



LUNCH AT LE FOYER

FIRE-LED DINING AND BAR

From the team of The Woodhouse Bar and Grill

APPETIZERS

Wood-fired potato flat bread, garlic and herb butter v 10

Freshly shucked Sydney Rock oysters, mignonette (2) GF 12

Western Australia lobster croquette, herb emulsion (2) 16

McIvor farm Berkshire pork skewers, mojo rojo, lemon labneh GF 14

SMALL PLATES

Fire-seared tuna nicoise salad, olive goat's cheese, pasteurised egg yolk 18

Wood-fired Corner Inlet calamari, sauce vert, herb salad GF, DF 18

George's zucchini flower, romesco, spring onion v 18

Sher Wagyu tartare, chives, pasteurised egg, croutons H 18

LARGE PLATES

Wood-fired crown of chicken, pineapple and herb salsa, garlic sauce 32

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

SIDES

French fries, botanical salt, aioli DF, V 8

House salad, chardonnay vinaigrette GF, DF 10

DESSERT

Sticky date pudding, miso butterscotch, vanilla-bean ice cream 18

Lemon tart, toasted meringue, yoghurt ice cream 18



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

