

STARTERS

sourdough with olive oil (v) \$6

marinated olives (vg, gf) \$7

fried cauliflower with pumpkin dip
(vg, gf) \$15

baby squid with lemon and aioli \$18

sardines on toast with smoked fish spread,
capers, lemon & parsley \$19

pork & chicken liver terrine with crusty
sourdough, apple chutney and cornichons
\$20

burrata with green pea & herb salad and
zucchini chips (v, gf) \$22

steamed mussels with chef's sauce and
crusty sourdough \$23

charcuterie & cheese board with chef's
selection of cured meats, local & imported
cheeses, pickles, sourdough & lavosh \$35

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SALADS & SIDES

beer battered chips with rosemary
salt (v) \$8

roast potatoes with confit garlic,
parmesan & thyme (v) \$9

mixed leaf salad with roast almonds
(vg, gf) \$9

house slaw with red cabbage, kale,
cucumber & red onion (v, gf) \$10

sautéed season's greens with preserved
lemon, chilli, garlic (vg, gf) \$11

CLASSICS

american beef burger with american cheese,
special sauce & pickle served with beer battered
chips \$24

foys fish burger with romaine lettuce & sauce
gribiche served with sweet potato chips \$24

chicken & mushroom pie spring salad \$26
please note up to 30 mins. cook time

foys beer battered fish & chips with lemon
and tartare \$26

rump steak with sweet potato chips &
red wine jus \$27

crumbed pork cotoletta with red cabbage
slaw, lemon & aioli \$29

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MAINS

pumpkin & buffalo ricotta agnolotti
burnt butter, sage & pine nuts (v) \$27

spring medley braised witlof, broccolini, baby
carrot & charred leek with jerusalem artichoke
puree (vg, gf) \$28

roast free-range chicken with baby dutch
carrot, radish & bouillon (gf) \$32

spannercrab spaghetti with bottarga,
pangrattato, preserved lemon, chilli, garlic &
parsley \$33

grilled barramundi with cucumber salad,
horseradish & cannellini puree (gf) \$34

300g scotch fillet with potato gratin, charred
leek & red wine jus (gf) \$36

slow-cooked lamb shoulder with mixed herb
& green pea salad (for 2-3 people) (gf) \$72

v - vegetarian | vg - vegan | gf - gluten free

items marked gluten-free are made without gluten products, however we cannot guarantee against cross-contamination with other food items; if you have a food allergy please notify one of our staff

foys
kirribilli

DESSERTS

italian doughnuts with ricotta filling & nutella (3 serves) \$13

rice pudding with stewed rhubarb & praline (vg) \$15

chocolate three-ways chocolate crumble with panna cotta & sorbet (gf) \$15

caramel pumpkin tart with mascarpone cream \$15

cheese platter chef's selection of local & imported cheeses with quince paste, walnuts, kiwi fruit, pear, strawberries, lavosh & sourdough \$33

affogato vanilla bean ice-cream & espresso, served with a choice of baileys, licor 43, frangelico, cointreau or kahlua \$16

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TEA & COFFEE

espresso flat white, cappuccino, latte, long black, macchiato, piccolo, hot chocolate \$4.5
decaf, soy + 50c

tea by T2 english breakfast, early grey, peppermint, lemongrass & ginger, green \$4.5

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DIGESTIFS

liqueurs

frangelico	8
kahlua	8
baileys	8
licor 43	8
tia maria	8

whisky

glenfiddich 12yo	11
talisker 10yr	14
johnny walker platinum	18
michel couvreur overaged	22
michel couvreur candid	25

cognacs & armagnac

hennessy vsop	12
peraudiere 20yo	34
dudognon 30yo	38
1987 bas armagnac	24
blanche bas armagnac	24

KIDS MENU *children under 12 years*

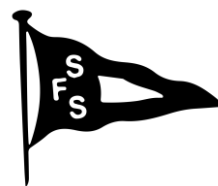
battered fish with chips or salad \$12

cheeseburger with chips or salad \$12

pasta with passata sauce & parmesan \$12
choice of pappardelle or gnocchi

ice-cream with chocolate, strawberry or caramel topping \$7

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please be advised a 15% surcharge applies on public holidays