

Winter À la carte Menu No. 1

Le Foyer

...glowing, resinous logs crackle in the hearth, filling the air with a warm, inviting aroma — an atmosphere of comfort, nostalgia, and home.



Pains

Zeally Bay assortiment de pains Pepe Saya cultured butter (4) 10

Hors d'oeuvres

Appellation Oysters Sydney rock, mignonette sauce (2) GF, DF 14

Tartlette au Fromage stracciatella, salmon roe (2) 18

Comté Cheese Gougères shaved pariser (2) 18

Éclair au Parfait de Canard blackberry (2) 18

Spanner Crab Galette Fraiser Island crab, potato, oscietra caviar (2) GF 22

Fleurs de Courgette ricotta, preserved lemon, hollandaise (2) V 18

Entrée

Sher Wagyu Tartare cured golden yolk, chives, tuile 24

Poisson Frit rock flathead, sauce americaine, gribiche, finger lime 24

Calamars corner inlet wood fired calamari, sauce vert, piment GF, DF 24

Salade Stracciatella heirloom tomatoes, spring onion, chardonnay, tendrils V 22

Cou de Canard Maison house made duck neck sausage, lentilles du puy, jus GF 24

Vacherin Mont d’Or au Four honeycomb, walnuts, rosemary, confit garlic, croutons 36

Plat de resistance

Snapper a la Grenobloise WA red snapper, beurre noisette, apple GF 48

Canard Rôti dry aged Maremma free range duck breast, beetroot, celeriac, orange gastrique GF 52

Gambas Grillées wood-fired Cape Moreton prawns, café de paris butter (3) GF 52

Poulet Rôti à l’Estragon roasted chicken, tarragon sauce, cavolo nero GF 48

Boeuf Bourguignon Sher wagyu beef cheek, swiss browns, lardons, pommes puree, jus GF 48

La grillades

Steak Frites Sher Wagyu MB 9 rump cap 250 grams, pommes frites, bearnaise sauce GF 68

Filet de Boeuf MB 5+ eye fillet, foie gras, potato galette, madeira jus GF 98

Mustard service

Partageant

Shared

Faux-filet Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce GF 165

Un Demi Canard Maremma free range duck breast, confit leg, neck sausage, lentilles du puy, witlof, orange gastrique GF 115

Garnitures

Pommes Puree black garlic V 14

Pommes Frites botanical salt, aioli V, DF 12

Haricot Verts wood-fired green beans, pine nuts, shallots V, DF, GF 14

Salade de Maison seasonal greens, chardonnay V, DF, GF 14

Le dessert

Soufflé raspberry souffle, brown butter ice cream 24

Crème Brûlée tonka bean, macerated citrus GF 22

Choux à la Crème chocolate 22

Mille-feuille pistachio, white chocolate and macadamia ice cream 22

Assiette de fromages

Duex Fromage 24

Trios Fromage 36

Fromagerie Rouzaire Brillat-Savarin FRANCE

Long Paddock Ironbark AUSTRALIA

Long Paddock Bluestone AUSTRALIA

Served with lavosh, walnuts, honeycomb.

At Le Foyer Brasserie we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer Brasserie cannot guarantee a completely allergen free environment. If you have severe allergies, please inform a staff member before ordering, and we will do our best to accommodate your needs.

Public Holidays incur a 15% surcharge. All card transactions incur a surcharge. All food is subject to change due to seasonal availability. Menus and pricing are subject to change.





LE FOYER

BRASSERIE