



DOMINIQUE PORTET

Yarra Valley

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.

Select one petit plate + two wines to enjoy as half glasses 39pp

freshly shucked Tasmanian oysters, champagne mignonette, lemon (gf,df) 5 each

fricassée of escargots, garlic & parsley butter, baguette (gfo) 22

chicken liver parfait, brandy butter, sour cherry caramel, pepperberry lavosh (gfo) 19

plant based cheese selection, olives, pickles, baguette (gfo, vegan) 28

assiette de charcuterie - pork rillettes, wagyu bresaola, jambon de pays, pickles, baguette (gfo,df) 28

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

warm baguette, cultured butter (v, dfo) 4

marinated olives, citrus & rosemary (vegan, gf,df) 6

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

KIDS MENU 25

fish goujons, french fries, tomato sauce (gf, df)

honey soy chicken drummers, french fries, garden peas (df)

dinosaur pasta, nap sauce, parmesan (v)