

# fleur

*bar & bistro*

6 course tasting menu 135pp (*whole table only*)  
add wine pairing + 125pp

*baked sourdough, butter*

*anchovy donut & black olive*

*wine pairing* nv taittinger 'réserve brut' champagne, reims, fra

*kingfish crudo, smoked bone dressing, apple, kohlrabi, sesame (add caviar 20)*

*wine pairing* 2022 benjamin leroux aligoté, burgundy, fra

*coal roasted market fish, broccoli sambal, mussels, saffron*

*wine pairing* 2018 crawford river riesling, henty, vic

*stuffed lamb leg, herb crumb, merguez, spring vegetables, grilled bitter leaves*

*wine pairing* 2022 koomilya shiraz, mclaren vale, sa

*upgrade* 2022 swinney 'farvie' syrah, frankland river, wa (+20)

*black garlic rye, english cloth-bound cheddar, fig leaf syrup*

*rhubarb tart, cardamom, ginger*

*wine pairing* 2022 château closiot, barsac cuvée bonneau, sauterens, bordeaux, fra