

DIX
SON &
SON *S*

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.



SAMPLE MENU ONLY

Snack + Bites

Freshly Shucked Oyster, Mignonette Sauce, Lemon	7.5ea
Beef Cheek Croquette, Mustard and Pickle	8ea
Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream	6ea
Sourdough Bread, Wiped Butter	6ea

To Start

Beef Tartare, Classic Flavour, Anchovy Cream, Crispy Onion Ring	31
NSW Coast Yellowfin Tuna Ceviche, Kohlrabi, Green Apple, Soy Ginger Dressing	32
Scallop, Citrus Kosho, Jerusalem Artichoke Variation	28
Burrata Cheese, Pistachio Rocket Pesto, Lemon, Alto Olive Oil	24

Mains

Mooloolaba Sword Fish, Green Olive Caper Pesto, Lemon	48
Snapper Filet, Pea Salad, Almond Cream, Coastal Herbs	52
Cowra Lamb Rump, Asparagus, Bearnaise Sauce, Sorrel	48
Little Joe Angus Beef Skirt, Broccoli, Squid Ink	48
Spinach Cavatelli, Milawa Blue Cheese, Pine Nut	38
800g Little Joe Rib Eye, Mustard, Watercress Salad	140
Braise Lamb Shoulder, Couscous, Fresh Mint Herb Salad	65

Sides

Green Beans Salad, Walnut Pesto	14
Shoestring Fries, Olsson Sea Salt	14
Seasonal Lettuce, Sherry Vinegar Dressing, Fine Herbs	12
Heritage Potato Salad, Yoghurt Dressing, Chives	13

After

Raspberry Pistachio Tart, Raspberry Mouse, Pistachio Parillin	16
Australian Cheese Selection, Carrot Jam, Fruit, Cracker	32
Passionfruit Bavaois, Mango Sorbet, Coconut Meringue, Peanut	15
Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp	18



SAMPLE MENU ONLY

Tasting Menu

105pp

Snacks chef selection of favourite little bites

**Beef Cheek Croquette, Mustard and Pickle
Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream
Scallop Tart, Cured Egg Yolk**

Sourdough Bread, Wiped Butter
Divici Prosecco DOC NV Veneto, ITA

NSW Coast Yellowfin Tuna Ceviche, Kohlrabi, Green Apple, Soy Ginger Dressing
2022 Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills, SA

Snapper Filet, Pea Salad, Almond Cream, Coastal Herbs
2020 Château de Parnay Blason Blanc Chenin Blanc Loire Valley, France

Little Joe Angus Beef Skirt, Broccoli, Squid Ink
2018 Craggy Range Appellation Syrah Hawkes Bay, NZ

**Passionfruit Bavaois, Mango Sorbet, Coconut Meringue, Peanut
Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp**
2019 Noble One Botrytis Semillon Riverina, NSW

Add Wine Pairing 85pp



SAMPLE MENU ONLY

Pescatarian Tasting Menu

105pp

Snacks chef selection of favourite little bites

**Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream
Scallop Tart, Cured Egg Yolk
Heirloom Vegetable Crudités, Almond Cream**

Sourdough Bread, Wiped Butter
Divici Prosecco DOC NV Veneto, ITA

NSW Coast Yellowfin Tuna Ceviche, Kohlrabi, Green Apple, Soy Ginger Dressing
2022 Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills, SA

Snapper Filet, Pea Salad, Almond Cream, Coastal Herbs
2020 Château de Parnay Blason Blanc Chenin Blanc Loire Valley, France

Mooloolaba Sword Fish, Green Olive Caper Pesto, Lemon
2018 Handpicked Wombat Creek Chardonnay Upper Yarra Valley, VIC

**Passionfruit Bavarois, Mango Sorbet, Coconut Meringue, Peanut
Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp**
2019 Noble One Botrytis Semillon Riverina, NSW

Add Wine Pairing 85pp



SAMPLE MENU ONLY

Vegetarian Tasting Menu

95pp

Snacks chef selection of favourite little bites

Potato Croquette, Walnut Salad
Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream
Heirloom Vegetable Tart, Cured Egg Yolk

Sourdough Bread, Wiped Butter
Divici Prosecco DOC NV Veneto, ITA

Jerusalem Artichoke Variation, Goat's Curd, Citrus Koshu Dressing
2021 Wirra Wirra Farmers Heart Grenache, McLaren Vale, SA

Panisse, Broad Bean and Pea Salad, Almond Cream, Coastal Herbs
2020 Jasci & Marchesani Pecorino Superiore Abruzzo, Italy

Spinach Cavatelli, Milawa Blue Cheese, Pine Nut
2020 Giant Steps Clay Fermented Chardonnay Yarra Valley, VIC

Passionfruit Bavarois, Mango Sorbet, Coconut Meringue, Peanut
Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp
2019 Noble One Botrytis Semillon Riverina, NSW

Add Wine Pairing 85pp



SAMPLE MENU ONLY

Share Menu

95pp minimum 3

Sourdough Bread, Wiped Butter

**Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream
Beef Tartare, Classic Flavour, Anchovy Cream, Crispy Onion Ring**

Wild Nature Prosecco Rose NV Organic Veneto, Italy

NSW Coast Yellowfin Tuna Ceviche, Kohlrabi, Green Apple, Soy Ginger Dressing

2022 Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills, SA

Burrata Cheese, Pistachio Rocket Pesto, Lemon, Alto Olive Oil

2020 Jasci & Marchesani Pecorino Superiore Abruzzo, Italy

Mooloolaba Sword Fish, Green Olive Caper Pesto, Lemon

2020 Giant Steps Clay Fermented Chardonnay Yarra Valley, VIC

Braise Lamb Shoulder, Couscous, Fresh Mint Herb Salad

2018 Tröpfalhof Storlond Merlot-Cabernet Sud Tirol, Italy

Dessert Addition 10pp

Choice of:

**Raspberry Pistachio Tart, Raspberry Mouse, Pistachio Parillin
Passionfruit Bavaois, Mango Sorbet, Coconut Meringue, Peanut
Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp**

2019 Noble One Botrytis Semillon Riverina, NSW

Add Wine Pairing 85pp



SAMPLE MENU ONLY

Vegetarian Menu

Bites

Sourdough Bread, Wiped Butter

6ea

To Start

Burrata Cheese, Pistachio Rocket Pesto, Lemon, Alto Olive Oil

24

Crispy Zucchini Flower, Malfroy's Honey, Ricotta Cream

18

Jerusalem Artichoke Variation, Goat's Curd, Citrus Koshu Dressing

24

Oxheart Tomato Salad, Kalamata Olive, Fresh Basil

22

Main

Chickpea Pannisse, Pea Salad, Almond Cream, Coastal Herbs

32

Asparagus, Bearnaise Sauce, Toasted Buckwheat, Sorrel

35

Spinach Cavatelli, Milawa Blue Cheese, Pine Nut

34

Risotto Broccolini, Parsley, Parmesan Crisp

31

Sides

Green Beans Salad, Walnut Pesto

14

Shoestring Fries, Olsson Sea Salt

14

Seasonal Lettuce, Sherry Vinegar Dressing, Fine Herbs

12

Heritage Potato Salad, Yoghurt Dressing, Chives

13

Afters

Raspberry Pistachio Tart, Raspberry Mouse, Pistachio Parillin

16

Australian Cheese Selection, Carrot Jam, Fruit, Cracker

32

Passionfruit Bavarois, Mango Sorbet, Coconut Meringue, Peanut

15

Chocolate Delice, Mascarpone Ice Cream, Salted Caramel, Chocolate Crisp

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Thank You