

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

Byron Bay Grilled Pork Jowl Skew, Soy Glaze 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 Burrata Cheese, Green Asparagus, Rocket, Pumpkin Seed 2022 Ashton Hills Piccadilly Valley Chardonnay, Adelaide Hills, South Australia

Grilled Octopus, Salsa Macha, Almond, Lemon Lamb Shoulder Oven Baked, Cous Cous Salad, Herb Pesto 2018 Tröpfltalhof Storlond Merlot-Cabernet Sud Tirol, Italy

Dessert Addition lOpp

Choice of:

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue Chocolate Caramel Mousse, Fig Leaf and Ice Cream, Fresh Figs Raspberry Pistachio Tart, Raspberry Mousse, Pistachio praline Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria

Add Wine Pairing 85pp