

DEGUSTATION &
WINE PAIRING
MENU



midden

BY MARK OLIVE



Midden;

Shell heaps, or middens, were more than just piles of shells. They were vibrant communal spaces where Indigenous people cooked, ate, and gathered as families. Similar to a modern-day family kitchen, these places were filled with laughter and conversation.

Dining



Opening Midden by Mark Olive at the Sydney Opera House on Tubowgule, Gadigal country is a dream come true. This is the most iconic building in the country and I couldn't be prouder to follow in the pioneering footsteps of leading Indigenous Australians like Rhoda Roberts, Justine Saunders & Stephen Page who have brought incredible First Nations storytelling to this place over the past 50 years. Of course, the land on which the Opera House stands today was a gathering place for storytelling, ceremony, and culture for thousands of years before the building itself was ever conceived. I hope the menu we've created at Midden by Mark Olive gives guests a real taste of our millennia-old history and maybe even inspires some of them to cook with our vibrant native Australian ingredients at home as well.

– Ambassador Chef, Mark Olive

INDIGENOUS FLAVOURS

COCKTAIL ON ARRIVAL

Davidson Plum Margarita

Tequila, lime juice, Davidson plum syrup, orange liqueur 🍸

COURSE 1

Gin-infused rockmelon

Green ants and celery salt *GF, DF

Lemon myrtle tandoori crocodile

Smoked kangaroo

Damper croute, bush tomato relish, pepper cress

[COURSE 1 CAN BE SERVED SEATED OR STANDING WITH YOUR WELCOME DRINK]

COURSE 2

Lemon Myrtle & Pepperberry Cured Salmon

Lemon myrtle & gin infused cucumber, lemon aspen gel, lemon myrtle *GF, DF

Damper [per person]

Infused with Native herbs, eucalyptus whipped butter *V

2023 Bleasdale Pinot Gris Adelaide Hills Peramangk People 🍷

COURSE 3

Smoked Blue Gum Barramundi

Chardonnay vinegar mash, lemon aspen white wine cream sauce *GF

2023 Wangolina Chardonnay Limestone Coast SA, Meintagk and Boandik Country 🍷

COURSE 4

Braised Wallaby Shank

Native infused tomatoes, sweet potato rosti *DF

2021 Fetherston 'Fungi' Pinot Noir Yarra Valley VIC, Wurundjeri 🍷

SIDES

Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum, riberry vinaigrette dressing *GF, VN

Roasted duck fat kipfler potatoes, native thyme *DF

DESSERT

Mark Olive's Bush Pavlova

Native fruit coulis, roasted wattleseed cream *V, GF

Brokenwood Sticky Wicket Late harvest Hunter Valley NSW, Wonnarua Land 🍷

BEVERAGES

Beer Inclusions

Sydney Beer Co Lager

Lord Nelson 3 Sheets Pale Ale

Cascade Premium Light

Non - Alcoholic

Mineral water and soft drinks

Barista made espresso coffee and handcrafted French Teas

2.5 HOUR DURATION 5-COURSE LUNCH/DINNER

5-course lunch/dinner \$185 [min 15 guests]

Beverage \$89

Welcome Cocktail \$22

Australiana Table Arrangement \$90*

*Menu is subject to change based on seasonality and product availability.

