



DOMINIQUE PORTET

L'APÉRO MENU

A French ritual that combines drinks, food and friends.

The Portet family ultimately make wine to enjoy with good food and good company.

warm baguette, cultured butter (v, dfo) \$4

marinated olives (vegan, gf) \$8

pomme boulangère croquette, aioli (gf) \$4ea

twice baked cheese souffle, baby leaf salad, pickled walnuts, tarragon dressing (gf) \$21

fricassée d'escargot, garlic and kunzea butter, pomme puree

chicken liver parfait, port butter, pickled prunes, pepperberry lavosh (gfa) \$22

plant based cheese - hard cashew cheese, aged cashew blue vein, smoked almond dip, olives, pickles, baguette (gfa, vegan) \$28

local & international cheese plate, medjool date chutney, candied walnuts, baguette, lavosh (v, gfa) \$28

assiette de charcuterie - wagyu bresaola, chicken liver parfait, jambon de pays, pickles, olives, baguette (gfa,df) \$28

pomme frites, ranch dressing (v, gf, df) \$10

KIDS MENU

\$25 including main and dessert

fish goujons, pomme frites, tomato sauce

honey soy chicken tenders, pomme frites, peas

pasta, Napoli sauce

vanilla ice cream