



*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.*

# midden

BY MARK OLIVE

HAVE A SIPPA  
THE SALSA SLIPPA



## **Salsa Slippa**

bourbon, agave syrup, lime juice,  
pineapple juice, tabasco, smoked paprika

# Dining

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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

<b>Damper</b> Infused with native herbs, eucalyptus whipped butter *v	9
<b>Warm marinated Mixed Olives</b> Lemon myrtle, native basil *v	11
<b>Native Thyme Hummus</b> Toasted Tasmanian mountain pepper flat bread, roasted macadamia nuts *VN, GFO, N	15
<b>Cauliflower Chips</b> Lemon myrtle cauliflower chips with blue cheese sauce *v	14
<b>Sydney Rock Oysters</b> Bush tomato, wattleseed vinaigrette, lemon *GF, DF	6ea
<b>Lemon Myrtle Crumbed Sydney Rock Oysters</b> Wattleseed and bush tomato mayonnaise *DF	7ea
<b>Indigenous Australian Grazing Plate</b> 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
<b>Regional Australian Cheeses</b> Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO, N	34

## ENTRÉE

<b>Native Herb Infused Smoked Chicken Liver Parfait</b>	26
Davidson's plum and port wine jelly, home-made pickles, Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO	
<b>Baked Bush Bell Pepper</b>	25
Legumes, wild herbs, rice, saltbush, chilli, macadamia crumb *VN, GF, N	
<b>Smoked Kangaroo Salad</b>	27
Wattleseed, bush tomato, honey vinaigrette *GF, DF	
<b>Lemon Myrtle &amp; Pepperberry Cured Salmon</b>	29
Lemon myrtle & gin infused cucumber, lemon aspen gel, lemon myrtle pearls *GF, DF	
<b>Bush Tomato Soup</b>	22
Indigenous herbs, veggies, damper *V, GFO	
<b>Native Thyme Poached Chicken Salad</b>	32
Cos lettuce, crisp smoked emu, damper croutons, quail egg, lemon aspen, bush tomato and wattleseed dressing *GFO	

## MAIN

<b>Smoked Blue Gum Barramundi</b>	42
Chardonnay vinegar mash, lemon myrtle chilli and macadamia broth *GF, N	
<b>Potato Gnocchi</b>	34
Slippery Jack mushrooms, sweet potato, Warrigal green and macadamia pesto, basil *VNO, GFO, N, V	
<b>Braised Wallaby Shank</b>	44
Native infused tomatoes, sweet potato rosti *DF	
<b>Quandong Glazed Chicken Breast</b>	39
Warrigal greens, roasted pine nuts, cauliflower, Dutch carrots *GF, N	
<b>Saltbush Lamb Rump</b>	40
Desert lime glaze, potato, silverbeet, carrot	
<b>River Mint and Pedro Ximenez Seared Pork Cutlet</b>	40
Bush honey, sauteed cabbage, onion, chardonnay vinegar, bush tomato *P, GF, DF	

## SIDES

Roasted duck fat kipfler potatoes, native thyme *DF	16
Steamed broccolini, Warrigal greens, seared lemon cheek, lemon myrtle oil *VN, GFO, DF	16
Oxheart tomatoes, native basil, river mint, pickled onions, wattleseed and white balsamic *GF, VN	16
Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum, Davidson's plum vinaigrette dressing *GF, VN	15

## DESSERT

Mark Olive's Bush Pavlova Native fruit coulis, roasted wattleseed cream *V, GF	23
Bread & Butter Pudding Wattleseed, raisins, desert lime custard, vanilla bean gelato *V	22
Strawberry Gum Panna 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	

# midden

BY MARK OLIVE

## NATIVE HIGH TEA



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