

HARRY'S

at Conti

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. 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

179

Additional optional course

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

Wine pairing options

Grand Cru	375
Phil's favourites	129
Paul Conti	89

To start - Select one from each course

Escargots

Bordelaise, brioche, garlic, tarragon beurre blanc.

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

Pan-fried lobster medallion, white port sauce, and ginger vegetables julienne.

Moules Marinière Velouté ^{GF}

Mussel champagne chowder, pommes frites

Souffle Moelleux aux Oeufs

Flaked cream cod, soft poached egg, and dill.

Peter Smith

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

Main courses

Market fish ^{GF}

Poached market fish, tarragon mousse, champagne sauce, petit pois vol-au-vent

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 beef fillet, savoury crepe, mushroom mousse, red wine jus and garden vegetables.

Roasted & stuffed Quail ^{GF}

Warm potato salad, pork farce, lime chartreuse jus.

Pithivier eggplant parmigiana ^{V GF VG}

Aged Parmesan, slow-developed tomato fondue, spinach coulis.

Venison en Croute' (+10)

Margaret River Venison, mushroom cognac farce, chocolate sauce

Additional Sides

Parisienne pomme puree	18
Petits pois a la francaise	18
Truffle pomme puree	28

To finish

Apple tarte tatin

Caramelised apple, cognac vanilla sauce, house-made vanilla ice cream.

La pomme vert

Apple cinnamon chiboust, sablee, blown sugar.

Pistachio Creme Brulee' ^{GF}

Vanilla bean ice-cream.

Rum baba au chocolat (+10)

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

^V Vegetarian

^{GF} Gluten-free option available

^{VG} 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 (+129)

A selection of premium European and Australian wines

Paul Conti (+89)

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

To start

Souffle Moelleux a la Truffle (+25)

Soft poached egg, Black Truffle

Truffle Pork Pie (+25)

Sauce a la Moutarde

Main course

Black Truffle Beef Wellington (+55)

Medium Rare Beef Fillet, Savoury Crépe, Mushroom Mousse

Black Truffle Venison en Croute (+55)

Margret River Venison, mushroom cognac farce, chocolate sauce

To finish

Pain Perdu a la Truffle(+25)

Bread & butter pudding, black truffle, cream anglaise, white chocolate, fresh cream

**Diary Free/Vegan Option Available
On Special Request**

Please Phone 0894091516 and leave a message on our answering machine at least 24 hours before dining for this option.

_____ Canape _____

Roasted Capsicum Cigar

Crouton, Capsicum soubise

_____ To start _____

Beetroot Tart tatin

Vegan Feta, vegan pastry

_____ Main course _____

Pumpkin Ravioli

Pine nuts, spinach

_____ To finish _____

Poached Fruit

Mango sorbet, blown sugar