



MENU

No. 3

SNACKS	Zeally Bay organic sour dough, Pepe Saya cultured butter (4) 10 Freshly shucked oysters, elderflower granita, piment (2) GF, DF 16 Honeycomb, summer truffle, crumpet (2) V 16 Prawn, brioche, Oscietra caviar (2) 16 Duck liver parfait, strawberries, croustade (2) 16 Lobster croquette, leek, herb emulsion, pickled shallot (2) 18 Zucchini flowers, goats cheese, romesco (2) V 18
ENTRÉE	Sher Wagyu Tartare, cured golden yolk, chives, tuile H 24 Tuna, compressed watermelon, buttermilk, rhubarb 24 Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24 Burrata, wood-grilled peach, cabernet vinaigrette, tendrils GF, V 22 Smoked confit duck leg, cured and pasteurised egg yolk, frisee, herb emulsion, croutons 22 Shark Bay scallops, sobrassada, lemon labneh (2) GF 22
MAIN COURSE	Parmesan Gnocchi, spring peas, asparagus, George's zucchini flowers V 42 McIvor Farm Berkshire pork cotoletta, heirloom tomatoes, parmesan 50 Corner Inlet King George whiting, beurre blanc, salmon caviar, finger lime GF 58 Barn raised, dry aged Pekin duck breast, smoked nectarine, spring carrot, orange gastrique GF 50
WOODFIRED HEARTH	Otway pasture fed lamb rack, spring peas, tarragon, apple, mint jus GF 50 Sher Wagyu MB 9 rump cap 220 grams, fries, bearnaise sauce H 58 O'Connor 200 grams eye fillet, potato, king oyster mushroom, madeira jus GF, H 78 Sher Wagyu MB 9 sirloin 400 grams, watercress, peppercorn, yuzu jus GF, H 180
SIDES	Confit pink fir potatoes, maple mustard V, DF 14 French fries, botanical salt, aioli V, DF 12 Wood fired spring greens, pine nuts, shallots V, DF, GF 14 House salad, seasonal greens, chardonnay V, DF, GF 14
DESSERT	Chocolate souffle, malt ice cream V 24 Pavlova, mango, lime, passionfruit GF, V 22 Mille-feuille, pistachio, cherry and apple sorbet 22 Lemon meringue cheesecake, lemon verbena, marshmallow ice cream 22 Today's sorbet GF, DF, V 18
CHEESE	A selection of Australian and international cheeses 32 Fromagerie Rouzaire Brillat-Savarin FRANCE Long Paddock Ironbark AUSTRALIA Long Paddock Bluestone AUSTRALIA <i>Served with lavosh, walnuts, honeycomb.</i>

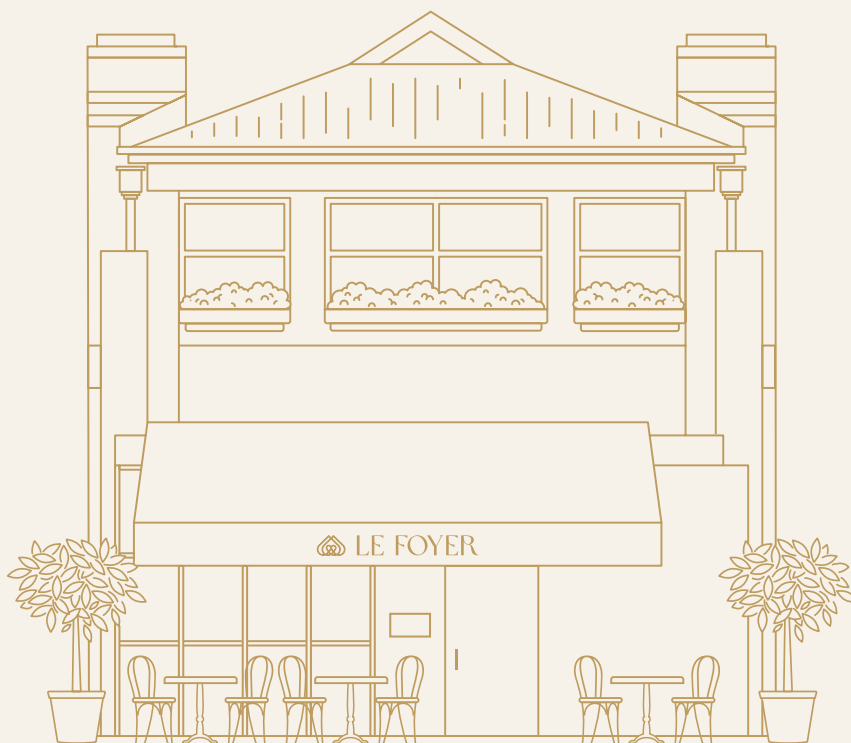


At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment. 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. Menus and pricing are subject to change.



LE FOYER



OPEN

TUESDAY TO WEDNESDAY 5PM TIL LATE

THURSDAY TO SATURDAY LUNCH 12-3:30PM AND DINNER 5PM TIL LATE

LUNCH MENU

TWO COURSE 68

Just a taste — perfect if you're playing it cool.

THREE COURSE 86

The sweet spot. A little of everything, just right.

Enjoy with a complimentary glass of our sommelier's selection of beer or wine.