

### **Little Snacks**

chulpis - popped Peruvian maize 5  
marinated mixed oliviera olives 6  
fried tortillas w/ chilli salt 5  
garlic-rubbed charred toast 4  
fresh sourdough w/ oliviera EVOO 4

### **Bigger Snacks**

charcuterie board - salumi, our pickled vegetables, olives, chulpis, sourdough 28  
cheese board - blue de basque, manchego, washed rind, fruit, chutney, lavosh 24  
chicken liver paté w/ onion jam & charred sourdough 12

### **Small**

hapuka ceviche w/ sweet potato, radish, citrus segments, chilli, cucumber & celery sauce 15  
roast pumpkin w/ lemon yoghurt, spiced pepitas & fresh chilli 12  
field mushrooms pan-roasted w/ fresh goats curd, crispy grains & seasoning ash 16  
pulled kangaroo tail in native spices & chillies w/ fresh cornchips 14  
albóndigas - spiced pork meatballs w/ tomato sugo & coriander yoghurt 14  
chorizo - hot paprika & pork sausage w/ bbq sauce & chimichurri 12

### **Medium**

baked charlston brie w/ sweet onion jam & sourdough 19  
vegetable garden - sautéed vegetables in a bed of pulses w/ leche verde & chilli jam 23  
1/2 kg Victorian mussels steamed in coriander, garlic, lime & tequila 22  
smoked duck ribs w/ maple bbq glaze 20  
pressed lamb shoulder w/ smooth carrot, charred onion & cress 26

### **Large**

bouillabaisse - mussels, fresh fish, purple potato, confit fennel, tomato broth 32  
half or whole Victorian free-range chicken, brined and grilled with zesty salsa brasa 22/38  
ox cheek braised in a lightly spiced mole sauce w/ tangy cress salad 30

### **Side**

buttermilk slaw w/ soured currants & green apple 10  
rocket, radish & walnut w/ mustard pearls & pickled cucumber 10  
twice-cooked potato w/ lemon yoghurt & spicy adobo 10

### **Feed Me**

a selection of our delicious food served for the table to share  
three courses 45pp  
four courses 55pp

## Desserts

**Chocolate Rum Truffles 10**  
w/ chocolate soil

**Vanilla Pannacotta 15**  
w/ honey quince, oat crumble, sweet vanilla yoghurt

**Coconut & Lime Mousse 14**  
w/ pisco gel, candied citrus & almond praline

**Espuma Chocolate 14**  
aerated chocolate pudding, sweet orange, vanilla cream, hazelnuts & toasted sesame seed

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

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

| <b>Dessert &amp; Fortified Wine (60ml)</b> |                                   |          |     | 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  |

### Dessert Cocktails

Espresso Martini - fresh espresso, creme de cacao, espresso & brown sugar vodka 19  
Boaty McBoatface, The Cocktail - bison grass vodka, pineapple, berries 16

**CORTE PORT  
MELBOURNE**

115 BAY STREET  
9646 7697

[info@corteportmelbourne.com.au](mailto:info@corteportmelbourne.com.au)

Thu-Sun 12pm to late

**LIVE MUSIC AT  
CORTE**

FRIDAY 6PM  
SUNDAY 3PM

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

**SATURDAY  
ROTISSERIE  
MP**