



SEASONAL MENU *No. 1*

SNACKS

Organic sourdough, Pepe Saya cultured butter, lemon myrtle

ENTRÉE

Your choice of:

Burrata, fennel jam, finger lime, woodfired baguette v

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

Corner Inlet woodfired calamari, zucchini pesto, macadamias,
soft herbs, piment GF,

MAINS

Your choice of:

Woodfired John Dory, Blue Yumbah mussels, daikon, verjuice, pickled
radicchio, sea herbs GF

Parmesan gnocchi, wild mushrooms, hazlenuts, house made lemon ricotta v

O'Connor black angus rump cap #5, pommes puree, miso tarragon jus GF, H

Dry aged duck breast, foie gras bon bon, apple, soft herbs,
balsamic infused duck jus GF, DF

SHARED SIDES

French fries, botanical salt, aioli v, DF

House salad, seasonal greens, chardonnay v, DF, GF

DESSERT

Your choice of:

Le Foyer's lamington, white chocolate sponge, Davidson's plum compote,
coconut ice cream v

Sticky date, butterscotch, vanillabean 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

