



DOMINIQUE PORTET

PRIX FIXE MENU

ENTRÉE

½ Dozen Freshly shucked Tasmanian Oysters, lemon or raspberry mignonette

Charcuterie, selection of cured meats, cornichons, baguette

Terrine du jour

Goats cheese soufflé

PRINCIPAUX

Poisson du jour (Market fish of the day)

Steak frites Classique (Wagu rump cap 4+)

Cassoulet

Pommes Anna, lentils du puy, baby carrots [V]

***All served with leaves from the garden, rose vinegar dressing*

DESSERTS

Crème Brûlée with Cannelés de Bordeaux

Classic French lemon tart, fresh passionfruit

Chocolate glacé

Fromage with fig and walnut paste

Please note a 15% surcharge applies on public holidays.