

fleur

bar & bistro

six-course seasonal tasting menu 135pp
à la carte

small

sourdough, french butter, sea salt	6pp
oysters, classic mignonette, lemon	7ea
anchovy donut, black olive	9ea
miso mushroom french toast, porcini emulsion, saltbush	11ea
half shell scallops, seaweed salsa verde, lardo	12ea
(add caviar)	9
market fish crudo, smoked bone dressing, almond, sesame, apple, kohlrabi	26
beetroot gratin, comte custard, barbecued chard	22
duck liver parfait, pear, mulled pear, sourdough crackers	22
beef carpaccio, tonnato, caperberries, burnt lemon	26

large

chou farci, savoy, lentil, fetta, polenta, smoked tomato oil	36
dry-aged duck, mortadella, agrodolce, grilled cherries	44
coal roasted red emperor, braised lettuce, wakame, crème fraîche	46
ricotta malfatti, enoki tsukudani, parmesan cream, yolk	39
300g mb2+ south australian angus pure striploin	85
dry aged margaret river angus on the bone	
cooked over coals, smoked beef fat butter, swordbelt mushrooms, bordelaise sauce, whey mustard	
(750g)	MP
(1kg)	MP

side

bitter leaves, orange, pecorino, walnut	12
quattro formaggi fritto, roast pumpkin, white pepper	16
frites, parsley, parmesan	14

finish

spiced pumpkin & maple flan, miso cream	18
fleur tiramisu, coffee, marscapone	18
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19

cheese 14 (one) 26 (two) 38 (three)
‘le roi’ roquefort, clothbound cheddar, d’affinois double crème
all served with muscatels, honey, mulled wine jam, crackers

specials

crêpes suzette, crème anglaise (wednesday & thursday night)	32
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