



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 Ouest roots.

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

Charcuterie *cured meats*

Sélection du Jour
locally sourced and curated with condiments 33

Fromage *cheese*

Seasonal Cheese
3x Portet favourites served with Fontaine Rosé jelly, walnuts and fruits 38

Aperitif *to start*

Laurent Baguette
served warm with cultured butter (v) 7

Mt Zero Olives
marinated in our garden herbs (ve) 10

Chicken Liver Parfait
crostini, port-pickled prunes (gfo) 22

Pork Rillettes
crackers, cornichons (gfo) 21

Escargot de Bourgogne
garlic herb crumb (gfo) 26

Cured Salmon
dill + lemon cream, salmon caviar (gfo, dfo) 22

Spring Beetroot
almond + cashew purée, coconut aioli, sorrel (ve, gf) 19

Les Enfants *kids*

Battered flathead and fries 17

Chicken escalope and fries 16

Ice-cream, sauce au chocolat 14

Principaux *main*

Steak Frites
220g westholme wagyu (6-7) rump cap, served "classique" with café de Paris butter 52

Goldband Snapper
wood fire grilled, asparagus, beurre blanc 45

Green Pea Risotto
goat cheese, parmesan, green vegetables (vo, veo, gf) 39

Garnitures *sides*

Farm Leaf Salad
with house dressing (ve, gf, df) 12

Dobson's Hand Cut Fries
with garden rosemary salt (ve) 15

Chargrilled Broccolini
served with smoked almonds (ve, gf, df, n) 13

Desserts

Tarte au Citron Meringuée
berry compote, lemon myrtle (v) 18

Crème Caramel
flan served with vanilla chantilly (gfo, v) 18

Fondant au Chocolat
melting petit gâteau with raspberry coulis, armagnac (gfo, v) 18

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

