



LE FOYER

FIRE-LED DINING AND BAR

From the team of The Woodhouse Bar and Grill

APPETIZERS

Organic sourdough, Lard Ass cultured butter, lemon myrtle (2) 5
Freshly shucked oysters, blood orange, elderflower emulsion, dill oil (2) GF, DF, A 16
Tempura Tasmanian abalone, tamarind, taramasalata, Oscietra caviar (2) GF, A 18
Duck parfait, buttermilk crumpet, blackberry, hazelnut (2) 16
Spring pea tart, straciatella, almond, lemon (2) V 16

SMALL PLATES

W.A. Scallop ceviche, bergamot, avocado, blood orange, salmon caviar, lavosh DF, A 25
George's zucchini flowers, ratatouille, charred zucchini emulsion, romesco (2) V, DF 22
Sher Wagyu tartare, cured golden yolk, chives, Parmesan tuille, truffle salt H 25
Wood fired quail, Brillat-Savarin sabayon, parsnips, beetroot GF 24
Grilled tiger prawns, garlic butter, lemon, soft herbs (3) GF, A 24

PASTA

Parmesan gnocchi, spring pea, zucchini, house made ricotta V 44
Confit duck agnolotti, creamy duck jus, lemon, sage 44
Pappardelle lobster, clams, cherry tomato, chive, lemon A 48
Sher Wagyu slow braised beef cheek, mushroom, rigatoni, Parmesan 48
accompanied by a glass of wine from Michael's carefully curated selection

WOODFIRED HEARTH

Wood fired hapuka, charred broccolini, crispy onion, brown butter ponzu, tapioca, spanner crab, smoked olive oil GF, A 50
Wood grilled lamb loin, eggplant puree, tarragon, fried lamb sweetbread, grannysmith apple, celariac remoulade, grape, lamb jus GF 50
Dry aged duck breast, duck neck sausage, rhubarb, spring carrot, macerated blackberry sauce GF, DF 50
Sher Wagyu porterhouse #6 300 grams, triple cooked potato, yuzu peppercorn jus GF, H 78
O'Connor eye fillet #3 220 grams, spring onion, pea puree, baby turnip, asparagus, bone marrow jus GF, H 82

SIDES

Golden kipfler potatoes, garlic miso sauce, Parmesan V 14
French fries, botanical salt, truffle aioli DF, V 12
Woodfired spring greens, shallot dressing, pine nuts DF, V 14
House salad, baby radish, chives, chardonnay vinaigrette GF, DF, V 12

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
Todays sorbet GF, DF, V 16

CHEESE

A selection of Australian and international cheeses 34
Fromagerie Rouzaire Brillat-Savarin FRANCE
Long Paddock Ironbark AUSTRALIA
Long Paddock Bluestone AUSTRALIA
Served with lavosh, Collins honeycomb.

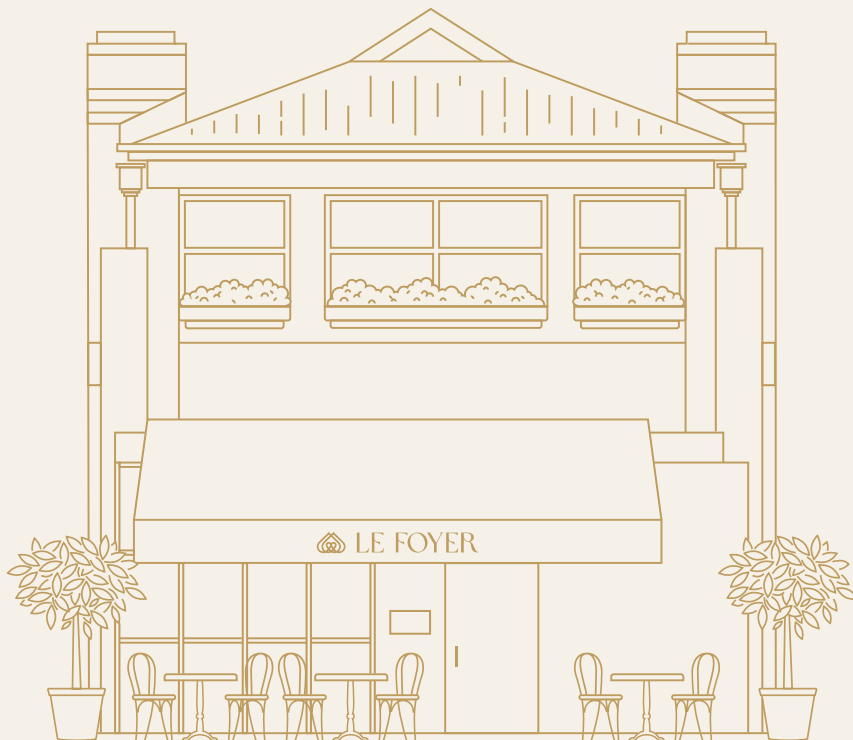
At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment. 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