



# DINING

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## Summer 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
Octopus carpaccio, sundried tomatoes, aioli, citrus dressing	28
Chargrilled prawns, spiced labneh, kohlrabi, basil	28
Tempura zucchini flower, feta, pine nuts	28
Roast figs, golden beetroot, candied walnuts, fennel vinaigrette	26
Duck liver parfait, Davidson plum, toasted brioche	24
Beef bresaola, beer pickled onions, aged cheddar	28
Ricotta gnudi, marinated summer tomatoes, green olive, basil	39
Market fish, snow peas, coriander salsa, lemon	MP
Crispy duck leg, enoki mushroom, kale, beignet	41
Sweet & sour pork loin, romesco, apple jus	42
Roast chicken breast, crispy potatoes, broccolini, salsa verde	42
Triple cooked chips, saltbush, aioli	14
Heirloom carrot & spinach salad, ricotta salata, pumpkin seed	16
Broccoli & mixed grain salad, Cambay 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