



Terroir De France
5 course Experience
Wine Dinner with Roman
Scarcella

295pp

Canape

Paired with Champagne Virginie Bergeronneau cuvée Ernestine Zéro dosage NV Blend 125ml

Parmesan Cremeux
Spinach coulis | Pastry

TO START

Paired with Chablis (unusual oaked) Domaine Des Chaumes cuvée Fût de Chêne 100% Chardonnay 125ml

Select one

Mr Roux's Signature Tronconnette de Homard

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

Souffle

Wa Organic Goats Cheese | Marinated Octopus | Olive & Dill

Peter Smith

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

**Paired with Grignan-Les-Adhémar Domaine La Rouge Jouvence cuvée Caterole
100% Viognier 2023 125ml**

Rose Sorbet

MAIN COURSE

Paired with Crozes-Hermitage Domaine Delhome cuvée Boréal 100% Syrah 2021 125ml

Select one

Classic Beef Wellington

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

Pithivier Eggplant Parmigiana (Special Request Only Please request before attending)

Aged Parmesan | Slow Developed Tomato Fondue | Gai Lan Sauce

TO FINISH

Paired with Champagne Fournaise Dubois cuvée

Rosé NV Blend 125ml

Select one

La Pomme en Verte

Apple Cinnamon Chiboust | Sablée | Blown Sugar

Vacherin

Fresh Strawberries | Meringue | Chantilly Cream

Farewell Chocolate course & Conti 12yr Port

5 course Wine Dinner Hosted by Roman Scarcella

Champagne Virginie Bergeronneau ~ Domaine Des Chaumes Oaked Chablis ~
Domaine La Rouge Caterole Viognier ~ Boreal Croze Hermitage ~ Champagne
Fournaise Dubois rose

Join us for an experience to remember hosted by Roman Scarcella, an independent importer supporting boutique family producers from all over France. Roman is a true wine enthusiast who is consistently visiting and sourcing family growers on the ground floor

Harry's at Conti. Elegant, beautiful flavours and classical French dishes in one of Perth's most historied family wineries.

People's lives are sometimes very busy, and our team's mission is to reconnect people through food and create lasting memories. Raised with his brother Philip, the restaurant's General Manager, Harry and Philip grew up in Perth's northern suburbs, surrounded by the love of good food, among herbs grown in their parents' garden and huge family gatherings. These early experiences moulded the brothers' passion and love for food and service, leading to their commitment to the industry.

Harry trained at Mundaring's famous Loose Box, under Meilleur Ouvrier de France Alain Fabrègues. Under Alain's mentorship, Harry cultivated the discipline and art of cooking. From the Loose Box he moved to one of England's most prestigious restaurants, Michel Roux's Waterside Inn; the only place outside of France to have held 3 Michelin stars for thirty consecutive years. Over the years at the Waterside Inn, Harry assisted the Roux family legacy as their first Sous chef and chef consultant to Michel Roux Snr.

Now at the historic Conti homestead, the Harry's team has created a restaurant that celebrates the pleasure of dining, inspired by their love of food and the art of serverly

