



Where History Meets Modern Elegance

Dixson & Sons is a contemporary interpretation of a modern brasserie, underpinned by sophisticated simplicity. Savour every masterful bite, explore the sophisticated wine list and crafted cocktails – amidst the stunning historic architecture of The Porter House.

The menu at Dixson and Sons is a harmonious blend of contemporary culinary artistry with a focus on fresh and selectively sourced ingredients. Offering a delightful symphony of flavours, our talented Executive Chef, Steven Hartert, showcases his culinary expertise with his curated menus. From inventive starters to tantalising large plates, each dish is carefully crafted to provide an exceptional dining experience. Our menu at Dixson and Sons provides a range of options to cater to your discerning palate with sophistication and innovation.



## Seasonal Tasting Menu

110pp

*Snacks chef selection of favourite little bites*

Byron Bay Grilled Pork Jowl Skew, Soy Glaze  
Canberra Black Winter Truffle, Crispy Artichoke, Miso  
Crispy Zucchini Flower, Ricotta, Malfroy Honey

Sourdough Bread, Whipped Butter

Wild Nature Prosecco NV Organic Veneto, Italia

Kingfish, Dashi Dressing, Pear, Radish, Shizo

2022 Gorgo Pinot Grigio delle Venezie Veneto, Italia

**Truffle Course with Canberra Winter Truffle \$25 Supplement**

**Black Truffle, Floretto, Potato, Comte Cheese, Toasted Grains**

Unveiling the Mystery of the Perfect Pairing \$15

**Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive**

2021 Cullen 'Kevin John' Chardonnay Margaret River, Western Australia

**Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Mushroom**

2021 Ashton Hills Estate Pinot Noir, Piccadilly Valley, Adelaide Hills. South Australia

**Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue**

**Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs**

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp



## *Snack & Bites*

Freshly chucked Oysters, Mignonette or backed a la Rockefeller served with Lemon	7ea
Byron Bay Grilled Pork Jowl Skew, Soy Glaze	9ea
Seared Scallops, House made XO Sauce, Chives	16
Canberra Black Winter Truffle, Crispy Artichoke, Miso	15
Crispy Zucchini Flower, Ricotta, Malfroy Honey	8ea
Sourdough Bread, Whipped Butter	6ea

## *To Start*

Kingfish, Dashi Dressing, Pear, Radish, Shizo	32
Veal Tar Tar, Tuna Sauce, Cabbage Leaves, Caper Crisp	31
Grilled Octopus, Salsa Macha, Almond, Lemon	34
Burrata Cheese, Preserved Persimmon, Pumpkin Seed Pesto	24

## *Vegetable*

Salt Baked Beetroot, Puff Pastry, Milawa Blue, Garden Herbs	38
Mushroom Cavatelli, Sage Butter, Parmesan Pine Nut Pangrattata	44
Add Canberra Black Winter Truffle 2g	15

Menu items are subject to change due to the seasonality of fresh local produce. For any dietary requirements, please consult your waiter for alternative options. A surcharge of 15% applies on Public Holidays. A surcharge of 10% applies on weekends.

A 1.4% surcharge for all card payments is applicable.



## *Meat & Seafood*

Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Mushroom	56
Spatchcock Pithivier, Black Garlic, Walnuts, Mushroom Duxelles, Floretto Silverbeet	52
Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive	54
Cowra Lamb Rump, Cavolo Nero, Golden Raisin, Celeriac	46
Add Canberra Black Winter Truffle 2g	15

## *To Share*

Wagyu Striploin 450g, Horseradish Apple Cream, Mustard, Watercress Salad	120
Lamb Shoulder Oven Baked, Chermoula, Cous Cous Salad, Herb Pesto	70

## *Side*

Carrot, Orange Butter, Parsley	14
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs	11
Shoestring Fries, Olson Sea Salt	14
Roasted Kipfler Potatoes, Rosemary, Confit Garlic	15

## *Desserts*

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue	15
Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs	17
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio Praline	16
The Affogato: Vanilla Ice Cream & Espresso Shot*	12
Australian Cheese Selection, Carrot Jam, Fruit, Cracker	32
*Add Tia Maria - Frangelico - Macaya Chocolate - Baileys	10

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## Share Menu

95pp minimum 3

Byron Bay Grilled Pork Jowl Skew, Soy Glaze  
Canberra Black Winter Truffle, Crispy Artichoke, Miso  
Crispy Zucchini Flower, Ricotta, Malfroy Honey

Sourdough Bread, Whipped Butter

Wild Nature Prosecco NV Organic Veneto, Italia

Seared Scallops, House made XO Sauce, Chives  
Veal Tar Tar, Tuna Sauce, Cabbage Leaves, Caper Crisp

2021 Domain Christian Sancerre Sancerre, France

Burrata Cheese, Preserved Persimmon, Pumpkin Seed Pesto  
Grilled Octopus, Salsa Macha, Almond, Lemon

2022 Ashton Hills Piccadilly Valley Chardonnay, Adelaide Hills, South Australia

Lamb Shoulder Oven Baked, Cous Cous Salad, Herb Pesto

2018 Tröpfelthof Storlond Merlot-Cabernet Sud Tirol, Italy

Dessert Addition 10pp

Choice of:

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue  
Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs  
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio praline

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp

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## *Pescatarian Tasting Menu*

105pp

*Snacks chef selection of favourite little bites*

Seared Scallops, House made XO Sauce, Chives  
Canberra Black Winter Truffle, Crispy Artichoke, Miso  
Crispy Zucchini Flower, Ricotta, Malfroy Honey

**Sourdough Bread, Whipped Butter**

Wild Nature Prosecco NV Organic Veneto, Italia

**Kingfish, Dashi Dressing, Pear, Radish, Shizo**

2022 Gorgo Pinot Grigio delle Venezie Veneto, Italia

**Grilled Miso Cured Cod, Mushroom**

2021 Domain Christian Sancerre Sancerre, France

**Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive**

2021 Cullen 'Kevin John' Chardonnay Margaret River, Western Australia

**Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue**

**Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs**

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp



## *Vegetarian Tasting Menu*

95pp

*Snacks chef selection of favourite little bites*

**Canberra Black Winter Truffle, Crispy Artichoke, Miso  
Vegetable Tartlet, Pumpkin Cream, Pickle Mushroom  
Crispy Zucchini Flower, Ricotta, Malfroy Honey**

**Sourdough Bread, Whipped Butter**

Wild Nature Prosecco NV Organic Veneto, Italia

**Burrata Cheese, Preserved Persimmon, Pumpkin Seed Pesto**

2021 Wirra Wirra Farmers Heart Grenache, McLaren Vale, SA

**Salt Baked Beetroot, Puff Pastry, Milawa Blue, Garden Herbs**

2020 Jasci & Marchesani Pecorino Superiore Abruzzo, Italy

**Mushroom Cavatelli, Sage Butter, Parmesan Pine Nut Pangrattata**

2020 Handpicked Collection Pinot Noir Tasmania

**Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue**

**Chocolate Caramel Mouse, Fig Leaf and Ice Cream, Fresh Figs**

Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp