



DOMINIQUE PORTET

Yarra Valley

Since 1976, Dominique Portet has been at the forefront of Australia's cool-climate wine renaissance. Drawing on generations of winemaking expertise, these wines shine with bistro style dining, perfectly paired with dishes inspired by his Sud Ouest roots.

~ Diners enjoy a 10% discount on all wines from our retail store ~

Charcuterie *cured meats*

Noix de Jambon, saucisson sec, pork terrine with hazelnut and apricot
served with cornichons, guindillas (N) 33

Fromage *cheese*

Seasonal Cheese
3x Portet favourites served with Fontaine Rosé jelly, apple and muscatels (N,GFO) 38

Aperitif *to start*

Laurent Baguette
served warm with cultured butter (V) 7

Toolunka Creek Olives
marinated in our garden herbs (VE,GF) 10

Chicken Liver Parfait
homemade poppy seed lavosh, fruit chutney (GFO) 22

Pork Rillettes
crackers, cornichons 21

Escargot de Bourgogne
garlic herb crumb (GFO) 26

Cured Salmon
horseradish cream, salmon caviar, pickled fennel (GF) 23

Les Enfants *kids*

Battered flathead and fries 17

Chicken escalope and fries 16

Ice-cream, sauce au chocolat 14

Principaux *main*

Steak Frites
200g Westholme wagyu (6-9) rump cap, served "classique" with Bordelaise sauce 52

Goldband Snapper
pan-fried, brussels sprouts, beurre blanc (GF) 45

Confit de Canard
parsnip purée, braised cabbage, onion jam, red wine jus (GF) 48

Gnocchi à la Parisienne
beetroot purée, spinach, chèvre, cashews (N) 39

Garnitures *sides*

Farm Leaf Salad
with house dressing (VE,GF) 12

Dobson's Hand Cut Fries
with garden rosemary salt (VE) 15

Butter Roasted Pumpkin
almond flakes, beurre noisette (N,V,GF) 16

Dessert

Fondant au Chocolat
melting petit gâteau with berry compote, vanilla ice cream 19

Tarte au Citron Meringuée
chardonnay, raspberry coulis, vanilla crumble, vanilla chantilly 19

Gâteau d'Orange et Chantilly Coco
gelée d'orange and almonds, dairy free and flourless (N,GF) 19

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

