



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, dfo) \$4

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

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

pork rilette, cornichons, pepperberry lavosh (df) \$22

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

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

fried port arlington mussels, aioli, wild garlic pesto (gf) \$22

hazelnut crumbed twice baked cheese souffle, baby leaf salad, pickled walnuts, tarragon dressing (v) \$22

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

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

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

milk chocolate mousse, espresso, salted sour cream caramel, crème diplomat (gf) \$15

hemp milk ice cream sundae, glace cherries, candied almonds and pistachios (vegan, gf) \$15

KIDS MENU

\$25 including main and dessert

fish goujons, pomme frites, tomato sauce

honey soy chicken, pomme frites, peas

pasta, napoli sauce

vanilla ice cream

- *15% surcharge applies on public holidays*