

Harry's Experience

165

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` ^{GF}

Mussel champagne chowder, butter puff pastry, pommes frites.

Mr Roux's signature tronconnette de homard (+10) ^{GF}

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

Caramelised onion tarte tatin ^{GF}

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 ^{GF}

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

Cochon de terre / Pork in clay (+10) ^{GF}

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 ^{GF}

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

Pithivier eggplant parmigiana ^{V GF VG}

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 ^{GF}

Vanilla sponge, coconut nougat, pear liqueur.

Rum baba au chocolat (+10)

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

^V Vegetarian

^{GF} Gluten-free option available

^{VG} Vegan option available

HARRY'S
at Conti

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

TO FINISH

Fromage a Trois (+35)

Funneled Brioche Filled With A Trio Of Cheeses | Strawberry Consume | Preserved Young Walnut





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.