

Little Snacks

marinated mixed oliviera olives 6
fresh fried corn chips w/ bbq sauce 6
garlic-rubbed charred toast 4
fresh sourdough w/ oliviera extra
virgin olive oil 4

Bigger Snacks

cheese board - blue de basque, manchego,
washed rind, fruit, chutney, lavosh 24
charcuterie board - salumi, jamon serrano,
pickled vegetables, olives, sourdough 28
twice-cooked cheesy potatoes w/ adobo
sauce, spring onions, capers, parsley,
pangratata & jalepenos 12

Ceviche

hapuka ceviche w/ sweet potato, radish, citrus segments, chilli, cucumber & celery sauce 16
salmon ceviche w/ citrus, pickled red & candy beetroot, lemon yoghurt 16
gurnard ceviche w/ coconut, spring onions, red peppers & lime 16

Small

summer greens - peas & beans, cooked in whey w/ fresh goats cheese 14
crisp iceberg wedge w/ jamon sauce, pangratata, shaved egg yolk, parmesan & tomato powder 12
ahi poké salmon nachos w/ fresh fried tortillas, kewpie mayo, salsa pebre & spring onions 18
pulled kangaroo tail in native spices, served w/ fresh fried corn chips 18
albóndigas - spiced pork meatballs w/ tomato sugo & coriander yoghurt 14
chorizo - hot paprika & pork sausage w/ bbq sauce & chimmichurri 12
chicken liver paté w/ onion jam & charred sourdough 14

Medium

baked charlston brie w/ sweet onion jam & sourdough 19
vegetable garden - sautéed vegetables in a bed of pulses w/ salsa pebre 23
slow-smoked chicken ribs w/ bbq maple glaze 20

Large

poached salmon fillet w/ fennel & cress salad & amarillo aioli 30
smoked & seared flank steak w/ salsa verde & caramelised onions - 200g 32
poached and grilled free-range chicken w/ spiced aromatic broth & cress - half 22 whole 38

Salads

buttermilk slaw w/ soured currants & green apple 10
rocket, radish & walnut w/ mustard pearls & pickled cucumber 10

A 10% surcharge applies on all public holidays

Corte Set Menus

Served for the table to share, individual dietary requirements accommodated

3 courses 45 pp

charcuterie - salumi, jamon serrano,
pickled vegetables, olives & sourdough

albondigas meatballs, grilled chorizo,
iceberg dressed in jamon sauce

flank steak, grilled chicken in spicy broth,
buttermilk slaw

4 courses 55pp

charcuterie - salumi, jamon serrano,
pickled vegetables, olives & sourdough

hapuka ceviche, summer greens

baked brie, albondigas meatballs

flank steak, grilled chicken in spicy broth,
buttermilk slaw

Desserts

Chocolate Rum Truffles 10
w/ chocolate soil

Vanilla Pannacotta 15
w/ berries, berry coulis & meringue

Frozen Dark Chocolate & Coconut Parfait 14
w/ smooth berries

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

Cheese Board 24
blue de basque, manchego, artisan washed rind, fruit, chutney, lavosh

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
15yo	Calabria 'Francesco' Grand Muscat	Riverina	NSW	12

**CORTE PORT
MELBOURNE**
115 BAY STREET
9646 7697

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Tues-Thu 3.30pm to late
Fri-Sun 12pm to late

**LIVE MUSIC AT
CORTE**

**FRIDAY 6PM
SUNDAY 2PM**