



DOMINIQUE PORTET

YARRA VALLEY

Welcome to the Dominique Portet Bistro, where we draw on our Bordeaux roots to bring you French family classics in the heart of the Yarra Valley. We cook with Yarra Valley-sourced ingredients where possible to serve fresh, authentic dishes prepared by Chef Jarrod Hudson.

M E N U

APERITIF

Western Victoria olives	6
House roasted mixed nuts	6
Freshly shucked oysters with raspberry mignonette	4.50ea
Confit duck croquets, red pepper, almonds	6ea

CHARCUTERIE

Selection of cured meats, cornichons & Laurent baguette	35
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PETIT PLATS

Wood grilled carrots, marinated feta, local honey	18
Crab, coconut, avocado salad	21
Chicken liver parfait, verjus jelly	18
Wood grilled WA marron with sauce vierge	22

[v] Vegan

DESSERTS

Classic French lemon tart, fresh passionfruit	15
Apple tarte tatin, almonds, Yarra Valley honey	15
Vanilla creme brûlée with madeleines	15
Chocolate & raspberry sable, honeycomb	15
Chocolate, prune, almond truffles	4 ea

FROMAGE

Cheese selection served with quince paste and fresh grapes	24
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PRINCIPAUX

Kingfish, apple cucumber, asparagus	38
Wood roasted duck breast, artichokes, grapes	38
Steak frites classique (Wagyu rump cap 4+)	38
Almond milk polenta with cauliflower & currants [v]	32

For two

Red Gum Creek Côte de Boeuf (1.1kg), Cabernet sauce, paris mash <i>add 2017 Yarra Valley Cabernet Sauvignon</i>	110 165
Wood grilled whole snapper, green garlic sauce	62

À COTÉ

Mixed leaf salad	9
Frites	9
Dobsons Paris Mash	9
Seasonal vegetables	9

Wines to accompany your lunch can be tasted at the Cellar Door.
Please note a 15% surcharge applies on public holidays.

