



A night With Champagne  
Billecart Salmon - 6 course  
Dinner

Experience 1- 550pp  
Experience 2- 425pp

Canape

Parmesan Cremeux  
Spinach coulis | Pastry

CAVIAR COURSE

Cigars & Caviar Course for Two **Paired with Champagne Billecart- Salmon Rose NV 125ml**

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

TO START

Select one

**Paired with Champagne Billecart-Salmon Blanc De Blancs Grand Cru NV 125ml**

VG

Caramelised Onion Tarte Tatin

Vanilla Cognac Sauce | White Radish | Tomato

GF

Mr Roux's Signature Tronconnette de Homard

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

Pork Pie

Sauce a la Moutarde

Souffle

Wa Organic Goats Cheese | Marinated Octopus | Olive & Dill

Peter Smith

Chicken Liver Parfait | Brioche Toast | Mandarin Espuma | Glass Sugar

**Sorbet course & Paired cocktail**

MAIN COURSES

Select one

**Bonus - 100point Champagne Billecart Salmon Cuvee Nicolas Francois 2008 125ml**

GF

Baby Snapper

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

GF

Cochon de Terre -Pork in Clay

Apple & Cognac sauce | Pommes Lyonnaise

Classic Beef Wellington (House signature please request on booking)

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

**Paired with Champagne Billecart- Salmon Les Clos Saint Hilaire 2005 125ml (Experience 1 Pairing)**

Rabbit Pithiver

**Paired with Champagne Billecart - Salmon Brut NV Sous Bois 125ml (Experience 2 Pairing)**

Confit | Marinated in Cognac & Preserved Orange | Couscous | Roasted Pumpkin | Potato Barigoule | Armagnac Jus

V

GF

VG

Pithivier Eggplant Parmigiana (Please request before attending)

Aged Parmesan | Slow Developed Tomato Fondue | Gai Lan Sauce

TO FINISH

Select one

**Paired with Champagne Billecart Salmon Extra Brut 2016 Vinatage 125ml**

La Pomme en Verte

Apple Cinnamon Chiboust | Sablée | Blown Sugar

Vacherin

Fresh Strawberries | Meringue | Chantilly Cream

Rum Baba au Chocolat

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



Harry's at Conti. Elegant, beautiful flavours and 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, Chef Patron Harry Yakinthou's team brings you a menu of exquisite tastes. **Proud to welcome Billecart's International Brand Ambassador Sebastien Papin** for an exclusive & unforgettable wine dinner, Monday the 28th of October presenting a selection of Billecart's finest Champagne vintages.

