



# DINING

Gluten Free Options

Autumn menu

**Chef Selection** : *Let our chefs spoil you with our Petition's favourite dishes*

\$95 per person - minimum 2 people - allow 2 hours

Common loaf, salted butter (GFO)	6 per person
Oysters, shallot vinaigrette	5 each
Marinated olives, feta	14
Halls Suzette, hot honey, seasonal fruit, grilled focaccia (GFO)	24
Pork belly, miso caramel, pickled chili, crispy leek	24
Salt-baked beetroot, goat cheese, radicchio, macadamia, rocket (GFO)	25
Salmon and Shark Bay prawn terrine, dill crème, cucumber, brioche (GFO)	29
Chargrilled marinated octopus, citrus aioli, chilli, coriander	29
Beef tataki, smoked tomato and mustard vinaigrette, witlof, pickled zucchini	30
House-made pumpkin gnocchi, smoked sweet corn purée, mushroom Guy's mushroom	43
Market fish, seasonal garnish (GFO)	MP
Duck leg, couscous, watermelon, citrus beurre blanc (GFO)	45
Lamb rump, braised red cabbage, mint labneh	48
250g Grilled Kidman Premium Wagyu 2/3 steak, broccolini, house butter (GFO)	45
450g Chateaubriand, fried polenta, leaf salad (GFO)	120
Triple-cooked chips, saltbush, aioli	14
Chargrilled broccolini, brown butter, almond cream, dukkha	16
Roast pumpkin, labneh, toasted black rice, pepita crumb	16
Mixed leaf salad	14

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.



# DINING

Dairy Free Options

Autumn menu

**Chef Selection** : *Let our chefs spoil you with our Petition's favourite dishes*

\$95 per person - minimum 2 people - allow 2 hours

Common loaf, oil & balsamic	6 per person
Oysters, shallot vinaigrette	6 each
Marinated olives, feta (DFO)	14
Ham hock croquette, cranberry & apricot (3 pieces)	24
Salt-baked beetroot, goat cheese, radicchio, macadamia, rocket (DFO)	25
Salmon and Shark Bay prawn terrine, dill crème, cucumber, brioche (DFO)	29
Chargrilled marinated octopus, citrus aioli, chilli, coriander	29
Beef tataki, smoked tomato and mustard vinaigrette, witlof, pickled zucchini	30
House-made pumpkin gnocchi, smoked sweet corn purée, mushroom Guy's mushroom	43
Market fish, seasonal garnish (DFO)	MP
Duck leg, couscous, watermelon, citrus beurre blanc	45
Lamb rump, braised red cabbage, mint labneh (DFO)	48
250g Grilled Kidman Premium Wagyu 2/3 steak, broccolini, house butter (DFO)	65
600g Frankland River Pork Tomahawk, seasonal salad, pineapple whisky sauce	90
450g Chateaubriand, fried polenta, leaf salad (DFO)	120
Triple-cooked chips, saltbush, aioli	16
Chargrilled broccolini, brown butter, almonds cream, dukkha (DFO)	16
Roast pumpkin, labneh, toasted black rice, pepita crumb (DFO)	16
Mixed leaf salad	14

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