

LE FOYER



FIRE-LED DINING AND BAR

From the team of The Woodhouse Bar and Grill

APPETIZERS

Organic sour dough, Pepe Saya cultured butter, lemon myrtle (4) 10
Freshly shucked oysters, kumquat kosho (2) DF 14
WA Lobster croquette, leek, herb emulsion, pickled shallot (2) 16
McIvor farm Berkshire pork skewers, mojo rojo, lemon labneh (2) GF 14

SMALL PLATES

Sher Wagyu tartare, cured golden yolk, chives, tuile H 22
Georgie's zucchini flowers, goats cheese, romesco (2) V 20
Corner Inlet wood fired calamari, sauce vert, piment GF, DF 22
Burrata, wood-grilled figs, walnuts, cabernet vinaigrette GF, V 22
Spencer Gulf kingfish crudo, bergamot ponzu, nasturtium GF, DF 24

LARGE PLATES

Parmesan gnocchi, kabocha, sage, macadamia, house-made lemon ricotta V 42
QLD tiger prawns, linguine, tarragon, prawn dashi 46
Dry aged Pekin duck breast, beetroot, apple, balsamic, witlof GF, DF 48
O'Connor slow-braised beef cheek, swiss browns, lardons, pommes puree, jus GF 48

WOODFIRED HEARTH

Wood-fired John Dory, white miso beurre noisette emulsion, kale GF 48
Otway pasture fed lamb loin, parsnip, spinach, rosemary and black garlic jus GF 48
Sher wagyu rump cap #9 220 grams, fries, entrecote sauce H 64
O'Connor eye fillet #5 220 grams, pommes puree, grilled baby cos, madeira jus GF, H 72

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
Seasonal house salad, mixed greens, chardonnay vinaigrette GF, DF, V 14

DESSERT

Chocolate souffle, malt ice cream V 22
Pavlova, strawberry, yuzu, white chocolate 18
Hazelnut tuile, desert lime, praline, tonka bean ice cream V 18
Le Foyer's Lamington, white chocolate sponge, davidson's plum compote, coconut ice cream V 20

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, honeycomb.

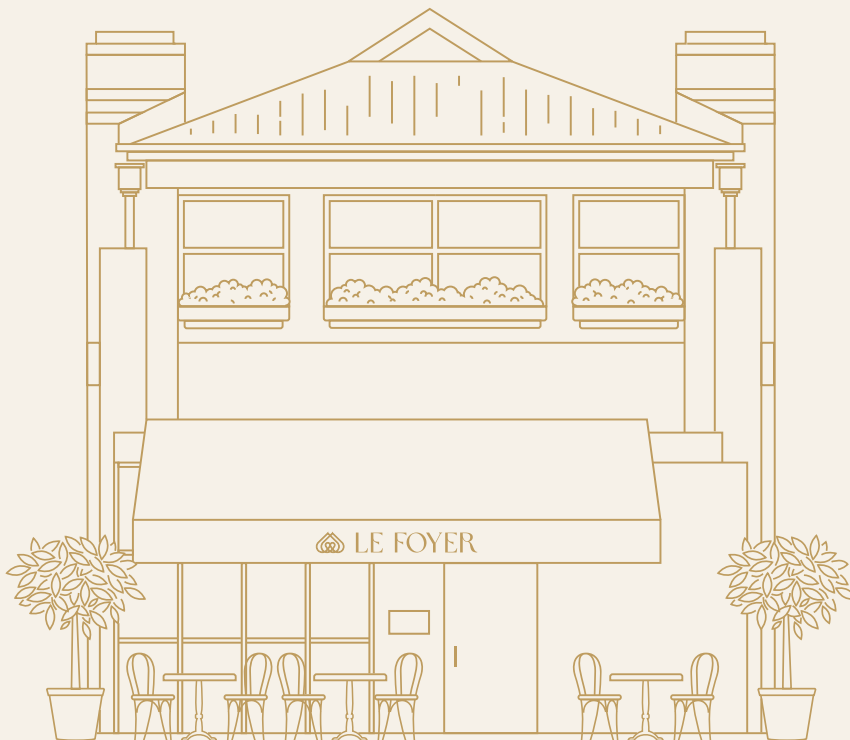


At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment. If you have severe allergies, please inform a staff member before ordering, and we will do our best to accommodate your needs.

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. Menus and pricing are subject to change.



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

OPEN LUNCH
THURSDAY TO SATURDAY

DINNER
TUESDAY TO SATURDAY

