



DINING

Summer menu

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

\$85 per person - minimum 2 people - allow 2 hours

Common loaf, salted butter	4 per person
Oysters, shallot vinaigrette	5 each
Marinated olives, feta	14
Chargrilled marinated octopus, citrus aioli, chilli, coriander	29
Amberjack ceviche, tiger's milk, mango salsa	28
Salt-baked beetroot, radicchio, buckwheat, macadamia	24
Ham hock croquette, cranberry & apricot (3 pieces)	24
Beef tataki, fried salt bush, smoked tomato ponzu, crispy chilli oil	29
House-made rigatoni, crab, cherry tomato, roasted fennel	40
Market fish, zucchini salad, herb sauce	MP
Roast chicken breast, spiced roasted eggplant purée, tabbouleh	42
Pork tenderloin, plum siracha, pickled beetroot	44
Lamb backstrap, fig, Paris mash, polenta crisps	48
Chargrilled broccolini, brown butter, almonds, golden raisins	16
Roast pumpkin, labneh, toasted black rice, pepita crumb	16
Triple-cooked chips, aioli	14
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