



COCKTAIL BAR MENU

- SNACKS**
- Freshly shucked oysters, mignonette (2) GF, DF 16
 - Truffle, honeycomb, crumpet (2) 16
 - Buttermilk fried chicken with aioli piment (2) 16
 - Jamón ibérico, galette, cured golden yolk (2) 16
 - Duck liver parfait, strawberries, croustade (2) 16
 - Lobster croquette, leek, herb emulsion, pickled shallot (2) 22
 - Sher Wagyu Tartare, cured golden yolk, chives, tuile H 24
 - Prawn toast, creme fraiche and caviar 18
 - Shark Bay scallops, sobrassada, lemon labneh (3) GF, 22
 - Wagyu beef skewers with salsa verde GF H (2) 22
 - Corner Inlet wood fired calamari, sauce vert, piment GF, DF 24

- 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. Served with lavosh, walnuts, honeycomb.*

SOCIAL HOUR

TUESDAY TO FRIDAY 4PM TIL 6PM

COCKTAILS 15
CHAMPAGNE 15
OYSTERS 3



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.