



# 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.

marinated olives (vegan, gf) \$8

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

charcuterie and leek smoked arancini, walnut aioli (gf) \$4ea

freshly shucked oysters, red wine mignonette (gf, df) \$5.5ea

broccolini, orange beurre blanc, mixed herbs (gf) \$18

fricassée d'escargot, garlic and sage butter, pomme pureé (gfa) \$22

chicken liver parfait, house made pepperberry lavosh, pickled prunes (gfa) \$22

duck and balsamic terrine, cornichons, walnut aioli, baguette \$24

kingfish ceviche, mint and coriander mayo, preserved cumquat dressing (gf) \$26

assiette de charcuterie - today's selection of artisan cured meats, pickles, olives, baguette (gfa,df) \$28

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

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

## KIDS MENU

\$25 including main and dessert

fish goujons, pomme frites, tomato sauce

honey soy chicken dippers, pomme frites, peas

pasta, napolì sauce

vanilla ice cream

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