



# DOMINIQUE PORTET

## PRIX FIXE MENU

2 courses \$75pp

3 courses \$95pp

## APPETISER

marinated olives (vegan, gf) \$8

charcuterie, leek and shiraz arancini, walnut aioli (gf) \$4ea

## ENTRÉE

hazelnut crumbed twice baked cheese souffle, baby leaf salad, pickled walnuts, tarragon dressing (v)

pacific oysters, red wine mignonette (gf, df)

fricassée d'escargot, garlic and sage butter, pomme pureé (gfa)

chicken liver parfait, house made pepperberry lavosh, pickled prunes (gfa)

## PRINCIPAUX

black truffle risotto, toasted hazelnuts, cashew brie, smoked olive oil (vegan, gf)

pan fried barramundi, pea puree, lobster bisque (gf)

slow cooked lamb navarin, baby carrots, potatoes, navet, marjoram (gf)

koji-rubbed wagyu rump, pomme frites, sauce choron (gf, dfa)

## DESSERTS

milk chocolate mousse, espresso, salted sour cream caramel, crème diplomat (gf)

rhubarb and vanilla bean parfait, royaltine, vintage 2006 cuvee jelly

hemp milk ice cream sundae, glace cherries, candied almonds and pistachios (vegan, gf)

choice of cheese from todays selection, served with date chutney, lavosh (v, gfa)

## SIDES

pommé frites (v, gf) \$10

baby leaf salad, café de paris dressing \$10

- *bistro diners will receive 10% off any cellar door wine purchases*
  - *1.5% surcharge applies for AMEX payments*
  - *15% surcharge applies on public holidays*



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## L'APÉRO MENU

**A French ritual that combines drinks, food and friends.**

The Portet family ultimately make wine to enjoy with good food and good company.

marinated olives (vegan, gf) \$8

warm baguette, cultured butter (v, dfo) \$4

pacific oysters, red wine mignonette (gf, df) \$5.5ea

charcuterie, leek and shiraz arancini, walnut aioli (gf) \$4ea

pork rilette, cornichons, pepperberry lavosh (df) \$22

fricassée d'escargot, garlic and sage butter, pomme pureé (gfa) \$22

chicken liver parfait, house made pepperberry lavosh, pickled prunes (gfa) \$22

hazelnut crumbed twice baked cheese souffle, baby leaf salad, pickled walnuts, tarragon dressing (v) \$22

local & international cheese plate, medjool date chutney, candied walnuts, baguette, lavosh (v, gfa) \$28

assiette de charcuterie - wagyu bresaola, truffle sopressa, jambon de pays, pickles, olives, baguette (gfa,df) \$28

pommé frites, ranch dressing (v, gf, df) \$10

## KIDS MENU

\$25 including main and dessert

fish goujons, pomme frites, tomato sauce

honey soy chicken, pomme frites, peas

pasta, napoli sauce

vanilla ice cream

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- *15% surcharge applies on public holidays*