



Le Foote

MEDITERRANEAN GRILL

ASSORTED APPETISERS

Cold Selection

- House sesame focaccia, olive oil 8
- Sydney rock oysters, radish mignonette 39/78
- Scallop carpaccio, white balsamic, capers 26
- Cantabrian white anchovies, oregano 18
- Taramasalata, seasonal crudites 18
- Pork rillettes, pistachio, cornichons 22
- House-made ricotta, grilled seasonal fruit 22

ENTREES

Served Warm

- Cheese pie, lemon, native berries 22
- Lemon risotto, Queensland king prawn 30
- Rainbow trout, avgolemono, fennel salad 34
- Octopus, potatoes, macadamia, Aleppo 28
- Calamari, pancetta skewers, salmoriglio 22
- Beef tartare, parmesan, capers, egg 24

LE GRILL

Prepared Over Charcoal

- Duck sausage, mustard, cress 26
- Coral Coast barramundi, black olives, beurre noisette 90
- Market fish, tomato piccante MP
- Crisp roasted lamb belly 38
- Black Tide rib eye, salsa verde, pickled onions, 210
- Rangers valley bavette, salsa verde, pickled onions 42

ACCOMPANIMENTS

& Side Dishes

- Pommes puree 14
- Endive, chardonnay vinegar, parmesan 14
- Charred greens, roast garlic, lemon 14
- Charcoal wild mushrooms, feta, verbena 14

DESSERT

Sweets & Pudding

- Lemon leaf ice cream, chantilly 14
- Orange panna cotta 18
- Rum baba, sabayon, maraschino 18
- Chocolate terrine, grilled plums 16
- Banana parfait, black sesame, toffee 16
- Tete de moine, chutney, lavosh 18