

**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

**58 per person**

3 courses & glass of house  
red or white wine

**68 per person**

### TO START

Stack of raw sliced zucchini,  
heirloom tomato, goat's curd,  
dried black olives (V, GF)

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

Chicken liver pâté, currant relish,  
pickles, toasted bread

### MAIN

Potato gnocchi, green zucchini,  
sweet corn velouté, sage (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)

Roasted brussel sprouts, beluga lentils,  
parmesan (GF, V)

Green salad, ruby grapefruit,  
lemon vinaigrette (GF, V, DF)

### DESSERT

Vanilla mousse, brown sugar meringue,  
mixed berries, lemon & lime curd (GF, V)

Orange blossom cheesecake,  
brown butter crumb, compressed melon  
(GF)

Molten dark chocolate fondant,  
whipped cultured cream (V)

Menu by

*George Sideris*

## GRAZING

Sourdough bread roll, Pepe Saya butter (V)  
**2.5**

Marinated Australian olives (V, DF, GF)  
**10**

Dip of crushed cannellini beans,  
garlic, 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, chili salsa (GF, DF)  
**21**

Stack of raw sliced zucchini,  
heirloom tomato, goat's curd,  
dried black olives (V, GF)  
**17**

Chicken liver pâté, currant relish,  
pickles, toasted bread  
**20**

Sashimi of kingfish, ginger soy vinaigrette,  
sesame, pomegranate (GF, DF)  
**21**

Potato gnocchi, green zucchini,  
sweet corn velouté, sage (V)  
**21 / 28**

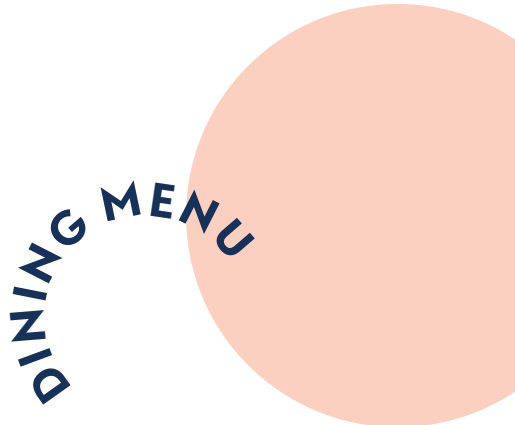
## MAIN

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**

Rangers Valley beef brisket,  
spiced malt jus, kale, white onion  
**34**

Slow cooked pork neck,  
roasted eggplant, miso, crackling  
& green mango (DF, GF)  
**32**



DINING MENU

## KIDS MENU

### 2 COURSE \$24

Served with a choice of juice or soft drink

#### **Choice of main**

Roasted chicken breast or barramundi, roasted veg, salad

Kids pasta bolognese

#### **Dessert**

Vanilla ice cream, chocolate sauce

## SIDES

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

**9**

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

**10**

Green salad, ruby grapefruit, lemon vinaigrette (GF, DF, V)

**8**

Roasted brussel sprouts, beluga lentils, parmesan (GF, V)

**10**

## DESSERT

Vanilla mousse, brown sugar meringue, mixed berries, lemon & lime curd (GF, V)

**15**

Orange blossom cheesecake, brown butter crumb, compressed melon (GF)

**14**

Molten dark chocolate fondant, whipped cultured cream (V)

**14**

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

**22**

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

Menu by

*George Sideris*

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

A surcharge of 10% applies on public holidays



**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 No. 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**