

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 wines from our retail store ~

Aperitif

Warm baguette, cultured butter (v) 7

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

Chicken liver parfait, lavosh, port-pickled prunes (gfo) 22

Pork terrine, pickled apricots, wholegrain mustard aioli (gf) 20

Escargot de Bourgogne, garlic herb crumb (gfo) 26

Cured Ōra King salmon, dill and lemon cream, pickle shaved fennel (gf, dfo) 21

Charcuterie

"Selection du Jour" with condiments 33

Fromage

Seasonal cheese selection served with rosé apricot jelly fig and Pinot Noir jam and fruits (gfo, n) 38 (3)

Principaux

Steak frites classique, café de Paris butter 52 (Westholme wagu rump cap 6-7 220g)

King Fish, asafoetida, calamari + ananas frie, cabernet mayonnaise 45

Wood grilled corn fed Chicken Maryland or Breast, smoked beetroot, Gladysdale lemon couscous, house made chutney 42

Truffle and velouté of asafoetida, with meli melo of young vegetables 32

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

Garnitures

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

French fries, rosemary salt (ve) 12

Chargrilled broccolini, smoked almonds (ve, gf, df, n) 13

Desserts

Pear William poached in our brut rosé, vanilla biscuit (gfa, ve) 18

Lemon and single vineyard chardonnay curd, crispy tart with French meringue 18

Crunchy milk chocolate bar, blanc de blancs jelly marshmellow, crème fraiche (n) 18

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.





