



DOMINIQUE PORTET
YARRA VALLEY

MENU

HORS D'OEUVRES

Oysters mignonette, chive and cucumber 6/12 (gf, df)	30/60
Marinated Mt Zero olives and vegetable pickles (gf, df)	12
San Jose saucisson sec and pickled fennel (gf, df)	15
Smoked trout rillettes with croutons	18
Duck and prune terrine and honey mustard (df)	20
Baguette and cultured butter	6

ENTRÉES

Selection of charcuterie and condiments (gf, df)	28
Chicken liver parfait, lavosh and pickled port prunes	19
House made salmon gravlax and horseradish cream (gf)	25
Escargots à la Bourguignonne and garlic herb crumb	24
Tarte Provençale, camembert cream and hazelnuts (v)	18

FROMAGES

Local and international cheese selection	36
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- L'Artisan, Le Rouge, washed rind - cow
- Le Bleu, Marcel Petit, Comté - cow
- Chebris Onetik - sheep & goat
- Milawa Blue - cow

Rosé and apricot jelly, poppy seed lavosh, fig and Pinot Noir Jam and fresh fruit.

CHARCOAL GRILL

Steak frites and café de Paris butter sauce (med rare)	48
Grilled seasonal vegetables, macadamia and chickpea salad (gf, df, v)	25

PLATS PRINCIPAUX

Coq au vin and kipfler potatoes (gfa)	36
Catch of the day, beurre noisette and soubise (gf)	MP
Gnocchi à la Parisienne, Comté, chanterelle and spinach (v)	34

GARNITURES

Farm leaf salad with house dressing (v, gf, df)	9
Green beans sauté, butter and shallot (v, gf)	14
Broccolini, smoked almonds and parsley (v, gf, df)	14
Paris Mash with garlic butter (gf)	12
French fries with rosemary salt	11

DESSERTS

Salted caramel and chocolate tart and mascarpone (gf)	18
Profiteroles, vanilla bean ice cream and toffee	16
Bombe Alaska with strawberry	16
Sorbet selection (vegan)	14

MENU DU JOUR

70

Marinated olives and farm vegetable pickles (gf)

San Jose saucisson sec (gf)

Smoked trout rillette and croutons

Baguette and cultured butter

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Steak frites and café de Paris butter (gf)

Broccolini and farm fresh garden salad

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Profiteroles vanilla bean ice cream and chocolate sauce

MENU ENFANTS

Battered fish and fries	16
Chicken escalope and mash	17
Pasta, tomato and cheese	16
Ice cream and chocolate sauce	7



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1.5% SURCHARGE ALLPIES TO AMEX PAYMENTS

15% SURCHARGE ON PUBLIC HOLIDAYS

DINERS ENJOY A 10% DISCOUNT ON ALL WINES FROM OUR RETAIL SHOP

ALL FOOD PREPARED IN A KITCHEN WITH ALLERGENS

GF—GLUTEN FREE, , GFA—GLUTEN FREE AVAILABLE DF—DAIRY FREE, DFA—DAIRY FREE AVAILABLE V—VEG