

# HARRY'S

at Conti

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Set within the historic grounds of one of Perth's most storied family wineries, Harry's at Conti is a celebration 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 in our busy lives — we invite you to slow down, relax, and enjoy.

Our mission is to create moments of connection and lasting memory through thoughtful, considered dining. Raised in Perth's northern suburbs, brothers Harry and Philip — Executive Chef and General Manager — grew up surrounded by the warmth of family, the fragrance of homegrown herbs, and the generous spirit of shared meals. From a young age, they shared a vision of opening a restaurant together: a place shaped not only by food and hospitality, but one that could also serve as a home for their mother and father's artwork, celebrating creativity, family, and storytelling beyond the plate. These formative experiences instilled a deep reverence for food and a quiet dedication to service that continues to shape the soul 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 that he developed an appreciation for discipline, restraint, and the artistry of classical technique. His journey then took him to England's world-renowned Three-Michelin Waterside Inn, where, as the Roux family's first Sous Chef and later consultant to Michel Roux Snr, he further deepened his respect for tradition and excellence in craft. Now, within the heritage Conti Homestead, the brothers and their team have created a dining experience that is both refined and deeply personal — a place where tradition is honoured, flavours are elegant, 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 a meaningful evening with us.

# Harry's Experience

175

## Additional optional course

Cigars and caviar course for two (5g +80, 10g +120)  
Oscietra, crouton cigar, onion soubise, Grand Marnier and duck gel, potato barigoule.

## Wine pairing options

Grand Cru	375
Phil's favourites	120
Paul Conti	85

## To start - Select one from each course

Moules mariniere veloute` <sup>GF</sup>

Mussel champagne chowder, butter puff pastry, pommes frites.

Mr Roux's signature tronconnette de homard (+10) <sup>GF</sup>

Pan fried lobster medallion, white port sauce, ginger vegetables Julienne.

Caramelised onion tarte tatin <sup>GF</sup>

Vanilla cognac sauce, tomato

Souffle`

WA organic goat's cheese, marinated octopus, olive and dill.

Peter Smith

Chicken liver parfait, brioche toast, mandarine espuma, glass sugar.

## Main courses

Market fish <sup>GF</sup>

Baked salt crust, scallop and lobster mousse, porcini lemon butter sauce.

Cochon de terre / Pork in clay (+10) <sup>GF</sup>

Apple and cognac sauce, pommes Lyonnaise.

Filet de Boeuf en croute / Classic Beef Wellington (+10)

Medium-rare 5\* MSA beef fillet, savoury crepe, mushroom mousse, red wine jus and greens.

Wagin duck <sup>GF</sup>

Slow cooked leg, pan fried breast medallions, potato mousseline, greens, cardamon jus.

Pithivier eggplant parmigiana <sup>v GF VG</sup>

Aged parmesan, slow developed tomato fondue, spinach coulis.

Rabbit Pithivier (+10)

Confit, marinated in cognac & preserved orange, couscous, roasted pumpkin, potato barigoule, armagnac jus

Stuffed lamb saddle for two (+20, pre-order only)

Tarragon chicken farce, tomato pearl barley, saffron rosemary jus, hollandaise.

## To finish

Vacherin

Fresh strawberries, meringue, chantilly cream

La pomme en verte

Apple cinnamon chiboust, sablee, brown sugar.

Poached pear <sup>GF</sup>

Vanilla sponge, coconut nougat, pear liqueur.

Rum baba au chocolat (+10)

House-made vanilla ice-cream, rose` wine jelly, sunflower praline.

<sup>V</sup> Vegetarian

<sup>GF</sup> Gluten-free option available

<sup>VG</sup> Vegan option available

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## Options To Supplement Your Dining Experience

### Wine Pairing Options

#### Grand Cru (+375)

A selection of Grand cru class Wines

#### Phils Favourites (+120)

A selection of premium European and Australian wines

#### Paul Conti (+85)

A selection of wines from our local on site wine maker of 80 years

### TO START

#### Truffle Soufflé (+25)

WA Organic Goat's Cheese | Truffle Dressing | Black Truffle

### MAIN COURSE

#### Black Truffle Beef Wellington (+55)

Medium Rare 5\* MSA Beef Fillet | Savory Crêpe | Mushroom Mousse | Truffle Jus

