



# DINING

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## Autumn menu

Common loaf, whipped, salted butter	4 per person
Oysters, shallot vinaigrette	5 each
Marinated olives	9
Basque salami, cornichons, parmesan	15
Halls Suzette puff pastry, truffle honey	8 per piece
Ham hock croquette, apple	8 per piece
Chargrilled prawns, spiced labneh, kohlrabi, basil	28
Shark Bay scallop crudo, dessert lime, crème fraîche, yuzu	29
Tempura zucchini flower, feta, pine nuts	28
Heirloom tomatoes, tapenade, rocket pesto	19
Chicken liver parfait, Davidson plum, toasted brioche	24
Smoked duck carpaccio, manchego, pickled rhubarb	28
Caserecce, mushroom, mascarpone, pecorino, pistachio	39
Market fish, snow peas, coriander salsa, lemon	MP
Crispy duck leg, enoki mushroom, kale, beignet	41
Lamb loin, chargrilled baby courgette, salsa verde	45
Roast chicken breast, charred sweetcorn, parmesan gnocchi	42
Triple cooked chips, aioli	14
Mixed leaf, nectarine, shallots, candied walnuts	14
Broccoli & mixed grain salad, Cambrey sheep's feta, almonds	16
Daily share style	
Let us feed you with our kitchen's favourite dishes (allow 2 hours)	85 per person

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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  
All credit & debit card transactions incur a processing fee of 0.7% to 3.0%. Eftpos cards do not incur a fee  
10% surcharge on Sundays & 15% surcharge on public holidays