



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

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

charcuterie, leek and shiraz arancini, walnut aioli \$4ea

marinated courgette, stracciatella, garlic crumbs, mustard dressing (v) \$21

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, baguette \$24

assiette de charcuterie - wagyu bresaola, truffle sopressa, jambon de pays, pickles, olives, baguette (gfa,df) \$28

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

pommé 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, napoli sauce

vanilla ice cream

- *diners receive 10% discount on retail wine purchases*
 - *1.5% surcharge on AMEX payments*
 - *15% surcharge on public holidays*