



# DOMINIQUE PORTET

## Yarra Valley

### PRIX FIXE MENU

3 courses \$85

*Please select one dish from each course*

### ENTRÉE

timbarra farm carrots, cashew nut curd, lovage (gf, vegan)

twice-baked goat's cheese souffle, broad bean leaves, tarragon dressing (v, gf)

baby cuttlefish, haricots, sauce verte, kohlrabi (gf)

lamb tartare, topies, anchovy, dashi (gf, df)

### PRINCIPAUX

fennel ricotta tortellini, preserved lemon (v, df)

wood-fired spatchcock provençale, green olives, confit garlic, blettes (gf)

line caught blue eye à la grenobloise, sorrel, paris mash (gfo)

koji-rubbed 250g wagyu rump, frites, sauce choron (gf, dfo)

### DESSERTS

blackcurrant leaf crème caramel (gf)

local strawberries, rose & almond panna cotta (gf, vegan)

dark chocolate tart, cherries, crème anglaise

please ask for our local, international, or plant based cheese selection \$16 (gfo, vegan)

### SIDES

pomme frites (gf, vegan) \$8

baby leaf salad, café de paris dressing (gf) \$8

green beans, oat butter, dill, capers (gf, vegan) \$8