

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, herb oil GF, DF

Confit duck croustade, plum, rosemary, citric gel

Woodfired tiger prawn crumpet, lemon crème fraîche, chives, finger lime

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

Grilled quail, sabayon, daikon, crispy parsnip, hazlenut, beetroot powder GF H

Sher Wagyu woodfired scotch fillet #9 400 grams, wild mushroom jus GF, H

Or

Dry aged whole duck, foie gras bon bon, apple, soft herbs, balsamic jus H

House salad, chardonnay vinaigrette GF, DF, V

Woodfired broccolini, green beans, pistachio, kelp reduction DF, V

Lemon, basil, pineapple, elderflower GF, DF

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



Sundays 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

