



SEASONAL MENU

No. 1

SNACKS Zeally Bay organic sour dough, Pepe Saya cultured butter

ENTRÉE *Your choice of:*
Burrata, wood-grilled peach, cabernet vinaigrette, tendrils GF, V
Sher Wagyu Tartare, cured golden yolk, chives, tuile H
Corner Inlet wood fired calamari, sauce vert, piment GF, DF

MAINS *Your choice of:*
Corner Inlet King George whiting, beurre blanc, salmon caviar, finger lime GF
Parmesan Gnocchi, asparagus, peas, George's zucchini flowers V
Sher wagyu Rump cap MB 9, witlof, walnut, thyme jus, onion GF, H
Gundagai MB 5 lamb rack, spring peas, tarragon, apple, mint jus GF

SHARED SIDES French fries, botanical salt, aioli V, DF
House salad, seasonal greens, chardonnay V, DF, GF

DESSERT *Your choice of:*
Rich chocolate mousse, chantilly GF
Sticky date, caramel, mascarpone
Pavlova, mango, lime, passionfruit GF



At Le Foyer 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 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. Pricing and menu items subject to seasonal change.



LE FOYER

