
Mansfield, VIC (VEGAN)

12 / 55

Four Winds, Sangiovese,
Canberra District, ACT

14 / 65

Jed Wines, Malbec,
Mendoza, ARG

13 / 60

Tyrrell's Shiraz,
Hunter Valley, NSW

11 / 50

Paxton, Shiraz,
McLaren Vale, SA (ORGANIC)

12 / 60

Aura, Cabernet Merlot

9.50 / 42

Howard Park "Miamup", Cabernet
Sauvignon, Margaret River, WA

15 / 68

ROSÉ

Trediberri Langhe Nebbiolo,
Rosato, Piemonte, ITA

13 / 60

Parlez Vous Rosé,
Riverina, NSW

10 / 45

DESSERT

Frogmore Creek, Ice Wine Riesling,
Coal Valley, TAS

15 / 60

BEVERAGES

APERITIFS

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

9

SPIRITS

Smirnoff Vodka, Gordon's Gin,
Bacardi Rum, Jim Beam Bourbon,
Johnnie Walker Red Label Whisky,
Bundaberg Rum

10

PREMIUM SPIRITS

Belvedere Vodka, Archie Rose
Signature Gin, Tanqueray Gin,
Glenmorangie Original Whisky,
Johnnie Walker Black Label Whisky,
Woodford Reserve Bourbon

12

DIGESTIFS

Amaro Averna

12

Amaro Montenegro

9

Frangelico

9

CIDERS & BEERS

James Squire Orchard Crush Apple Cider
10

James Boag's Premium Light
8

James Boag's Premium Lager
9.50

White Rabbit Dark Ale
10

James Squire 150 Lashes Pale Ale
9.50

4 Pines Kölsch Golden Ale
9.50

Peroni
10

NON-ALCOHOLIC

Sparkling mineral water
8.5

Bottled still water
3.5

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