



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

Locally sourced and curated “*Sélection du Jour*” with condiments 33

Fromage cheese

Seasonal cheese selection served with Fontaine Rosé fig jelly and Pinot Noir jam and fruits 38

Aperitif to start

Warm baguette, cultured butter (v) 7

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

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

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

Escargot de Bourgogne, garlic herb crumb (gfo) 26

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

Les Enfants kids

Battered flathead and fries 17

Chicken escalope and fries 16

Ice-cream, chocolate sauce 14

Principaux main

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

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

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

Fresh green pea risotto, black truffle, confit pumpkin 34 (vo) (add mussels 40)

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

Garnitures sides

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 marshmallow, crème fraiche (n) 18

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



