

Spring À la carte Menu No. 2

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'œuvre

Huîtres, freshly shucked oysters, elderflower granita, piment (2) GF, DF 18

Tarte Printanière aux Petit Pois, spring pea tart, crème fraîche (2) V 18

Galette au Jambon, cured golden yolk (2) 18

Croustade de Duck Liver Parfait, strawberries (2) 18

Croquette de Homard, lobster, leek, herb emulsion, pickled shallot (2) 22

Fleurs de Courgette, goats cheese, romesco (1) V 16

Entrée

Tartare de Sher Wagyu, cured golden yolk, chives, tuile H 24

Saumon de Tasmanie, confit salmon, sea herbs, leek GF 24

Calamars, Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24

Burrata aux Pêches Grillées, wood-grilled peach, cabernet vinaigrette, tendrils GF, V 22

Saucisses de Canard aux Lentilles, house made duck neck sausage, lentilles du puy, jus GF 24

Coquilles Saint-Jacques, Shark Bay scallops, sobrassada, lemon labneh (3) GF 24

Plat de resistance

Filets de Poisson, Corner Inlet King George whiting, lemonade beurre blanc, salmon caviar, finger lime GF 60

Magret de Canard Rôti, dry aged duck breast, smoked nectarine, spring carrot, orange gastrique GF 52

Gnocchi à la Parisienne, asparagus, peas, George's fleurs de courgette V 42

Boeuf Bourguignon, Sher wagyu beef cheek, swiss browns, lardons, pommes puree, jus GF 50

Les grilladess

Pavé de Rumsteck, Sher Wagyu 9+, witlof, walnut, truffle jus, onion GF, H 52

Carré d'agneau, Gundagai lamb rack, spring peas, tarragon, apple, mint jus GF 52

À partager
Shared

Faux-filet, Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce GF 170

Homard Thermidor, 1/2 southern rock lobster, duck fat potatoes, endive, americaine 190

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

Garnitures

Gratin de Chou-fleur, cauliflower, smoked cheddar béchamel V 14

Pommes Frites, botanical salt, aioli V, DF 12

Légumes de Printemps, wood fired spring greens, pine nuts, shallots V, DF, GF 14

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

Le dessert

Soufflé au Chocolat, malt ice cream 24

Crème Brûlée, tonka bean GF 22

Poire pochée, red wine poached pear, mascarpone ice cream, Oscietra caviar GF 22

Mille-feuille, pistachio, cherry and Kissabel apple sorbet 22

Assiette de fromages

Deux Fromage 24

Trois 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