



# DINING

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## Spring menu

Common loaf, 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 octopus, sobresada, toum	28
Prawn crudo, lime, chilli, cassava crisps	28
Tempura zucchini flower, feta, pine nuts	28
Torbay asparagus, black garlic aioli, crispy egg	26
Duck liver parfait, Davidson plum, toasted brioche	24
Beef bresaola, beer pickled onions, aged cheddar	28
Herb ricotta gnudi, butternut squash, warrigal	39
Market fish, asparagus, coriander salsa, lemon	MP
Crispy duck leg, enoki mushroom, kale, beignet	41
Sweet & sour pork loin, romesco, apple jus	42
Lamb loin, spiced yoghurt, salsa verde	44
Triple cooked chips, saltbush, aioli	14
Heirloom carrot & spinach salad, ricotta salata, pumpkin seed	16
Broccoli & mixed grain salad, Cambray sheep's feta, almonds	16
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  
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