



DINNER AT LE FOYER

FIRE-LED DINING AND BAR

From the team of The Woodhouse Bar and Grill

APPETIZERS

- Organic sour dough, Pepe Saya cultured butter (4) 10
- Freshly shucked oysters, elderflower granita, piment (2) GF, DF 16
- Queensland tiger prawn, brioche, Oscietra caviar (2) 16
- Duck liver parfait, strawberries, croustade (2) 16
- Lobster croquette, leek, herb emulsion, pickled shallot (2) 18
- Honeycomb, summer truffle, crumpet (2) V 16
- McIvor Farm Berkshire pork skewers, mojo rojo, lemon labneh (2) GF 18

SMALL PLATES

- Sher Wagyu tartare, cured golden yolk, chives, tuile H 24
- George's zucchini flowers, goats cheese, romesco (2) V 22
- Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24
- Burrata, wood-grilled peach, cabernet vinaigrette, tendrils GF, V 22
- Shark Bay scallops, sobrassada, lemon labneh (2) GF 22
- Tuna, compressed watermelon, buttermilk, rhubarb 22

LARGE PLATES

- Parmesan gnocchi, peas, asparagus, George's zucchini flowers V 42
- Dry aged Pekin duck breast, smoked nectarine, carrot, orange gastrique GF 48

WOODFIRED HEARTH

- Wood-fired John Dory, beurre blanc, salmon caviar, finger lime GF 50
- Otway pasture fed lamb rack, peas, tarragon, apple, mint jus GF 48
- Sher wagyu rump cap #9 220 grams, fries, bearnaise sauce H 58
- O'Connor eye fillet #5 220 grams, pommes puree, grilled baby cos, 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 DF, V 14
- French fries, botanical salt, aioli DF, V 12
- Wood-fired greens, pine nuts, shallots GF, DF, V 14
- House salad, chardonnay vinaigrette GF, DF, V 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
- Served with lavosh, walnuts, honeycomb.*

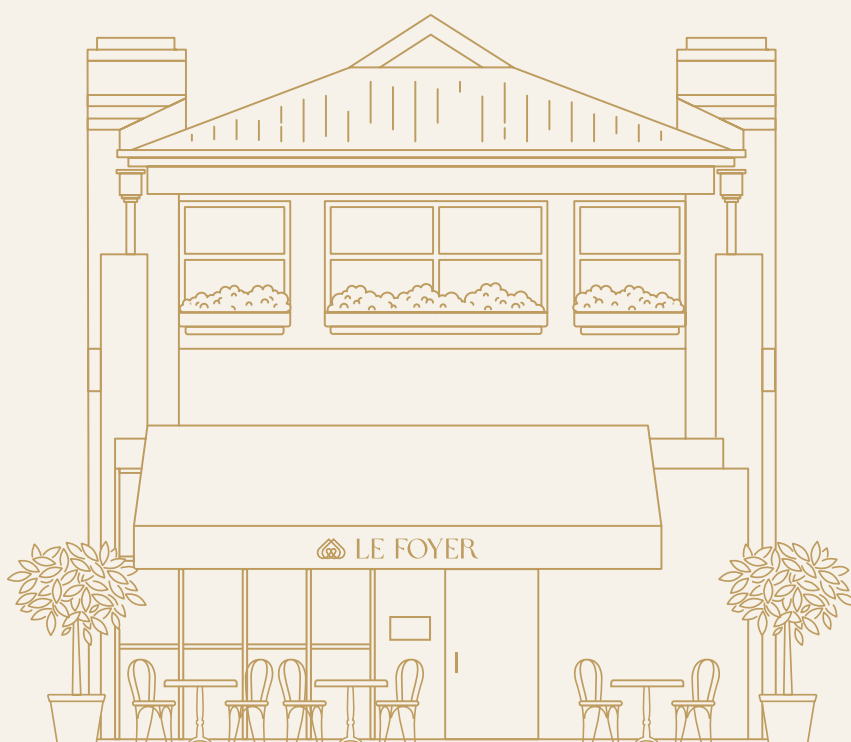
At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment.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



Le Foyer is a hearth-led dining and bar shaped by open flame, bold flavors, and a sense of ritual around fire.



OPEN LUNCH AND DINNER
TUESDAY TO SATURDAY

BAR
FRIDAY AND SATURDAY
FROM 4.30PM TIL LATE