



DOMINIQUE PORTET

PRIX FIXE MENU

3 courses \$85

Chef Scott Burness has created a menu inspired by the Portet family's winemaking sensibility.

Please select one dish from each course

ENTRÉE

Beetroot tarte, fig jam, goats cheese, apple balsamic

Wood fired octopus, lentils, romesco, macadamia

Cured ocean trout, compressed watermelon, fennel, caviar

Steak tartare, egg yolk, black onion ash, radish , soda bread

PRINCIPAUX

Potato gnocchi, pumpkin, charred leeks, pine nuts, sage

Tapenade crusted duck leg, sauerkraut, potato gratin

Grilled swordfish, young onions, prawn, peas, baby gem lettuce

Steak frites classique, bearnaise butter, watercress

DESSERTS

Lemon curd and raspberry baked alaska

Dark chocolate & olive oil mousse, roasted plum, hazelnut

Salted caramel panna cotta, poached pear, popcorn crumble

Cashel 'shepherds store', roasted walnuts, lavosh

** Bistro diners will receive 10% off any cellar door wine purchases*

Location code 88H8TQ

