



LE FOYER

FIRE-LED DINING AND BAR

From the team of The Woodhouse Bar and Grill

APPETIZERS Organic sourdough, Pepe Saya cultured butter, lemon myrtle (4) 10
Freshly shucked oysters, kumquat kosho (2) GF, DF 16
W.A. lobster croquette, herb emulsion, shallots (2) 16
Brioche, Brillat-Savarin, winter truffle, Collins honey (2) V 16

SMALL PLATES Sher Wagyu tartare, cured golden yolk, chives, parmesan tuille, truffle salt H 24
Woodfired lamb skewers, mojo rojo, lemon labneh (2) GF 24
Woodfired Corner Inlet calamari, zucchini pesto, macadamia, basil oil, piment GF 24
Burrata, fennel jam, finger lime, woodfired baguette V 24
Spencer Gulf kingfish crudo, bergamot ponzu, sea herbs GF, DF 24

LARGE PLATES Parmesan gnocchi, wild mushrooms, hazelnuts, chives, house made ricotta V 42
Dry aged duck breast, foie gras bon bon, apple, soft herbs, balsamic jus 50
Sher Wagyu beef cheek, swiss browns, lardons, pickled onion, pommes puree, jus GF 48

WOODFIRED HEARTH Woodfired John Dory, Blue Yumbah mussels, daikon, verjuice, pickled radicchio, sea herbs GF 50
Otway pasture fed lamb loin, confit lamb tart, parsnip, spinach, rosemary jus 52
Sher Wagyu rump cap #9 250 grams, pommes purée, miso-tarragon jus GF, H 64
O'Connor eye fillet #5 220 grams, potato pavé, woodfired sugarloaf, black garlic, Madeira jus. GF, H 78

SIDES Confit pink fir potatoes, maple mustard DF, V 14
French fries, botanical salt, aioli DF, V 12
Woodfired broccolini, green beans, pistachio, kelp reduction DF, V 14
House salad, chardonnay vinaigrette GF, DF, V 14

DESSERT Chocolate souffle, malt ice cream V 22
Pavlova, strawberry, yuzu, white chocolate V 22
Hazelnut tuille, chantilly, praline, tonka bean ice cream V 22
Le Foyer's lamington, white chocolate sponge, Davidson's plum compote, coconut ice cream V 22
Today's sorbet GF, DF, V 16

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, walnuts, honeycomb.

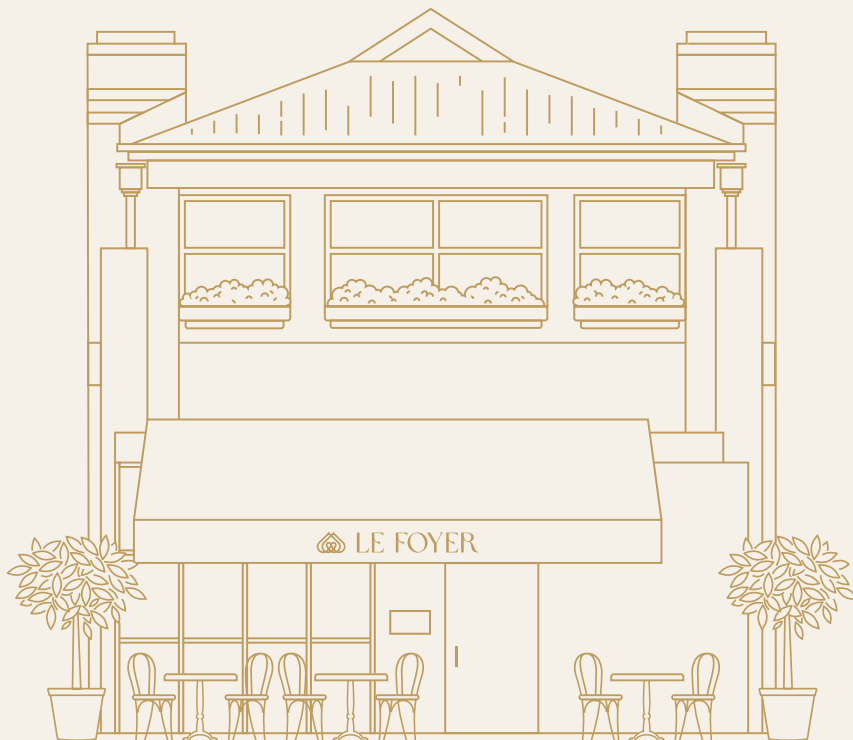
At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment.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

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. 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