



Harry's Experience Menu

—165—

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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 —

GF

Moules Mariniere Veloute

Mussel Champagne Chowder | Butter Puff Pastry | Pommes Frites

GF

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

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

Escargots

Bordelaise | Brioche | Garlic | Tarragon Beurre Blanc

Soufflé (Manjimup Truffle +25)

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

Peter Smith

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

— 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) (Manjimup Truffle +55)

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

Rabbit Pithiver (+10)

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

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

Stuffed Lamb Saddle for two (+20) (Pre Order Only)

Tarragon Chicken Farce | Tomato Pearl Barley | Saffron Rosemary Jus | Hollandaise

— 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

VanillaSponge| CoconutNougat| 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. 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 servery.

