



# DINING

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## Spring menu

Common loaf, salted butter	4 per person
Oysters, shallot vinaigrette	5 each
Marinated olives, feta	14
Ham hock croquette, apple	8 per piece
Halls Suzette, savoury choux	8 per piece
Charcuterie selection, guindilla peppers, cornichons, crostini	30
Chargrilled marinated octopus, citrus aioli, chilli, coriander	29
Amberjack ceviche, tiger's milk, mango salsa	28
Salt-baked beetroot, radicchio, buckwheat, macadamia	24
Beef tartare, fried salt bush, smoked tomato ponzu	29
Chicken liver parfait, cherry gel, toasted brioche	28
House-made tagliarini, basil pesto, kale, almond cream	38
Market fish, romesco, pearl couscous salad	MP
Roast chicken breast, spiced roasted eggplant purée, asparagus	40
Pork tenderloin, spiced apple purée, crispy sage	44
Triple-cooked chips, aioli	14
Chargrilled broccolini, brown butter, almonds, golden raisins	16
Roast pumpkin, labneh, toasted black rice, pepita crumb	16
Mixed leaf salad	14
Daily share style	95 per person
Let us feed you with our kitchen's favourite dishes (allow 2 hours)	

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State Buildings  
Cnr St Georges Terrace  
& Barrack St.



All Day Dining  
Breakfast - Lunch - Dinner  
Open 7 Days

We are a cashless venue and appreciate your understanding  
Please note that credit card payments incur a service fee from 0.7 to 1.5%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.  
Please notify our team for any allergy or dietary preferences. We cannot guarantee that any of our products are 100% allergen free