

P . S

P O R T S I D E

SYDNEY OPERA
HOUSE

PRE-THEATRE

SET-MENU

2 courses, 1 shared side,
a glass of house red
or white wine

88 per person

3 courses, 1 shared side,
a glass of house red
or white wine

110 per person

ENTRÉE

Chicken liver pâté,
seasonal fruit jelly,
golden raisin chutney,
toasted brioche
(GF on request)

Stracciatella,
heirloom tomatoes, radish,
basil and red wine vinegar
(V)

Beetroot and gin cured salmon,
horseradish cream,
cucumber, apple, celery,
caperberries

Menu by

Lee Thompson

MAIN

Butter poached chicken breast, parsnip crisp crumb, quinoa, jus (GF)

Roast fillet of Humpty Doo barramundi, macadamia and charcoal crust, cauliflower purée

Wild mushroom and red wine ragu rigatoni, grana Padano, rocket (V)

Braised Angus brisket, potato purée, Brussel sprouts, bacon lardons, walnuts, red wine sauce (DF)

SHARED SIDES

Choose one per table

Crispy rosemary potato, lemon aioli (VG)

Rocket, radicchio, pear, walnut, apple cider vinaigrette (V)

Slow roasted carrots, pumpkin seed granola, labneh

DESSERT

Vanilla panna cotta, passionfruit gel, mango, pine nut praline

White chocolate, basil and strawberry cheesecake, crisp meringue, nasturtiums

Valrhona chocolate tart, blood orange sorbet