



5 Courses & 7 Wines
Domaine Wine Shippers
Wine Dinner

— 295 —



Dietary requirements catered on request

— WELCOME CANAPE` —

Parmisan Cremeux

Andrew Delorme Crémant de Bourgogne Blanc de Blanc

— TO START —

Select one

Paired with Josmeyer Pinot Gris Le Fromenteau

+ Bonus tasting

Lobster Ravioli

Silkman Hunter Valley Chardonnay 2024 (Halliday 2025 Wine Maker of the Year)

Citrus Veloute` | XO Bisque

Peter Smith

Chicken Liver Parfait | Brioche Toast | Mandarin Espuma

Souffle`

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

Sorbet course

— MAIN COURSE —

Paired with 2016 Chateau Malleret Bordeaux

Select one

Classic Beef Wellington

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

Venison en Croute`

Margaret River Venison | Mushroom Cognac Farce | Chocolate Sauce

— TO FINISH —

Select one

Paired with Le Tertre du Lys D'Or

Mr Roux's Pistachio Creme Brulee`

Sautern

House Made Vanilla Ice Cream

La Pomme en Verte

Apple Cinnamon Chiboust | Sablee | Blown Sugar

Joel Robuchon Chocolate Tarte

House Made Vanilla Ice-Cream

— PETIT FOUR —

Lemon Meringue Pie

Andre Delorme Crémant de Bourgogne Rosé NV

— FAREWELL CHOCOLATE —

12-Year-old Paul Conti Reserve Muscat



Wednesday 10th December
Domaine Wine Shippers Dinner
5 Courses & 7 Wines
[*www.harrysatconti.com/book-now*](http://www.harrysatconti.com/book-now)

We're thrilled to welcome Sam Ismail from Domaine Wine Shippers — one of the most influential importers of French wines in town and a true wine enthusiast we absolutely adore — for an exclusive evening celebrating summer-ready wines that deliver amazing value and incredible flavour. Sam will showcase a selection of summer gems — wines you'll love to enjoy at home all season long, each offering exceptional quality without stretching your budget.

With Sam's deep knowledge, passion, and infectious love for all things wine, Sam will explore bottles guaranteed to make your summer sparkle

Set within the historic grounds of one of Perth's most storied family wineries, Harry's at Conti is a tribute to the elegance of classical French cuisine, heartfelt hospitality, and the enduring beauty of the shared table. Guided by a simple philosophy — that food has the power to bring people together — our mission is to create moments of connection and lasting memory through considered dining.

Raised in Perth's northern suburbs, brothers Harry and Philip — Executive Chef and General Manager, respectively — grew up surrounded by the warmth of family, the fragrance of homegrown herbs, and the generous spirit of shared meals. These early experiences instilled in them a deep reverence for food and a quiet dedication to service, which continue to shape the heart of the restaurant today.

Harry's culinary foundations were laid at the esteemed Loose Box in Mundaring, under the mentorship of Meilleur Ouvrier de France, Alain Fabregues. It was here he birthed his understanding of discipline, restraint, and the artistry of classical technique. His journey then took him to the world-renowned Waterside Inn in England, where — as the Roux family's first Sous Chef and later consultant to Michel Roux Snr — he deepened his appreciation for tradition, excellence in the craft.

Now, at the heritage Conti homestead, the brothers and team have created a dining experience that is both refined and deeply personal — a space where tradition is honoured, flavours are elegant yet unpretentious, and every gesture of service is delivered with care.

At Harry's at Conti, we invite you to slow down, savour the moment, and share in a meaningful night with us.

