



## SAMPLE MENU ONLY

Welcome to Dixon & Son's. A modern & relaxed approach to stylish dining, a menu to be shared with friends & family. We deliver a menu that is classic in technique whilst using influences from across the Asian content reflecting Sydney's rich cultural diversity & bringing old & new together within our dishes using Australia's best local produce.

### *Signature Dishes\**

Beef Tartare, Smoked Soy, Cured Yolk, Rice Cracker*	30
Salt 'n' Szechuan Pepper Quail, Apricot, Viet Mint*	32
Chicken Supreme, Parsnip, Charred Leek*	56
Little Joe 800g beef Rib Eye, New Potato Nashi Salad & Chips, Trio of Mustards*	140

### *To Start*

Pacific Oysters with Mignonette	6 ea
Sourdough with Whipped Butter - V	6 ea
Windy Hills Farm Charred Cos Hearts, Almond Cream, Macadamia Dukkah - V	6 ea
Aquna Murray Cod Skewer, Charcuterie XO	11 ea

### *Small Plates*

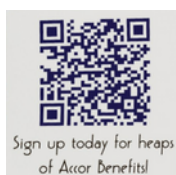
Stracciatella, three ways Asparagus - V	26
Oxheart Tomatoes, Buffalo Mozzarella, Basil - V	25
Seared Clearwater Scallops, Jerusalem Artichokes	32

### *Large Plates*

Cauliflower Kiev, Fennel & Herbs - V	36
Cod, Tempura Fish Cake, Stuffed Zucchini Blossom, Saffron Curry	48
300g Riverina Angus Rump, Beer & Miso, Eggplant	60

### *Sides*

New potato & Nashi Salad, Yoghurt Dressing - V	15
Fried Brussels, Sweet Soy - V	16
Broccolini, Chilli, Garlic, Lemon - V	16
Hand Cut Chips, Native Oregano Salt - V	10
Mushroom Trio, Jus, Butter - V	17



\*Accor Plus dining benefit does not apply on Signature Dishes.

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 10% applies on Weekend. A surcharge of 15% applies on Public Holidays. 1.4% surcharge for all card payments is applicable.