



# 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
Salt baked beetroot, radicchio, buckwheat, macadamia	24
Pork rillette, caperberries, cornichon, crostini	26
Smoked duck carpaccio, manchego, pickled rhubarb	28
Caserecce, mushroom, mascarpone, pecorino, pistachio	39
Market fish, leek, beurre blanc, salmon roe	MP
Crispy duck leg, enoki mushroom, kale, beignet	41
Braised beef cheek, celeriac, wild mushrooms, jus	42
Roast chicken breast, charred sweetcorn, parmesan fritter	42
Triple cooked chips, aioli	14
Mixed leaf, mandarin, shallots, candied walnuts	14
Chargrilled broccolini, brown butter, 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