



# DOMINIQUE PORTET

## PRIX FIXE MENU

2 courses \$75pp

3 courses \$90pp

## APPETISER

marinated olives (vegan, gf) \$8

pacific oysters, champagne mignonette (gf) \$5.5ea

## ENTRÉE

twice baked cheese souffle, baby leaf salad, pickled walnuts, tarragon dressing (gf)

fricassée d'escargot, garlic and kunzea butter, pomme puree

lamb tartare, anchovy, comte, cos lettuce (gf, dfa)

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

## PRINCIPAUX

blue pearl oyster mushroom and lemon savoury tortellini, pine nuts, smoked cauliflower puree, truffle gouda emulsion (v)

colbert whiting, sauce gribiche, pommes frites (gf)

confit duck leg cassoulet, white beans, lardons, smoked carrots (gf)

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

## DESSERTS

lovage semifreddo, local strawberry puree, meringue (v, gf)

dark chocolate terrine, crème anglaise (v, gf)

choice of one local, international, or plant based cheese from todays selection, served with date chutney, lavosh (v, gfa)

## SIDES

pommé frites (v, gf) \$10

baby leaf salad, café de paris dressing (v, gf) \$10

- *Bistro diners will receive 10% off any cellar door wine purchases*
  - *15% surcharge applies on public holidays*