



DINING

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	6 per person
Oysters, shallot vinaigrette	6 each
Marinated olives, feta	14
House-made focaccia, dip	19
Halls Suzette, hot honey, seasonal fruit, grilled focaccia	24
Ham hock croquette, cranberry & apricot (3 pieces)	24
Pork belly, miso caramel, pickled chilli, crispy leek	25
Salt-baked beetroot, goat cheese, radicchio, macadamia, rocket	25
Salmon and Shark Bay prawn terrine, dill crème, cucumber, brioche	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	MP
Duck leg, couscous, watermelon, citrus beurre blanc	45
Lamb rump, braised red cabbage, mint labneh	48
250g Grilled Kidman Premium Wagyu 2/3 steak, broccolini, house butter	65
600g Frankland River Pork Tomahawk, seasonal salad, pineapple whisky sauce	90
450g Chateaubriand, fried polenta, leaf salad	120
Chargrilled broccolini, almond cream, dukkha	16
Roast pumpkin, labneh, toasted black rice, pepita crumb	16
Triple-cooked chips, aioli	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 2.25%. 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.