

**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.



## Share Menu

95pp minimum 3

Crispy Zucchini Flower, Honey Ricotta Stuffing  
BBQ Chicken Skew, Lemongrass  
Seared Scallops, in House XO Sauce, Chives  
Queensland Spanner Crab, Preserved Citrus, Brioche

Sourdough Bread, Whipped Butter

Green Asparagus, Almond, Apple, Fresh Herbs  
Angus Beef Tartare, Sundried Tomato, Olive, Zucchini,  
Sourdough Croutons

Hiramasa Kingfish, Cucumber Horseradish Dressing,  
Nasturtium Leaves

Oven Roasted Lamb Shoulder Cowra NSW,  
Parsley-Mint Pistou, Green Pea Borlotti Beans

Heirloom Carrot, Spelt grain, Feta, Saltbush

Wagyu Sirloin Supplement 20\$pp

## Dessert Addition 10\$pp

Choice of:

Dark Chocolate Hazelnut Tart, Chocolate Mousse, Hazelnut Praline  
Meredith Sheep's Yoghurt Panna Cotta, Strawberry, Lemon Myrtle  
Oven Baked Peaches, Vanilla Peach Syrup, Mascarpone Cream, Almond Milk Sorbet

Wine Classic Pairing 75pp  
Wine Premium Pairing 125pp

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.

Accor Plus dining benefit does apply for 10% only on this special menu.

A 1.4% surcharge for all card payments is applicable.



## Seasonal Tasting Menu 140pp

Crispy Zucchini Flower, Honey Ricotta Stuffing  
BBQ Chicken Skew, Lemongrass  
Queensland Spanner Crab, Preserved Citrus, Brioche  
Sourdough Bread, Whipped Butter

Ulladulla Bluefin Tuna, Dashi, French Radish

Poached Whiting, Nori Komi, Puffed Rice,  
Sea Spinach, Miso Butter

Riverina NSW Dry Aged Angus Rump Cap,  
New Season Pickled Onion

Meredith Sheep's Yoghurt Panna Cotta,  
Strawberry, Lemon Myrtle

Dark Chocolate Hazelnut Tart,  
Chocolate Mousse, Hazelnut Praline

Petit Four

Wine Classic Pairing 75pp

Wine Premium Pairing 125pp

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## Seasonal Tasting Menu 99pp

Crispy Zucchini Flower, Honey Ricotta Stuffing  
BBQ Chicken Skew, Lemongrass

Sourdough Bread, Whipped Butter

Hiramasa Kingfish,  
Cucumber Horseradish Dressing,  
Nasturtium Leaves

Sourdough Spaghettini,  
Confit Byron Bay Berkshire Pork,  
Parmesan Cream

Cowra NSW Lamb Rump,  
Broad Beans, Spring Peas

Oven Baked Peaches, Vanilla Peach Syrup,  
Mascarpone Cream, Almond Milk Sorbet

Wine Classic Pairing 75pp  
Wine Premium Pairing 125pp

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## Snack & Bites

Freshly Chucked Oyster, Mignonette & Lemon	7.5ea
Crispy Zucchini Flower, Honey Ricotta Stuffing	8ea
BBQ Chicken Skew, Lemongrass	8ea
Seared Scallops, in House XO Sauce, Chives	18
Queensland Spanner Crab, Preserved Citrus, Brioche	12
Sourdough Bread, Whipped butter, Olson Sea Salt	4pp

## To Start

Green Asparagus, Almond, Apple, Fresh Herbs	22
Angus Beef Tartare, Sundried Tomato, Olive, Zucchini, Sourdough Croutons	33
Hiramasa Kingfish, Cucumber Horseradish Dressing, Nasturtium Leaves	28
Ulladulla Bluefin Tuna, Dashi, French Radish	33

## Vegetable

Cauliflower Blossom, Vannella Dairy Buffalo Yoghurt, Spiced	34
Almonds Oven Baked Carrot, Spelt Grain, Feta, Saltbush	33
Heirloom Cherry Tomato Tart, Vannella Mozzarella Cheese, Balsamic Onion, Puff Pastry	36



