

BISTRO MENU



DOMINIQUE PORTET

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 Bordeaux roots.

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

Les plateaux de Charcuterie

Saucisson sec, pickled fennel (gf, df) 17

Warm baguette, cultured butter 7

Charcuterie "Selection du Jour" with condiments 33

Seasonal cheese selection served with rosé apricot jelly
fig and Pinot Noir jam and fruits

23 (2) or 38 (4)

- L'Artisan Le Rouge, washed rind (FR, cow)
- Marcel Petit, Comté (FR, cow)
- L'Amuse, Brabander (FR, goat)
- Riverine blue (FR, cow)

Hors d'œuvres

Oysters "Rosé" w/ mignonette min. 3 (gf, df,) 6 each

Mt Zero Olives marinated in our garden herbs 10

House made croquettes (5), mustard aioli 17

Duck and prune terrine, honey mustard (df) 20

Entrées

House made Ocean Trout rilette, croutons 19

Chicken liver parfait, lavosh, port-pickled prunes 22

Escargot de Bourgogne, garlic herb crumb 26

Steak Frites

Coulotte 220g

Black Angus Rump Cap

French fries, café de Paris butter sauce

52

Porterhouse 300g

Black Angus Pasture Fed

Marbling Score 2 - 4

French fries, café de Paris butter sauce

59

Plats Principaux

Catch of the day, beurre noisette, onion soubise (gf) MP

Pumpkin, Portobello mushroom, butter beans (gf, df, v) 29

Gnocchi Parisienne, goat's curd, roast tomato, spinach (v) 34

Tarte Provençale, Camembert cream, hazelnuts (v) 33

Braised beef cheek, red wine jus, pomme purée, carrot 42

Confit duck leg, kipfler potato, yoghurt sauce, cashew 43

Garnitures

Potato gratin, parmesan 12

Farm leaf salad with house dressing (v, gf, df) 12

French fries, rosemary salt 14

Chargrilled broccolini, smoked almonds(v, gf, df) 13

Desserts

Chocolate mousse, chocolate crunch, hazelnut (gfo) 18

Profiteroles, vanilla bean ice cream, chocolate sauce 17

Raspberry sorbet 16

Affogato, vanilla bean ice cream 13

Les Petits Enfants

Battered flathead and fries 17

Chicken escalope, Paris mash 16

Pasta, tomato sauce, cheese, 15

Ice-cream, chocolate sauce 14

Boissons

Bottled Juice (Apple, Orange) 6

Soft Drinks 7

Sparkling Water 75cl 12

Coffee / Tea 5

Extra Shot / Specialty Milks 0.7



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

7.5% SURCHARGE ON WEEKENDS

15% SURCHARGE ON PUBLIC HOLIDAYS

We are proud to pay our staff the rates they deserve & appreciate your respect



@dominiqueportet

GF-GLUTEN FREE, GFO-GLUTEN FREE OPTIONAL

DF-DAIRY FREE, DFO-DAIRY FREE OPTIONAL

V-VEGETARIAN

We acknowledge the Wurundjeri as first custodians of these lands