



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

GRAZING

Damper Infused with native herbs, eucalyptus whipped butter *v	9
Marinated Mixed Olives Lemon myrtle, native basil	11
Native Thyme Hummus Toasted Tasmanian mountain pepper flat bread, roasted macadamia nuts *v, GFO, N	15
Cauliflower Chips Lemon myrtle cauliflower chips with blue cheese sauce *v	14
Sydney Rock Oysters Bush tomato, wattleseed vinaigrette, lemon *GF, DF	7ea
Indigenous Australian Grazing Plate NSW regional cheeses, native thyme hummus, smoked kangaroo, emu, lemon myrtle tandoori crocodile, olives, pickled vegetables, marinated artichoke, roasted macadamia nuts, quandong paste, Tasmanian mountain pepper leaf flat bread *N, GFO	38
Regional Australian Cheeses Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO	34

GF: gluten free DF: dairy free V: vegetarian N: contains nuts GFO: gluten free option

Please note: Surcharge of 10% applies on Sundays and 15% on public holidays

ENTRÉE

Native Herb Infused Smoked Chicken Liver Parfait	26
Davidson's plum and port wine jelly, home-made pickles, Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO	
Baked Bush Bell Pepper	25
Legumes, wild herbs, rice, saltbush, chilli, macadamia crumb *VN, GF, N	
Smoked Kangaroo Salad	27
Wattleseed, bush tomato, honey vinaigrette *GF, DF	
Lemon Myrtle & Pepperberry Cured Salmon	29
Lemon myrtle & gin infused cucumber, lemon aspen gel, lemon myrtle *GF, DF	
Bush Tomato Gazpacho	22
Indigenous herbs, dark rye bread *V, VNO, GFO	
Native Pickled Prawn Salad	32
Iceberg lettuce, lemon aspen and honey vinaigrette, finger lime pearls *GF, DF	

MAIN

Smoked Blue Gum Barramundi	42
Chardonnay vinegar mash, lemon aspen, white wine cream sauce *GF	
Potato Gnocchi	34
Peas, asparagus, warrigal green and macadamia pesto, basil *VNO, GFO, N, V	
Braised Wallaby Shank	44
Native infused tomatoes, sweet potato rosti *DF	
Quandong Glazed Chicken Breast	39
Warrigal greens, roasted pine nuts, asparagus, Dutch carrots *GF, N	
River Mint and Pedro Ximenez Seared Pork Belly	40
Bush honey, sauteed cabbage, onion, chardonnay vinegar bush tomato *P, GF	

GF: gluten free DF: dairy free VN: vegan V: vegetarian N: contains nuts GFO: gluten free option VNO: vegan option

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SIDES

Roasted duck fat kipfler potatoes, native thyme *DF	16
Steamed broccolini, warrigal greens, seared lemon cheek, lemon myrtle oil *V, GFO, DF	16
Oxheart tomatoes, native basil, rivermint, pickled onions, wattleseed and white balsamic *GF, VN	16
Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum, riberry vinaigrette dressing *GF, VN	15

DESSERT

Mark Olive's Bush Pavlova Native fruit coulis, roasted wattleseed cream *V, GF	23
Summer Fruit Gateaux, Rivermint Gelato Mango, passionfruit, banana, coconut	22
Strawberry Gum Pana Cotta Candied pepitas, sunflower seeds, poached strawberries *VN, GF	22
Regional Australian Cheeses Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO	34

KIDS MENU [UNDER 12 YEARS]

2 course Served with a choice of juice or soft drink	30
Choice of main	
– Bush tomato, cheese pizza *V	
– Lemon myrtle chicken nuggets, potato wedges with mayo	
– Beef bush bolognaise pasta *DF, GFO	
Ice cream	

Pre Theatre



2 Course 90

3 Course 110

Includes

menu, accompanied by a glass of
house wine, shared side and Purezza still or sparkling water

ENTRÉE

Native Herb Infused Smoked Chicken Liver Parfait

Davidson's plum and port wine jelly, home-made pickles,
Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO

