HARRY'S
AT CONTI

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.

Harry's Experience

179

Additional optional course

Cigar and caviar course for two (5g +80, 10g +120) I
Oscietra, 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 tronnconette de homard (+10) A GF
Pan-fried lobster medallion, white port sauce, and ginger vegetables julienne

Tarte aux légumes du jardin V, VG
Seasonal vegetable, butter puff pastry, aged goats cheese

Souffle Moelleux aux Oeufs A
Flaked cream cod, soft poached egg, dill

Peter Smith
Chicken liver parfait, brioche toast, mandarin espuma, glass blown sugar

Main courses

Ranking Cod A GF
Crispy poached, cognac beurre blanc

Lamb Saddle (+20) for two
Tarragon chicken farce, tomato pearl barley, saffron rosemary jus, citrus hollandaise

Fillet de Boeuf en croute / Classic Beef Wellington (+10)
Medium-rare beef fillet, savoury crepe, mushroom mousse, red wine jus, garden vegetables

Roasted & stuffed Quail
Warm potato salad, pork farce, lime chartreuse jus

Paithivier eggplant parmigiana V
Aged Parmesan, slow-developed tomato fondue, spinach coulis

Chicken & Truffle Ravioli (+10) GF
Roasted chicken consommé

Additional Sides

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

To finish

Vacherin GF
Fresh strawberries, meringue, chantilly cream

La pomme verte
Apple cinnamon chiboust, sable, glass blown sugar

Pistachio Creme Brûlée GF
Vanilla bean ice-cream

Rum baba au chocolat (+10)
Vanilla bean ice-cream, rosé wine jelly, sunflower praline

V Vegetarian
GF Gluten-free option available
VG Vegan option available
A Australian
I Imported
M Mixed

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Menu subject to change.

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

Main course

Black Truffle Beef Wellington (+55)
Medium Rare Beef Fillet, Savory Crêpe, Mushroom

To finish

Tiramisu Choc-top (+25)
Mascarpone bavarois, Truffle mirror glaze, Coffee espuma, vanilla bean ice cream

Dairy-free vegan option Available on Special request

Please Phone 08 9409 1516 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