



Le Foote

MEDITERRANEAN GRILL

ENTREE

- House sesame focaccia, olive oil 8
- Sydney rock oysters, radish mignonette 39/78
- Taramasalata, cruditées 19
- Beef tartare, parmesan, capers, egg yolk 26
- Cheese pie, lemon, native berries 23
- Octopus, potatoes, macadamia, Aleppo pepper 30
- Calamari & pancetta skewers, salmoriglio 15ea
- Duck sausage, mustard, cress 34

MAIN

- Coral Coast barramundi, black olives, beurre noisette MP
- Swordfish rib eye, tomato piccante MP
- Pork cotoletta, sage, capers, parmesan 42
- Jack's Creek Black Angus striploin, salsa verde, pickled onions 64
- Black Tyde rib eye, salsa verde, pickled onions 195

SIDES

- Endive, chardonnay vinegar, parmesan 14
- Wilted greens, roast garlic, lemon 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
Wilted greens, roast garlic, lemon
- 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
- Black Tyde rib eye, salsa verde, pickled onions
Roast cabbage, skordalia, pepitas
Wilted greens, roast garlic, lemon
- Rum baba, sabayon, maraschino
Banana parfait, black sesame, toffee