Bush Tomato Gazpacho

Indigenous herbs, dark rye bread *V, VNO, GFO

Lemon Myrtle & Pepperberry Cured Salmon

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

MAIN

Smoked Blue Gum Barramundi

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

Potato Gnocchi

Peas, asparagus, warrigal green and macadamia pesto, basil *VNO, GFO, N, V

Braised Wallaby Shanks

Native infused tomatoes, sweet potato rosti *DF

Quandong Glazed Chicken Breast

Warrigal greens, roasted pine nuts, asparagus, Dutch carrots *GF, N

SIDES

Roasted duck fat kipfler potatoes, native thyme *DF

Steamed broccolini, warrigal greens, seared lemon cheek, lemon myrtle oil *V, GFO, DF

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

DESSERT

Mark Olive's Bush Pavlova

Native fruit coulis, roasted wattleseed cream *V, GF

Summer Fruit Gateaux, Rivermint Sorbet

Mango, passionfruit, banana, coconut *N, V

Strawberry Gum Pana Cotta

Candied pepitas, sunflower seeds, poached strawberries *VN, GF

Native High Tea

75 per person

Wednesday, Saturday & Sunday

Morning: 10am, concluding at 11:30am

Afternoon: 2pm - 3pm, concluding at 4:30pm

Pre Book: 72 hours prior

INDIGIEARTH LOOSE LEAF TEA

Corroboree Infusion

A unique blend of native ingredients on a Daintree black tea base. Combined with crushed Rosella, Lemon Myrtle, Aniseed Myrtle, Cinnamon Myrtle and Native River Mint.

Wild Rosella

A flower predominantly found in tropical areas. A member of the Hibiscus family, Wild Rosella tea is known for its extremely high content of antioxidants (mainly flavonoids).

Lemon Myrtle

The dried leaf of the Lemon Myrtle has a free radical scavenging ability and makes a wonderfully therapeutic tonic as it has germicidal powers and has been used as an anti-septic, anti-viral, calmative, sedative and corrective.

Dreaming Tea Blend

Australian Green Tea, Lemon Myrtle leaf, Cinnamon Myrtle leaf and Rosella flowers.

Revitalising Green Tea

Packed with Australian Green Tea and various native myrtles; Lemon Myrtle, Aniseed Myrtle and Cinnamon Myrtle. Australian Green Tea - Guradji is a native Australian tea, used by Indigenous people for thousands of years ceremonially and medicinally.

Women's Business

Carefully crafted Australian green tea featuring Rosella Flowers, Strawberry Gum, Aniseed Myrtle, and Lemon Myrtle. Enjoy the refreshing, calming effects of this unique blend and take a few moments for yourself.

FINGER SANDWICHES

Smashed saltbush egg mayo, warrigal green

Poached chicken, lemon myrtle mayonnaise, rocket

SAVOURY

Kangaroo mini pies with wattleseed crust

Mini sausage rolls with bush tomato relish

SCONES

Lemon myrtle wattleseed scones, strawberry & rosella jam

SWEET

Lemon myrtle and macadamia nut shortbread *N

Davidson plum and white chocolate tartlet *GF

Lemon aspen, orange and almond cake *GF

Lemon myrtle passionfruit cheesecake

Beverages

—

AUSTRALIAN NATIVE COCKTAILS

Earl Grey and Bush Apple Spritzer	20
Archie Rose gin infused with earl grey topped with bubbles and soda water, preserved apple and iced in a wine glass	
Eucalyptus Gin Fizz	24
Archie Rose gin, fresh lemon juice, eucalyptus syrup, egg white, soda water, fresh eucalyptus leaves	
Red Centre Negroni	22
Australian gin, campari, native amaro	
Bennelong Point Cosmopolitan	22
Sydney's most prominent address deserves a classic cocktail. Sparkling wine, vodka, triple sec, cranberry juice, lemon twist as a garnish	
Davidson Plum Margarita	23
Tequila, lime juice, davidson plum syrup, orange liqueur	
Quandong Martini	22
Native ground gin, vermouth, quandong syrup	
Illawara Plum Sour	22
Jameson whiskey, montenegro, lemon aspen, illawara plum	
Neverbreak Espresso Martini	22
Rum, coffee liquor, wattleseed, coffee	
Aperol Spritz	19
Aperitivo, sparkling wine, soda water, fresh orange	

