



DIX  
SON &  
SON



# Elevate your event *one story at a time*

Be immersed in the history of the Porter House and little - known stories from its original occupants seeing items from the original 1876 Tobacco Factory to the leather merchants of 1891 into its modern - day venue.

Located on the first floor of The Porter House, Dixson & Sons is a contemporary interpretation of a modern brasserie, underpinned by sophisticated simplicity.

Savor every masterful bite, explore the sophisticated wine list and crafted cocktails – amidst the stunning historic architecture of The Porter House.

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# Curated *Menus*



The menu at Dixson and Sons is a harmonious blend of contemporary Australian cuisine with a focus on fresh and selectively sourced ingredients. Offering a delightful symphony of flavors, our talented Executive Chef, Steven Hartert, showcases his culinary expertise with his curated menus.

From inventive starters to tantalizing large plates, each dish is carefully crafted to provide an exceptional dining experience. Our menu at Dixson and Son's provides a range of options to cater to your discerning palate with sophistication and innovation.

# OFF TO *A Good Start*

*Before taking your seat beside your favorite guests, savor a convivial moment together with a perfectly crafted drink and bite to awaken your appetite. Reconnect, unwind, and set the tone for the occasion, as you prepare to indulge in a thoughtfully curated menu designed to create unforgettable memories.*

## SIGNATURE COCKTAIL

Macadamia nuts and Wattle seed are ingredients that are only found in Australia, and compliment the whiskey very well, just as people used to pair tobacco with Whiskey. Our Signature cocktail "The Merchant" is composed of Glenfiddich 14 year old, Macadamia & wattle seed liqueur, lemon juice, honey & dash of orange bitters.

## BITES

Freshly chucked Oysters, Mignonette or backed a la Rockefeller served with Lemon Crispy Zucchini flower, Ricotta, Malfoy Honey

## MEZZE PLATTER

Selection of cured meats, feta cheese, marinated olives, antipasti, crudité's.

Signature Cocktail	\$25.00 pp.
Oyster or Zucchini Flower	\$8.00 pp.
Mezze Platter	\$300.00



# EXPRESS *Lunch*

*We recognize that time is a luxury, which is why our express lunch menu is designed to offer you and your guests a delightful culinary experience without compromising your schedule. Choose from one of our signature mains, complemented by a side, with a glass of house wine included for each guest. Enjoy exquisite dining, perfectly timed for the demands of a busy day.*

## MAIN

Pumpkin Cavatelli, Sage Butter, Pine Nut Pangrattata  
Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Chestnut Mushroom  
Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive  
Cowra Lamb Rump, Cavolo Nero, Golden Raisin, Celeriac  
Salt Baked Beetroot, Puff Pastry, Milawa Blue, Garden Herbs

## SIDES

Carrot, Orange Butter, Parsley  
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs  
Shoestring fry's, Olson Sea Salt

Express Lunch

\$45.00



# PLATED *Selection*

*For any occasion, our plated selections are crafted to impress and delight your guests—whether it's an intimate dinner, a special celebration, or a milestone event deserving the finest cuisine. Each dish is thoughtfully prepared to elevate the moment, ensuring an unforgettable dining experience.*

## ENTRÉE

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

## MAIN

Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Mushroom  
Spatchcock Pithivier, Black Garlic, Walnuts, Mushroom Duxelles, Floretto Silverbeet  
Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive  
Cowra Lamb Rump, Cavolo Nero, Golden Raisin, Celeriac

## DESSERT

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  
The Affogato: Vanilla Ice Cream & Espresso Shot

2 Course selection	\$80.00
2 Course selection - Alternate drop	\$90.00
3 Course selection	\$105.00
3 Course selection - Alternate drop	\$120.00



# SHARED *Menu*

*Why settle for one option when you can enjoy it all? Our Shared Menu is the perfect choice for creating an unforgettable social experience, featuring an indulgent feast paired with exceptional wines. Abundant in variety, vibrant colors, and rich flavors, this menu is designed to satisfy even the most discerning guests.*

