A Tour of Burgundy Wine Dinner

325

Dietary requirements catered on request

CANAPÉS

Cod Brandade on Vol au vent

Beef tartare Cornetto and caviar

Paired with Andrew Delorme Crémant de Bourgogne brut NV

AMUSE BOUCHE

Parmesan Crèmeux Truffle Coulis

Paired with Domaine Patrick Piuze Terroir de Fleys 2024

ENTRÉE

Chicken and Foie gras Ravioli, Roasted Chicken Consommé

Paired with Domaine Bouchard Pere & Fils Meursault "Les Clous" 2022

MAIN

Salmon and Barramundi Coulibiac

Saffron Rice, Onion Soubise, Butter Puff Pastry, Sauce Choron

Paired with Bouchard Monthelie "Clos les Champs Fulliot" Premier Cru 2020

DESSERTS

Choc Top Tiramisu

Mascarpone Bavarois, Chocolate Mirror Glazed and Coffee Espuma,
Vanilla ice-cream

Paired with Andrew Delorme Crémant de Bourgogne Rosé NV

PETIT FOUR

Apple tarte tatin

Paired with Le Tertre Du Lys D'or Sauternes 2019

HARRY'S
AT CONTI

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19th November

DOMAINE WINE SHIPPERS
Opportunities. Together.

An Evening in Burgundy with Pierre Pommarede

Join Pierre Pommarede at Harry's for an unforgettable evening exploring the celebrated wine region of Burgundy, France.

Pierre is solely responsible for national imports at Domaine Wine Shippers, a company renowned for holding and distributing one of Australia's largest wine portfolios. His role places him at the forefront of discovering exceptional producers and bringing some of France's finest wines to Australian shores.

We are thrilled to welcome Pierre to Harry's, where his infectious passion, playful approach and wealth of knowledge promise an evening that is as entertaining as it is educational. With a genuine love for the stories behind each bottle, Pierre brings wine to life, making even the most complex regions and terroirs accessible, engaging and exciting.

Together, we invite you to discover the rich heritage, distinctive terroirs and remarkable wines that make Burgundy one of the world's most revered wine regions.

An evening of fantastic wines, captivating stories, playful discovery and education awaits.

www.harrysatconti.com.booknow

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Set within the historic grounds of one of Perth's most storied family wineries, Harry's at Conti celebrates classical French cuisine, heartfelt hospitality, and the beauty of the shared table. Guided by a simple belief that food brings people together, we invite you to slow down, relax, and enjoy moments of genuine connection.

Brothers Harry and Philip — Executive Chef and General Manager — grew up in Perth's northern suburbs surrounded by family warmth, homegrown herbs, and the generous spirit of shared meals. From a young age, they dreamed of opening a restaurant together: a place shaped by food, hospitality, and their parents' artwork, honouring creativity, family, and storytelling beyond the plate.

Harry's culinary foundations were forged at the esteemed Loose Box in Mundaring, where he learned discipline, restraint, and classical technique. His journey then led to England's Three-Michelin-star Waterside Inn, where, as the Roux family's first Sous Chef and later consultant to Michel Roux Snr, he deepened his respect for tradition and excellence.

Now, within the heritage Conti Homestead, the brothers and their team offer a dining experience that is refined, personal, and rooted in care — a place where tradition is honoured, flavours are elegant, and every gesture of service is thoughtfully delivered.

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