MOCKTAILS

Harbor Breeze	16
Eucalyptus, orange blossom water, lemon juice	
Ooray Delight	16
Davidson plum syrup, orange juice, lime juice, soda	

BUBBLES

150ml / bottle

Region

Lorimer NV Sparkling
Chardonnay Pinot Noir

12 / 58

Riverina NSW,
Wiradjuri Land

Mt Yengo NV Sparkling

14.5 / 79

Riverina NSW,
Wiradjuri Land

Swift NV Brut Rosé

95

Orange NSW,
Wiradjuri People

NV G.H Mumm Grand Cordon

28 / 149

Champagne,
Reims France

WHITES

2022 Lorimer Pinot Grigio

13 / 58

Riverina NSW,
Wiradjuri Land

2022 Lorimer Semillon Sauvignon Blanc

13 / 58

Riverina NSW,
Wiradjuri Land

2023 Wangolina Chardonnay

16 / 75

Limestone Coast SA,
Meintagk and Boandik
Country

2022 Munda Chardonnay

92

Tumbarumba NSW,
Walgalu Country

2022 Rusden 'Christian' Chenin Blanc

80

Barossa Valley,
Peramngk, Ngadjuri
and Kaurna People

2023 Bleasdale Pinot Gris

65

Adelaide Hills,
Peramngk People

2022 Jim Barry 'The Atherley' Riesling

17 / 77

Clare Valley SA,
Nagadjuri Land

2021 Coates Sauvignon Blanc

86

Adelaide Hills,
Peramngk People

ROSÉ

150ml / bottle Region

2022 DB Selection Rosé	14 / 62	Riverina NSW, Wiradjuri Land
2022 Tumblong Hills 'Table of Plenty' Rosé	68	Gundagai NSW, Wiradjuri Land

REDS

2021 Fetherston 'Fungi' Pinot Noir	17 / 79	Yarra Valley Victoria, Wurundjeri
2021 Wangolina Shiraz Cabernet	14 / 64	Limestone Coast SA, Meintagk and Boandik Country
2021 Lorimer Shiraz	13 / 58	Riverina NSW, Wiradjuri Land
2020 Mt Yengo Shiraz	15 / 68	SA, Erawrung land
2022 Munda Grenache	92	Barossa, Eden Valley SA, Ngadjuri & Peramangk country
2021 Tumblong Hills 'Table of Plenty' Sangiovese	15 / 68	Gundagai NSW, Wiradjuri land
2021 Wangolina Lagrein	78	Limestone Coast SA, Meintagk and Boandik Country
2021 Naked Run 'The Heroes' Cabernet Malbec	75	Clare Valley, Ngadjuri country

DESSERT WINES

50ml serve

Region

Brokenwood Sticky Wicket
Late harvest white dessert wine

16

Hunter Valley NSW,
Wonnarua Land

Old Boys 21 yr Tawny Port

19

Riverina NSW,
Wiradjuri Land

Aperitif

16 (45ml serve)

Autonomy Australian Amaro

A distinctively Aussie Version of an Italian favourite,
best serve neat, or with a twist of orange

White Possum Naked Amaretto

16 (45ml serve)

BEER & CIDER

Cascade Premium Light

9

Sydney Beer Co Lager

11

Lord Nelson Smooth Sailing

12

Lord Nelson 3 Sheets Pale Ale

12.5

Sobah Non-Alcoholic Davidson Plum GF Ale

12

Sobah Lemon Non-Alcoholic Aspen Pilsner

12

Three Oaks Apple Cider

11

Brookvale Ginger Beer

15

Brookvale Lemon Lime and Bitters

15

SOFT / JUICES / WATER

Orange Juice

5

Apple Juice

5

Coke

5

Coke No Sugar

5

Sprite

5

Purezza Sparkling Water

5pp

TEA

Indigiearth Loose Leaf Tea

6

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COFFEE BY GENOVESE

Coffee

5

Cappuccino / flat white / latte / short black / long black / macchiato

Affogato

20

Vanilla ice cream, espresso shot with your choice of liqueur
Kahlua, Cointreau, Tia Maria, Amaretto or Baileys

Liqueur Coffees & Cream

20

Espresso coffee, whipped cream + add your favourite liqueur:
Macadamia and Wattleseed / Jameson Whisky / Kalua / Galliano

