



Le Foote

MEDITERRANEAN GRILL

ENTREE

- House sesame focaccia, olive oil 8
- Sydney rock oysters, radish mignonette 42/84
- Taramasalata, crudités 19
- Beef tartare, parmesan, capers, egg yolk 28
- Cheese pie, lemon, native berries 26
- Shaved calamari, cucumber, green chilli 29
- Octopus, potatoes, macadamia, Aleppo pepper 32
- Duck sausage, mustard, cress 36

MAIN

- Coral Coast barramundi, black olives, beurre noisette 65
- Carpentaria gulf king prawns, tomato piccante 42
- Pork cotoletta, sage, capers, parmesan 42
- Jack's Creek Black Angus striploin 64
- Rangers Valley Black Tyde rib eye 180
- Roast eggplant, bullhorn pepper, lemon 28

ACCOMPANIMENTS

- Pommes frites 15
- Endive, chardonnay vinegar, parmesan 15
- Tomato, stone fruit, aged balsamic 15
- Roast cabbage, skordalia, pepitas 15
- Potato en croûte 15

BANQUETS

MINIMUM 4 PEOPLE

PETIT BANQUET 120 PP

- House sesame focaccia, olive oil
- LP's saucisson
- Taramasalata, crudités
- Beef tartare, parmesan, capers, egg
- Octopus, potatoes, macadamia, Aleppo pepper
- Coral Coast barramundi, black olives, beurre noisette
- Pommes frites
- Endive, chardonnay vinegar, parmesan
- Banana parfait, black sesame, toffee

GRAND BANQUET 160 PP

- House sesame focaccia, olive oil
- Beef tartare, parmesan, capers, egg
- Shaved calamari, cucumber, green chilli
- Cheese pie, lemon, native berries
- Carpentaria gulf king prawns, tomato piccante
- Rangers Valley Black Tyde rib eye
- Pommes frites
- Roast cabbage, skordalia, pepitas
- Lemon leaf ice cream, chantilly
- Rum baba, sabayon, maraschino