



SPRING MENU

No. 2

SNACKS	Zeally Bay organic sour dough, Pepe Saya cultured butter (4) 10 Freshly shucked oysters, elderflower granita, piment (2) GF, DF 18 Spring pea tart, crème fraîche (2) V 18 Jamón ibérico, galette, cured golden yolk (2) 18 Duck liver parfait, strawberries, croustade (2) 18 Lobster croquette, leek, herb emulsion, pickled shallot (2) 22 Zucchini flowers, goats cheese, romesco (2) V 18
ENTRÉE	Sher Wagyu Tartare, cured golden yolk, chives, tuile H 24 Confit salmon, sea herbs, leek GF 24 Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24 Burrata, wood-grilled peach, cabernet vinaigrette, tendrils GF, V 22 Smoked confit duck leg, iberico jamon, cured and pasteurised egg yolk, herb emulsion, croutons 22 Shark Bay scallops, sobressada, lemon labneh (3) GF 22
MAIN COURSE	Parmesan Gnocchi, spring peas, asparagus, George's zucchini flowers V 42 Sher wagyu beef cheek, swiss browns, lardons, pommes puree, jus GF 50 Corner Inlet King George whiting, beurre blanc, salmon caviar, finger lime GF 58 Maremma duck breast dry aged, smoked nectarine, spring carrot, orange gastrique GF 52
WOODFIRED HEARTH	Gundagai MB 5, lamb rack, spring peas, tarragon, apple, mint jus GF 52 Sher Wagyu MB 9 rostbiff 250 grams, fries, bearnaise sauce 52 Sher wagyu Rump cap MB 9, witlof, walnut, thyme jus, onion GF, H 58 Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce H 180
SIDES	Cauliflower gratin, smoked cheddar béchamel V 14 French fries, botanical salt, aioli V, DF 12 Wood fired spring greens, pine nuts, shallots V, DF, GF 14 House salad, seasonal greens, chardonnay V, DF, GF 14
DESSERT	Chocolate souffle, malt ice cream 24 Pavlova, mango, lime, passionfruit GF 22 Mille-feuille, pistachio, cherry and sorbet 22 Red wine poached pear, mascarpone ice cream, Oscietra caviar GF 22 Today's sorbet GF, DF 18
CHEESE	A selection of Australian and international cheeses 32 Fromagerie Rouzaire Brillat-Savarin FRANCE Long Paddock Ironbark AUSTRALIA Long Paddock Bluestone AUSTRALIA <i>Served with lavosh, walnuts, honeycomb.</i>

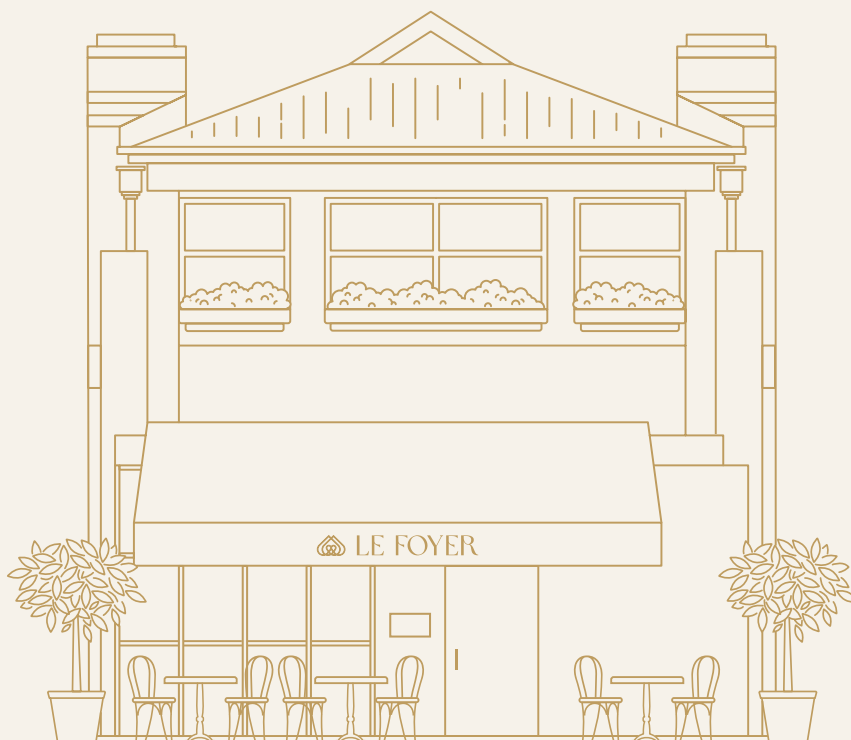


At Le Foyer we take allergies and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten, soy and other common allergens. Le Foyer cannot guarantee a completely allergen free environment.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

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.



LE FOYER



OPEN

TUESDAY TO WEDNESDAY 5PM TIL LATE

THURSDAY TO SATURDAY LUNCH 12-3:30PM AND DINNER 5PM TIL LATE

LUNCH MENU

TWO COURSE 68

Just a taste — perfect if you're playing it cool.

THREE COURSE 86

The sweet spot. A little of everything, just right.

Enjoy with a complimentary glass of our sommelier's selection of beer or wine.