



SEASONAL MENU *No. 5*

SNACKS

Organic sourdough, Lard Ass cultured butter, lemon myrtle

ENTRÉE

Your choice of:

George's zucchini flowers, ratatouille, charred zucchini emulsion, romesco (2) V, DF

Sher Wagyu tartare, cured golden yolk, chives, Parmesan tuille, truffle salt H

Grilled tiger prawns, garlic butter, lemon, soft herbs (3) GF, A

MAINS

Your choice of:

Wood fired hapuka, charred broccolini, crispy onion, brown butter ponzu, tapioca, spanner crab, smoked olive oil GF, A

Wood grilled lamb loin, eggplant puree, tarragon, fried lamb sweetbread, grannysmith apple, celariac remoulade, grape, lamb jus GF

Parmesan gnocchi, Jerusalem and globe artichokes, brown butter, housemade ricotta, macadamia V

O'Connor eye fillet #3 220 grams, spring onion pea puree, baby turnip, asparagus, bone marrow jus GF, H +\$15

SHARE D SIDES

Golden kipfler potatoes, garlic miso sauce, Parmesan V

House salad, baby radish, chives, chardonnay vinaigrette GF, DF, V

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

