



## BAR MENU

### FIRE-LED DINING AND BAR *From the team of The Woodhouse Bar and Grill*

#### SNACKS

Freshly shucked oysters, mignonette (2) GF, DF 12  
Truffle, honeycomb, crumpet (2) V 14  
Buttermilk fried chicken, aioli piment (2) 16  
Duck liver parfait, strawberries, croustade (2) 14  
Western Australia lobster croquette, herb emulsion (2) 16  
Prawn toast, creme fraiche, caviar 14  
McIvor farm Berkshire pork skewers, mojo rojo, lemon labneh GF 14

#### SMALL PLATES

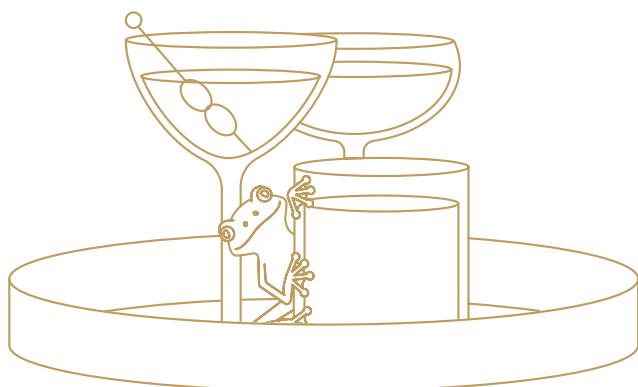
Sher Wagyu Tartare, cured golden yolk, chives, tuile H 18  
Corner Inlet wood fired calamari, sauce vert, piment GF, DF 18  
Shark Bay scallops, sobrassada, lemon labneh (2) GF 20  
Georgie's Zucchini flowers, goats cheese, romesco (2) V 18

#### LARGE PLATES

Wagyu cheeseburger, milk bun, remoulade, fries 28  
O'Conner black angus rump cap #5, fries, bearnaise H 38  
John Dory, green tomato, cucumber, salmon caviar GF, DF 38  
Parmesan gnocchi, peas, asparagus, George's zucchini flowers V 32

#### CHEESE

A selection of Australian and international cheeses 32  
Fromagerie Rouzaire Brillat-Savarin FRANCE  
Long Paddock Ironbark AUSTRALIA  
Long Paddock Bluestone AUSTRALIA



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.