

CHEF'S MENU

No. 4



Sharing menu per person 150

A selection of sommelier chosen wines to compliment each course per person 85

Organic sourdough, lemon myrtle cultured butter

Freshly shucked oysters, kumquat kosho DF
WA Lobster croquette, leek, herb emulsion, pickled shallot
Duck liver parfait, Davidson's plum, fennel fonds

Sher Wagyu tartare, cured golden yolk, chives, tuile H

Spencer Gulf kingfish crudo, bergamot ponzu, nasturtium GF H

Sher Wagyu MB 9 wood-fired rump cap # 9 450 grams, watercress,
peppercorn, yuzu jus GF, H

Confit pink fir potatoes, maple mustard V, DF

Seasonal house salad, mixed greens, chardonnay vinaigrette GF, DF, V

Lemon, basil, pineapple, elderflower GF, DF

Le Foyer's lamington: white chocolate sponge, davidsons plum, coconut





LE FOYER