## ENTRÉES

Sourdough Bread, Wiped Butter  
Bryon Bay Grilled Pork Jowl Skew, Soy Glaze  
Crispy Zucchini Flower, Ricotta, Malfroy Honey  
*Paired with: Wild Nature Prosecco NV Organic Veneto Italia*

## MAINS

Seared Scallops, House made XO sauce, Chives  
Veal Tartare, Tuna Sauce, Cabbage Leaves, Caper Crisp  
*Paired with: 2021 Domain Christian Sancerre , France*  
Burrata Cheese, Preserved persimmon, Pumpkin Seed Pesto  
Grilled octopus, salsa macha, Almond Lemon  
*Paired with: 2022 Ashton Hills Piccadilly Valley Chardonnay, Adelaide Hills, South Australia*  
Lamb Shoulder Oven Baked, Couscous, Herb Pesto  
*Paired with: 2018 Tröpfthalhof Storlond Merlot-Cabernet Sud Tirol, Italy*

## DESSERTS

Rhubarb Sheep's Yoghurt Ice Cream, Pistachio Sponge Meringue  
Chocolate Carmel Mouse, Fig Leaf and Ice Cream, Fresh Figs  
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio Praline.  
*Paired with: Chambers Rosewood Rutherglen Muscadelle Rutherglen, Victoria*

Menu only \$105.00 pp.  
Menu with Wine pairing \$180.00 pp.



One Sip  
*At a time*



Whether on consumption or through bespoke packages, our team provides a range of tailored beverage options to perfectly complement the style and tone of your event.

From elegant wine pairings to sophisticated spirits, we ensure a seamless and memorable experience, one exquisite sip at a time, enhancing every moment of your celebration.



# BEVERAGE *Packages*

Our drink packages offers a curated selection of fine wines. It provides an indulgent experience with expertly chosen vintages.

Perfect for guests seeking a sophisticated touch, it's ideal for celebrations or unwinding in style while offering a large choice of option to satisfy every taste.

Standard 2 hours	\$65.00
Standard 3 hours	\$75.00
Standard 4 hours	\$85.00
Deluxe 2 hours	\$85.00
Deluxe 3 hours	\$95.00
Deluxe 4 hours	\$105.00
Premium 2 hours	\$105.00
Premium 3 hours	\$115.00
Premium 4 hour	\$125.00



## STANDARD

Frankie Sparkling  
First Creek rose  
Frankie Sauvignon Blanc  
Frankie Shiraz  
Hahn SuperDry 3.5  
James Squire One Fifty Lashes Pale Ale  
Hahn Premium Light  
Soft Drinks

## DELUXE

Wild Nature Prosecco  
First Creek Rose  
Frankie Sauvignon Blanc  
Credaro 'Five Tales' Chardonnay  
Il Brolo Rosso Veneto IGT Tra I Gelsi Merlot  
Frankie Shiraz  
James Boags Premium Larger  
James Squire One Fifty Lashes Pale Ale  
Hahn Premium Light  
Soft Drinks

## PREMIUM

Pommery Brut Royal  
Chateaux La Gordonne BIO Rose  
Wirra Hiding Champion Sauvignon Blanc  
Credaro 'Five Tales' Chardonnay  
Il Brolo Rosso Veneto IGT Tra I Gelsi Merlot  
Hesketh Regional Selection Cabernet  
Kirin Ichiban  
James Boags Premium Larger  
James Squire One Fifty Lashes Pale Ale  
Hahn Premium Light  
Soft Drinks

# BEVERAGE

## *On Consumption*

You are welcome to offer our entire wine and spirit list during your event for an elevated experience, giving your guests a journey through our carefully curated selection of winemakers and their regions.

We believe that wine is a key element of the dining experience. Our collection features handpicked wines from the finest family-owned vineyards around the world.

Thanks to our Coravin system, guests can enjoy wines by the glass that are typically available only by the bottle.

This innovative system preserves the wine by keeping the cork intact and preventing exposure to oxygen.

During your event, our talented team will be delighted to provide recommendations and detailed information about each wine on our list.





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