

Dinner Time

from 5.30pm till 8pm

L'APÉRO

Little bites to go with your drinks.

Tapenade with focaccia VG • DF • GFO

Croquettes (2pcs) V

Escargots au beurre persillé GFO
with toasted baguette

CHARCUTERIE & FROMAGES

Duck Liver Mousse GFO

Topped with a sweet wine jelly and served with croûtons and homemade pickles.

Charcuterie Board GFO

Chef's selection of cured meats, Tapenade and homemade "Bread and Butter" pickles.

Baked Brie V • GFO

Topped with honey, pistachios and walnuts, served with toasted bread.

Fromages Board V • GFO

Chef's selection of cheeses, pear, walnuts and french black cherry jam.

LES PLATS DE SAISON

We aim to use seasonal and fresh products, therefore we will regularly be changing our main courses.

Please ask one of our friendly staff or check the boards to see what specials are available at the moment.

TAPENADE'S SIGNATURE DISH

"Au Chinan" Confit duck GFO

Homemade traditional confit duck, slow cooked for 12 hours, served with seasonal accompaniments.

SIDES

Pommes frites with rosemary salt

Green Salad

Bread Basket and Olive Oil GFO

AND FOR DESSERT

Madeleine au citron

Crème chocolat brûlée GF

Crêpes Suzette au Grand Marnier

Basque Burnt Cheesecake

With a hint of brandy and served with berry compote.

14

12

20

20

34

29

30

MP

7/14

7/14

8

3

16

22

16

Happy Apéro

available from 5pm to 6pm
every Friday

Kronenbourg 1664

\$6

House Wines

\$10

Aperol Spritz

\$12


Kir Royal

\$15

Complimentary
snack to go with
your drink

GF: Gluten Free • GFO: Gluten Free Option • V: Vegetarian • VO: Vegetarian Option • VG: Vegan • DF: Dairy Free

Follow us to stay in touch with all of our special events

 Tapenademelbourne

Please note that our team will do their absolute best to cater to any dietary requirement mentioned to them at the time of the order, however, Tapenade won't be responsible for any illness cause by cross-contamination.

All credit card payments incur a 1.8% surcharge - Weekends and Public Holidays incur a 10% surcharge

Drinks List

Take away also available for Wines, Cocktails and Beer

BEER

Kronenbourg 1664 Lager, France (330ml). 10

SPARKLING

NV Charles Lafitte Sète, France. 16/98

NV Pommery Champagne, France. 27/185

WHITE WINES

2022 Domaine Berthier "L'instant" Sauvignon Blanc, Sancerre, France. 19/95

2022 Clotilde Davenne "Petit Chablis" Chardonnay, Burgundy, France. 27/135

2021 Toolangi Chardonnay, Yarra Valley, Australia. 18/90

2022 Reichsrat "Trocken" Riesling, Pfalz, Germany. 19/95

ROSÉ

NV Domaine Gavoty "La Cigale" Provence, France. 17/85

RED WINES

2017 Nine One Six single vinyard Pinot Noir, Yarra Valley, Australia. 26/130

2022 La Goutte du Seigneur Grenache/Syrah, Châteauneuf-du-Pape, France. 20/98

2022 Chai Saint Etienne Quercy Cabernet Franc/Merlot/Malbec, Bordeaux, France. 18/90

TO FINISH

2017 Rozes Tawny, Port, Portugal. 13

2019 Disznoko Tokaji Late Harvest, Tokaji, Hungary (Bottle 500ml). 16/120

DIGESTIFS

Comte De Lamaestre 1990, Armagnac. 22

Raymond Ragnaud Viellie Reserve 20ans, Cognac. 20

Autonomy Native Australian, Amaro. 11

COCKTAILS

Classic cocktails available upon request.

Negroni - Campari, Bombay, Vermouth. 22

Sours - Your choice of Whiskey, Amaretto, Rhum, Gin. 22

Martini - Gin or vodka, stirred over ice, lemon or olive garnish. 23

Old Fashioned - Bourbon, angostura, dehydrated orange peel. 23

Aperol Spritz - Aperol, Sparkling Wine. 17

Piscine - Grapefruit, Rosé Wine. 17