

# DINNER AT 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) GF, 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

### PASTA

Parmesan gnocchi, kabocha, sage, macadamia, house-made lemon ricotta V 46  
QLD tiger prawns, linguine, tarragon, prawn dashi 46  
Confit duck leg ragu, house made pappardelle, Main Ridge Farmhouse Caprinella 46  
O'Connor Slow-braised beef cheek, red wine, herbs, pappardella, parmesan 46  
*accompanied by a glass of wine from Michael's carefully curated selection.*

### 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 70

### 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 12

### DESSERT

Chocolate souffle, malt ice cream V 20  
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 Rouzair Brillat-Savarin FRANCE  
Long Paddock Ironbark AUSTRALIA  
Long Paddock Bluestone AUSTRALIA  
*Served with lavosh, preserves, honeycomb.*

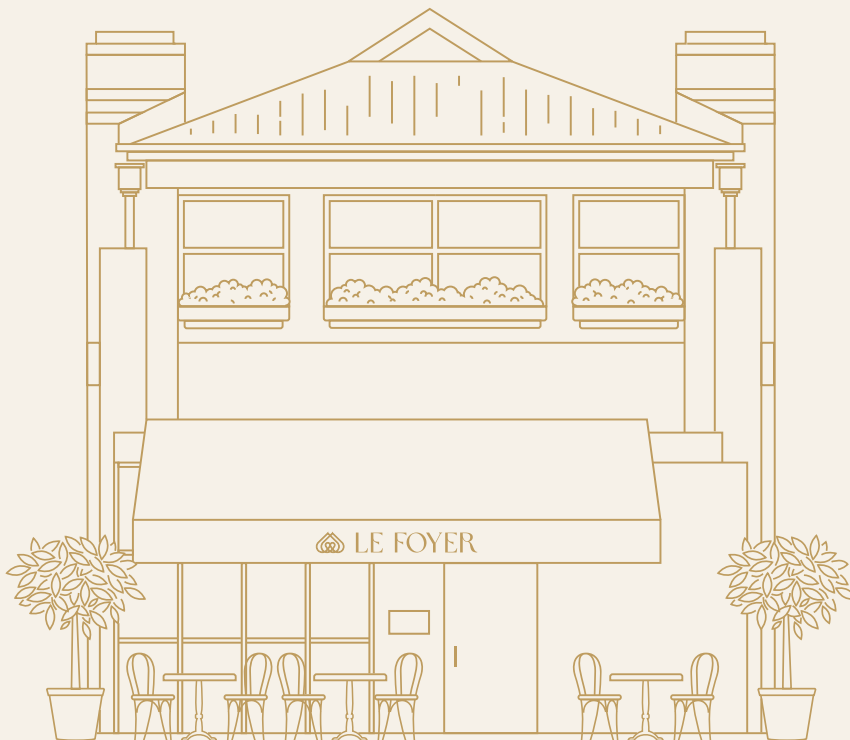
At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment. 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.





# 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  
THURSDAY TO SATURDAY

DINNER  
TUESDAY TO SATURDAY

