



BISTRO MENU

DOMINIQUE PORTET YARRA VALLEY

HORS D'OEUVRES

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|--|-------|
| Oyster, DP Rose vinegar mignonette 6/12 (gf, df) | 30/60 |
| Garden Herbs marinated Mt Zero olives | 10 |
| Saucisson sec, pickled fennel (gf, df) | 15 |
| Spiced beef croquettes (5), mustard aioli | 14 |
| Duck and prune terrine, honey mustard (df) | 20 |
| Provincial chickpea spread, half baguette | 12 |
| Warm baguette, cultured French butter | 6 |

ENTRÉES

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|---|----|
| Ocean trout rilette, croutons | 18 |
| Selection of charcuterie, condiments (gf, df) | 28 |
| Chicken liver parfait, lavosh, pickled port prunes | 19 |
| La Narval mussels in oil, burre blanc aioli, baguette | 22 |
| Escargot de Bourgogne, garlic herb crumb | 24 |
| Tarte Provençale, camembert cream, hazelnuts (v) | 18 |

FROMAGES

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|--|--------|
| Local and international cheese selection | 36 |
| - L'Artisan Le Rouge, washed rind | - cow |
| - Marcel Petit, Comté | - cow |
| - L'Amuse, Brabander | - goat |
| - Milawa Blue | - cow |
| Rosé and apricot jelly, poppy seed lavosh, Fig and Pinot Noir Jam and fresh fruit | |

CHARCOAL GRILL

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|---|----|
| Steak frites, café de Paris butter sauce, salad (med rare) (gf) | 48 |
| Roasted lamb rump, ratatouille, herb salsa | 40 |
| Grilled seasonal vegetables, cashew, chickpea salad (gf, df, v) | 25 |

PLATS PRINCIPAUX

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|---|----|
| Catch of the day, beurre noisette, onion soubise (gf) | MP |
| Confit Duck leg a l'orange sauce, fondant potato | 43 |
| Gnocchi parisienne, goats curd, roast tomato, spinach (v) | 34 |

GARNITURES

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|---|----|
| Farm leaf salad with house dressing (v, gf, df) | 9 |
| Cos lettuce, thick herb dressing, pickled carrot | 12 |
| Chargrilled broccolini, smoked almonds, parsley (v, gf, df) | 12 |
| Potato gratin, parmesan | 12 |
| French fries, rosemary salt | 11 |

DESSERTS

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|---|----|
| Chocolate mousse, chocolate crunch, hazelnut (gfo) | 16 |
| Profiteroles, vanilla bean ice cream, chocolate sauce | 16 |
| Baked Alaska with strawberry | 16 |
| Raspberry sorbet, Framboise brandy (vegan) | 16 |
| Affogato, vanilla bean ice cream | 10 |

MENU DU JOUR

70 per person (min 2 people)

Marinated olives (gf)

Saucisson sec, pickled fennel (gf)

Chicken liver parfait, lavosh

Warm baguette, cultured French butter

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Steak frites

café de Paris butter sauce (gf)

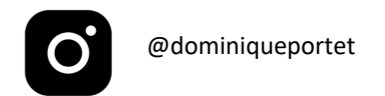
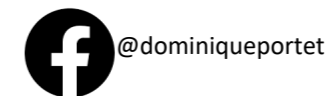
Chargrilled broccolini, farm fresh garden salad

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Profiteroles, vanilla bean ice cream, chocolate sauce

CHEF DE CUISINE

MICHAEL THEMEL



Join our club for wine discounts and special access to offers and events.

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

GF-GLUTEN FREE, GFO-GLUTEN FREE OPTIONAL

DF-DAIRY FREE, DFO-DAIRY FREE OPTIONAL V-VEGETARIAN

