



SEASONAL MENU *No. 1*

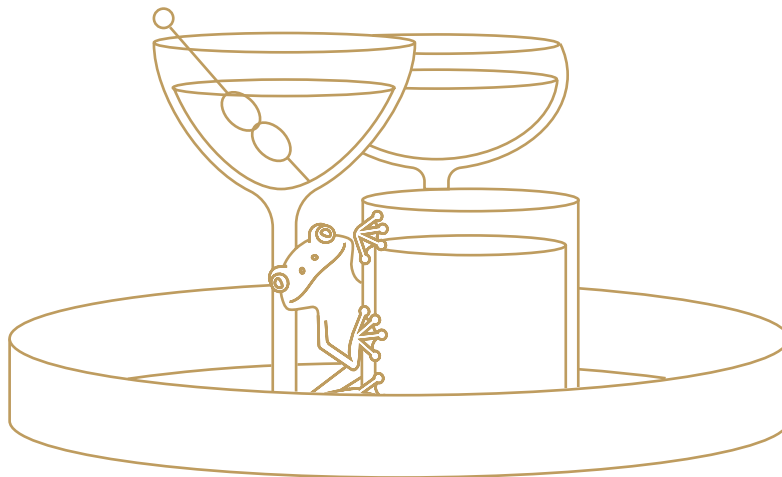
SNACKS Organic sourdough, Pepe Saya cultured butter, lemon myrtle

ENTRÉE Your choice of:
Burrata wood-grilled figs, walnuts, cabernet vinaigrette GF, V
Sher Wagyu Tartare, cured golden yolk, chives, tuile H
Corner Inlet wood fired calamari, sauce vert, piment GF, DF

MAINS Your choice of:
Wood-fired John Dory, white miso beurre noisette emulsion, kale GF
Parmesan gnocchi, kabocha, macadamia, house-made lemon ricotta v
O'connor black angus rump cap #5, entrecote sauce H
Dry aged Pekin duck breast, beetroot, apple, balsamic, witlof GF, DF

SHARED SIDES French fries, botanical salt, aioli v, DF
House salad, seasonal greens, chardonnay v, DF, GF

DESSERT Your choice of:
Hazelnut tuille, desert lime, praline, tonka bean ice cream v
Sticky date, butterscotch, vanilla-bean ice cream GF
Pavlova, strawberry, yuzu, white chocolate v



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.

Sunday's incur a 10% surcharge. 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.



LE FOYER

