



## 3 COURSE SELECTION

—165—

\* **Grand Cru Wine Pairing** | 375  
**Phil's Favourites Wine Pairing** | 120  
**Paul Conti Wine Pairing** | 80

### ADDITIONAL OPTION COURSE

*Cigars & Caviar Course for Two ( +80 )*

*Oscietra | Crouton Cigar | Onion Soubise | Grand Marnier & Duck Gel | Potato Barigoule*

### TO START

VG

**Caramelised Onion Tarte Tatin**

Vanilla Cognac Sauce | Fennel | Tomato Concassé

GF

**Mr Roux's Signature Tronconnette de Homard (+10)**

Pan Fried Lobster Medallion | White Port sauce | Ginger Vegetables Julienne

V

**Beignets Salad**

Blue cheese beignets | Shaved asparagus | Caramelised apple | Parsley mousse

**Soufflé**

WA Organic Goat's Cheese | Marinated Octopus | Olive & Dill

**Pork Pie**

Sauce a la Moutarde

### MAIN COURSES

GF

**Baby Snapper**

Pan fried with Orange & Thyme | Pea Custard | Rose Lemongrass Bouillabaisse

GF

**Cochon de Terre -Pork in Clay (+10)**

Apple & Cognac sauce | Pommes Lyonnaise

**Classic Beef Wellington (+10)**

Medium Rare 5\* MSA Beef Fillet | Savory Crêpe | Mushroom Mousse | Red wine Jus and Greens

**Venison En Croute (+10)**

Chocolate Sauce | Mushroom Cognac Farce

GF

**Wagin Duck**

Slow Cooked Duck Leg | Pan Fried Breast Medallions | Potato Mousseline | Greens | Cardamon Jus

V

GF

VG

**Pithivier Eggplant Parmigiana**

Aged Parmesan | Slow Developed Tomato Fondue | Gai Lan Sauce

### TO FINISH

GF

**Apple Tarte Tatin**

Caramelised Apple | Cognac Vanilla Sauce | House-made Vanilla Ice Cream

**La Pomme en Verte**

Apple Cinnamon Chiboust | Sablée | Blown Sugar

**Poached Pear**

VG

Vanilla Sponge | Coconut Nougat | Pear Liqueur

GF

**Vacherin**

Fresh Strawberries | Meringue | Chantilly Cream

**Rum Baba au Chocolat (+10)**

House-Made Vanilla Ice Cream | Rosé Jelly | Sunflower Praline



Harry's at Conti. Simple, beautiful Mediterranean flavours flirting with classical French dishes in one of Perth's most historied family wineries. Trained by Alain Fabrègues at Perth's Loose Box, and Michel Roux Sr at the Waterside Inn in England, head chef Harry Yakinthou brings you a menu of exquisite tastes, using the finest locally sourced produce.

