

fleur

bar & bistro

six-course seasonal tasting menu 135pp
à la carte

small

baked sourdough, french butter	6pp
oysters, mignonette, lemon	7ea
anchovy donut, black olive	9ea
miso mushroom french toast, saltbush	9ea
half shell scallop, seaweed salsa verde, lardo	12ea
(add caviar)	15

kingfish crudo, smoked bone dressing, almond, apple, kohlrabi	26
beetroot gratin, comtè custard, barbecued chard	22
duck liver parfait, mulled wine gel, pear, sourdough crackers	22
beef carpaccio, tonnato, caperberries, burnt lemon	26

large

chou farci, savoy, lentil, feta, polenta, smoked tomato oil	36
dry-aged duck, mortadella, agrodolce, grilled plum	44
coal roasted market fish, braised lettuce, wakame, crème fraîche	46
malfatti, oyster mushroom, enoki tsukudani, parmesan cream, yolk	40

300g mb2+ south australian angus pure striploin	85
750g margaret river angus rib-eye	165
cooked over coals, smoked beef fat butter, swordbelt mushrooms, bordelaise sauce, whey mustard	

sides

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

finish

spiced pumpkin & maple flan, miso cream	18
tiramisu, coffee crème pâtissière, mascarpone, ice cream	18
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19

cheese	14 (one)	26 (two)	38 (three)
papillion roquefort, farmhouse clothbound cheddar, brillat-savarin			
all served with muscatels, honey, mulled wine jam, crackers			

specials

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