



Le Foote

MEDITERRANEAN GRILL

ENTREE

Kaviari caviar, smoked yoghurt, potato

30g 250 | 125g 600

House sesame focaccia, olive oil 10

Sydney rock oysters, radish mignonette 42/84

Abrolhos island scallop, horseradish, finger lime 18ea

Baby abalone, aleppo pepper, karkalla 32ea

Yellow fin tuna crudo, white balsamic, chives 28

Taramasalata, crudites 20

Beef tartare, parmesan, capers, egg yolk 28

Cheese pie, lemon, native berries 26

Octopus, potatoes, macadamia, aleppo pepper 32

MAIN

Aquna murray cod, confit garlic pil pil 78

Skull island tiger prawns, tomato piccante 48

Stockyard gold angus sirloin 67

21 day dry aged pork tomahawk, apple and rosemary jus 150

Kidman wagyu rib eye 180

Orecchiette, pine nut, basil, pangrattato 36

ACCOMPANIMENTS

Pomme frites 16

Endive, chardonnay vinegar, soft herbs 16

Tomato, aged balsamic, oregano 16

Roast cabbage, skordalia, pepitas 16

BANQUETS

MINIMUM 4 PEOPLE

PETIT BANQUET 125 PP

House sesame focaccia, olive oil

LP's saucisson

Taramasalata, seasonal crudites

Beef tartare, parmesan, capers, egg

Octopus, potatoes, macadamia, aleppo

Aquna murray cod, confit garlic pil pil

Pomme frites

Endive, chardonnay vinegar, soft herbs

Banana parfait, black sesame, toffee

GRAND BANQUET 165 PP

House sesame focaccia, olive oil

Beef tartare, parmesan, capers, egg

Abrolhos island scallop, horseradish, fingerlime

Cheese pie, lemon, native berries

Skull island tiger prawn, tomato piccante

Kidman wagyu rib eye

Pomme frites

Roast cabbage, skordalia, pepitas

Lemon leaf ice cream, chantilly

Coffee tres leches cake