

Small

Hapuka Ceviche 15

w/ cucumber, citrus flesh, radish,
leche verde, chilli, coriander

Roast Celeriac 12

pan-roasted celeriac w/ spicy apple
glaze, crispy Jerusalem artichokes,
ricotta

Autumn Mushrooms 14

roast pine, swiss & flat mushrooms
w/ fresh goats curd & seasoning ash

Pulled Tail 14

braised kangaroo tail spiced w/
pasilla, chipotle, cumin, pepper leaf,
star anise, served w/ fried tortilla

Albóndigas 14

spiced pork meatballs, tomato sugo,
coriander yoghurt

Morcilla 12

sweetly spiced blood sausage,
bbq sauce, chimmichurri

Chorizo 12

hot paprika & pork sausage,
bbq sauce, chimmichurri

**WEDNESDAY &
THURSDAY WINTER
WARMERS - MEAL &
WINE \$30**

**SATURDAY
ROTISSERIE
MP**

Charcuterie & Cheese

Chicken Liver Paté 12

w/ onion jam, charred sourdough

Cured Meat & Pickles 28

salumi, jamon serrano, pickled
vegetables, olives, chulpis, sourdough

Baked Charlston Brie 18

w/ sourdough & sweet onion jam

Three Cheeses & Fruit 24

blue de basque, manchego, artisan
washed rind, fruit, chutney, lavosh
individual cheeses \$10 each

Beer Snacks

Totopos 5

fried tortillas w/ chilli salt

Chulpis 5

popped Peruvian maize kernels

Olives 6

marinated mixed oliviera olives

LIVE MUSIC AT CORTE

**FRIDAY 6PM
SATURDAY 4PM
SUNDAY 3PM**

Large

Tequila & Lime Mussels 22

Steamed w/ coriander & garlic,
served w/ charred sourdough

Smoked Confit Ocean Trout 34

w/ rocoto aioli, potato, broccoli, dried
olives, spicy fennel powder

Pressed Lamb Shoulder 34

slow-smoked & pressed w/ jus, served
w/ smooth celeriac, mushrooms,
crispy grains, celery leaves

Ox Cheek Mole Poblano 30

in a caramelised fruit, chilli &
savoury chocolate sauce w/ spicy
black bean braise, pickled vegetables

Vegetable Garden 30

brussel sprouts, cauliflower, parsnip,
Jerusalem artichokes & caramelised
shallots in a bed of pulses w/ leche
verde, chilli jam & whey gel

Salads & Sides

Buttermilk Slaw 10

w/ soured currants, green apple

Rocket, Radish & Walnut 10

w/ mustard pearls, pickled cucumber

Roast Sweet Potato 10

baked w/ rosemary, thyme & chilli,
served w/ coriander yoghurt

Set Menu - 50 pp

minimum 2 ppl

Cured Meat & Pickles

Baked Cheese

Albóndigas Meatballs

Chicken Liver Paté

1 x large dish per 2 people

Buttermilk Slaw

Extras*

Morcilla - 5pp

Chorizo - 5 pp

Cheese Selection - 10 pp

Dessert Selection - 10 pp

*We request that the whole table
have the same additions

CORTE PORT MELBOURNE

115 BAY STREET
9646 7697
info@corteportmelbourne.com.au
Wed-Thu 5pm to late
Fri-Sun 12pm to late

A 10% surcharge applies on all public holidays

Chocolate Rum Truffles 10
try with NV Barbadillo 'La Cilla'
Pedro Ximénez

Vanilla Pannacotta 15
w/ honey quince, oat crumble,
vanilla yoghurt
try with Three Bridges
Botrytis Semillon

Crema Catalana 13
torched with vanilla,
cinnamon & citrus
try with Three Bridges
Botrytis Semillon

Espuma Chocolate 14
aerated chocolate pudding, sweet
orange, vanilla cream, hazelnuts
& toasted sesame seed
try with NV Barbadillo 'La Cilla'
Pedro Ximénez

Tiramisu 14
with Kraken spiced rum cream
try with Fonseca Late Bottled
Vintage Port

Dessert Board 30
a selection of our desserts, plus
some delightful extras!

Cheese & Fruit 24
blue de basque, manchego,
artisan washed rind, fruit,
chutney, lavosh
individual cheeses available for
\$10 each

Dessert & Fortified Wine (60ml)			gls	
2013	Three Bridges Botrytis Semillon	Riverina	NSW	10
NV	Fonseca 'Bin 27' Ruby Port	Douro	PRT	10
2011	Fonseca Late Bottled Vintage Port	Douro	PRT	12
NV	Barbadillo 'La Cilla' Pedro Ximénez	Jerez	ESP	12
15yo	Calabria 'Francesco' Grand Muscat	Riverina	NSW	12

Dessert Cocktails

Espresso Martini 18
Fresh espresso, creme de cacao, Kahlua, espresso vodka

Boaty McBoatface, The Cocktail 16
Bison grass vodka, guava, berries