

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,
macarated 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