



DOMINIQUE PORTET

L'APÉRO MENU

A French ritual that combines casual drinks, food and friends.

Marinated Mt Zero olives and vegetable pickles (gf, df) 12

San Jose saucisson sec and pickled fennel (gf, df) 15

Smoked trout rillettes with croutons 18

House made salmon gravlax and horseradish cream (gf) 25

Duck and prune terrine and honey mustard (df) 20

Chicken liver parfait, poppy seed lavosh, pickled prunes (gfa) 19

Selection of charcuterie and condiments (gf, df) 28

Local and international cheese selection 36

Pommes frites and rosemary salt (v, gf, df) 11

Baguette and cultured butter 6

1.5% surcharge on AMEX payments. 15% surcharge on public holidays.

All food prepared in a kitchen with allergens

gf – gluten free, , gfa –gluten free available, df – dairy free, dfa – dairy free available, v – vegetarian.