



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) \$5

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

pumpkin and lemongrass soup with baguette (v, df) \$16

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

fricassée d'escargot, garlic and sage butter, pomme purée (gfa) \$24

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

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

boeuf bourguignon, pomme purée (gfa) \$36

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

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

pommes frites, garlic aioli (v, gf, df) \$10

dark milk chocolate mousse, salted caramel, hazelnut chocolate crumb (gf) \$18

KIDS MENU

\$25 including main and dessert

fish goujons, pomme frites, tomato sauce

honey soy chicken dippers, pomme frites, peas

pasta, napoli sauce (v, dfa)

vanilla ice cream

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

gf – gluten free, , gfs – gluten free available, df – dairy free, dfa – dairy free available, v – vegetarian,