



DOMINIQUE PORTET

L'APÉRO MENU

Garden Herbs marinated Mt Zero olives 10

Chicken liver parfait, poppy seed lavosh and pickled prunes (gfa) 22

Duck and prune terrine, wholegrain mustard aioli (df) 20

Selection of charcuterie and condiments (gf, df) 33

Local and international cheese selection 38

Pommes frites and rosemary salt (v, gf, df) 11

Warm baguette and cultured butter 7

Les Petits Enfants

Battered flathead and fries 17

Chicken escalope and fries 16



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** ~

L'apéro

Warm baguette, cultured butter 7

Mt Zero Olives marinated in our garden herbs 10

Chicken liver parfait, lavosh, port-pickled prunes 22

Duck and prune terrine, wholegrain mustard aioli (df) 20

Escargot de Bourgogne, garlic herb crumb 26

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)

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

Steak Frites

Coulotte 220g

Black Angus Rump Cap

French fries, café de Paris butter 52

Porterhouse 250g

Black Angus Pasture Fed

Marbling Score 2 - 4

French fries, café de Paris butter 54

Plats Principaux

Catch of the day, beurre noisette, onion soubise (gf) 44

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

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

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

Garnitures

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

French fries, rosemary salt 11

Chargrilled broccolini (v, gf, df) 13

Desserts

Chocolate mousse, chocolate crunch, hazelnut (*gfo*) 18

Profiteroles, vanilla bean ice cream, chocolate sauce 17

Raspberry sorbet 16

Les Petits Enfants

Battered flathead and fries 17

Chicken escalope and fries 16

Ice-cream, chocolate sauce 14



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

