



# 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 Ovest 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 33*

## Fromage *cheese*

Seasonal Cheese  
*3x Portet favourites served with Fontaine Rosé jelly, apple and muscatels 38*

## Aperitif *to start*

Laurent Baguette  
*served warm with cultured butter 7*

Toolunka Creek Olives  
*marinated in our garden herbs 10*

Chicken Liver Parfait  
*homemade poppy seed lavosh, fruit chutney 22*

Pork Rillettes  
*crackers, cornichons 21*

Escargot de Bourgogne  
*garlic herb crumb 26*

Cured Salmon  
*horseradish cream, salmon caviar, pickled fennel 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, asparagus, beurre blanc 45*

Confit de Canard  
*parsnip purée, braised cabbage, onion jam, red wine jus 48*

Gnocchi à la Parisienne  
*beetroot purée, spinach, chèvre 39*

## Garnitures *sides*

Farm Leaf Salad  
*with house dressing 12*

Hand Cut Fries  
*with garden rosemary salt 15*

Butter Roasted Pumpkin  
*almond flakes, beurre noisette 16*

## Dessert

Fondant au Chocolat  
*melting petit gâteau with berry compote, vanilla ice cream 18*

Tarte au Citron Meringuée  
*chardonnay, raspberry coulis, vanilla crumble, vanilla chantilly 18*

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



