



Le Foote

MEDITERRANEAN GRILL

ENTREE

- House sesame focaccia, olive oil 8
- Sydney rock oysters, radish mignonette 39/78
- Taramasalata, crudités 19
- Beef tartare, parmesan, capers, egg yolk 26
- Cheese pie, lemon, native berries 24
- Shaved calamari, cucumber, green chilli 27
- Octopus, potatoes, macadamia, Aleppo pepper 32
- Duck sausage, mustard, cress 36

MAIN

- Coral Coast barramundi, black olives, beurre noisette MP
- 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 195
- Roast eggplant, bullhorn pepper, lemon 28

ACCOMPANIMENTS

- Pommes frites 15
- Endive, chardonnay vinegar, parmesan 14
- Tomato, stone fruit, aged balsamic 14
- Roast cabbage, skordalia, pepitas 14
- Potato en croûte 16

BANQUETS MINIMUM 4 PEOPLE

PETIT BANQUET 100 PP

- House sesame focaccia, olive oil
- Taramasalata, cruditées
- Beef tartare, parmesan, capers, egg
- Octopus, potatoes, macadamia, Aleppo
- Coral Coast barramundi, black olives, beurre noisette
- Tomato, stone fruit, aged balsamic
- Orange panna cotta

GRAND BANQUET 135 PP

- House sesame focaccia, olive oil
- Taramasalata, cruditées
- Beef tartare, parmesan, capers, egg
- Cheese pie, lemon, native berries
- Octopus, potatoes, macadamia, Aleppo
- Rangers Valley Black Tyde rib eye
- Roast cabbage, skordalia, pepitas
- Endive, chardonnay vinegar, parmesan
- Rum baba, sabayon, maraschino
- Banana parfait, black sesame, toffee