

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, Lard Ass cultured butter, lemon myrtle

Freshly shucked oysters, blood orange, elderflower emulsion, dill oil GF, DF, A
Jerusalem artichoke tart, creamy truffle, hazelnut, finger lime v
W.A. Scallop crumpet, taramasalata, Oscietra caviar, lemon A

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

Confit hapuka, tapioca pearl, crab meat, verjuice foam, brown butter, sea herbs GF, A

Woodfired Sher Wagyu scotch fillet #7 450 grams, wild mushroom jus GF, H

Golden kipfler potato, garlic miso, Parmesan v

House salad, baby radish, chives, chardonnay vinaigrette v, GF

Lemon, basil, pineapple, elderflower GF, DF

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





LE FOYER