## Meat & Seafood

Sourdough Spaghettini, Confit Byron Bay Berkshire Pork, Parmesan	33
Cowra NSW Lamb Rump, Broad Beans, Spring Peas	44
Poached Whiting, Nori Komi, Puffed Rice, Sea Spinach, Miso Butter	55
Arcadia NSW Free Range Chicken, Black Garlic, Grilled Leek, Albufera Sauce	38
Riverina NSW Dry Aged Angus Rump Cap, New Season Pickled Onion	50
Angus Beef Fillet, Mushroom Duxelle, Puff Pastry, Beef Jus	68

## To Share

Wagyu Sirloin Steak 450g, Watercress Salad, Seeded Mustard, Apple Horseradish, Jus	120
Oven Roasted Lamb Shoulder, Cowra NSW, Parsley-Mint Pistou, Green Pea Borlotti Beans	65

## Side

Creamy Potato Mash, Brown Butter, Chives	16
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs	12
Shoestring Fries, Olson Sea Salt	14

## Desserts

Dark Chocolate Hazelnut Tart, Chocolate Mousse, Hazelnut Praline	16
Meredith Sheep's Yoghurt Panna Cotta, Strawberry, Lemon Myrtle	14
Oven Baked Peaches, Vanilla Peach Syrup, Mascarpone Cream, Almond Milk Sorbet	15
The Affogato: Vanilla Ice Cream & Espresso Shot*	12
Australian Cheese Selection, Carrot Jam, Fruit, Cracker	32
*Add Tia Maria - Frangelico - Macaya Chocolate - Baileys	10



## Vegetarian Tasting Menu 120pp

Crispy Zucchini Flower, Honey Ricotta Stuffing  
Rillette, Preserved Lemon, Fennel, Brioche  
Heirloom Cherry Tomato Tart, Mozzarella Cheese, Balsamic Onion

Sourdough Bread, Whipped Butter

Green Asparagus, Almond,  
Apple, Fresh Herbs

Grilled Watermelon, Zucchini,  
Olives, Balsamic Dressing

Oven baked Heirloom Carrot,  
Spelt Grain, Feta, Saltbush

Meredith Sheep's Yoghurt Panna Cotta,  
Strawberry, Lemon Myrtle

Dark Chocolate Hazelnut Tart,  
Chocolate Mousse, Hazelnut Praline

Petit Four

Wine Classic Pairing 75pp  
Wine Premium Pairing 125pp

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## Vegetarian Tasting Menu 85pp

Crispy Zucchini Flower, Honey Ricotta Stuffing  
Rillette, Preserved Lemon, Fennel, Brioche

Sourdough Bread, Whipped Butter

Green Asparagus, Almond,  
Apple, Fresh Herbs

Grilled Watermelon, Zucchini,  
Olives, Balsamic Dressing

Oven baked Heirloom Carrot,  
Spelt Grain, Feta, Saltbush

Oven Baked Peaches, Vanilla Peach Syrup,  
Mascarpone Cream, Almond Milk Sorbet

Wine Classic Pairing 75pp

Wine Premium Pairing 125pp

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. Accor Plus dining benefit does not apply for this special menu.

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## Wine Pairings

### Premium \$125pp

**NV Robert Barbichon Brut Reserve 4 Cepages**  
Côte Des Bar Champagne, France

**NV Hollenburger Gruner Veltliner**  
Kremstal, Austria

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

**2017 Stonestreet Rockfall Cabernet Sauvignon**  
Alexander Valley Sonoma, United States

**2020 Robles Amontillado Montilla-Moriles D.O.**  
Pedro Ximenez, Spain

### Classic \$75pp

**NV Champagne Taittinger Prestige Rosé**  
Champagne, France

**2023 Shaw + Smith Sauvignon Blanc**  
Adelaide Hills, South Australia

**2023 Nick O' Leary Tempranillo**  
Canberra District, New South Wales

**2021 Hesketh Regional Selection Cabernet**  
Coonawarra, South Australia

**2021 Frogmore Creek Iced Riesling**  
Coal River, Tasmania

Vintage are accurate at the time of print and may be subject to change

The Porter House Hotel practices the responsible service of alcohol. A surcharge 10% applies on weekend.  
A surcharge of 15% applies on Public Holidays. 1.4% surcharge for all card payments is applicable.