



BAR MENU

Fire - Led Dining and Bar

from the team of The Woodhouse Bar and Grill

- SNACKS**
- Freshly shucked Sydney rock oysters, mignonette (2) GF, DF 12
 - Wild mushroom pate, sable, burgundy truffle (2) v 16
 - Buttermilk fried chicken, aioli piment 16
 - WA lobster croquette, herb emulsion (2) 16
 - Fraiser Island spanner crab toast, creme fraiche (2) 20
 - Mclvor 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
 - George's zucchini flowers, goats cheese, romesco (2) v 18

- LARGE PLATES**
- Wagyu cheeseburger, milk bun, remoulade, fries H 28
 - O'Conner black Angus rump cap #5, fries, bearnaise H 38
 - John Dory, green tomato, cucumber, salmon caviar GF, DF 38
 - Parmesan gnocchi, kabocha, macadamia, house-made lemon ricotta v 34

- 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, preserves, Collin's 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. Pricing and menu items subject to seasonal change.