



DOMINIQUE PORTET

YARRA VALLEY

Welcome to the Dominique Portet Bistro; where we draw on our Bordeaux roots to bring you French family classics, in the heart of the Yarra Valley. We cook with Yarra Valley-sourced ingredients where possible to serve fresh, authentic dishes prepared by Chef Jarrod Hudson.

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APERITIF

Western Victoria olives	6
Roasted cashews	6
Freshly shucked oysters with mignonette	4ea
Buttermilk fried onion rings	8

CHARCUTERIE

Selection of cured meats, cornichons & Laurent baguette	35
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PETIT PLATS

Wood grilled asparagus with lemon and soft herbs [v]	18
Crab, coconut, avocado salad	21
Croquettes au fromage with red peppers and almonds	18
Ora king salmon sashimi with pomelo, mint	18

[v] Vegan

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DESSERTS

Fromage blanc with poached quince, nougatine wafer	14
Apple cake with almond, Yarra Valley red box honey	14
Vanilla creme brûlée with madeleines	14
Baked chocolate tart, double cream	14
Chocolate, prune, almond truffles	4ea

FROMAGE

Cheese selection served with quince paste and fresh dates	24
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PRINCIPAUX

Classic Bouillabaisse, saffron rouille	38
Wood grilled duck breast, roasted pear, cos lettuce	36
Steak frites classique (Wagyu rump cap 4+)	36
Wood grilled eggplant, rye grain, fennel, tarragon [v]	32

FOR TWO

30 days dry aged Gippsland ribeye, Cabernet sauce, Paris mash	85
Slow roasted lamb shoulder, confit tomatoes, local olives	65

À COTÉ

Mixed leaf salad	8
Frites	8
Dobsons Paris Mash	8
Seasonal vegetables	8

Wines to accompany your lunch can be tasted at the Cellar Door.
Please note a 15% surcharge applies on public holidays.

