

fleur

bar & bistro

six course seasonal tasting menu 110pp
à la carte

small

baked sourdough, butter	5pp
oysters, fennel & tarragon mignonette	6/30/55
beef tongue french toast, black pepper sauce, sunrise lime	9ea
miso mushroom donut, porcini emulsion, saltbush	9ea
scallops, smoked potato, leek, lardo (+ caviar 20)	24
beetroot gratin, comté custard, barbequed chard	20
duck liver parfait, pear, mulled wine, sourdough crackers	22
beef carpaccio, tonnato, caperberries, burnt lemon	26

large

chou farci, savoy, lentil, feta, polenta, smoked tomato oil	34
lamb rump, slow cooked lamb belly, caponata, sheep's yogurt	40
coal roasted market fish, braised lettuce, wakame, crème fraiche	46
spinach & ricotta malfatti, seasonal vegetables, pecorino, yolk	36

300g mb2+ south australian angus pure striploin 85

750g - 1kg dry aged margaret river angus on the bone MP

cooked over coals, served with frites, smoked beef fat butter, swordbelt mushrooms, bordelaise sauce, whey mustard

side

mizuna and frisée, 3yo balsamic vinaigrette, petit basquito	8
potato rosti, mushroom emulsion, egg yolk, chive	12

finish

spiced pumpkin & maple flan, miso cream	18
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19
sour cream, strawberry, champagne, shortbread	19

cheese 14 (one) 23 (two) 32 (three)

'le roi' roquefort, clothbound cheddar, brillat-savarin

all served with muscatels, honey, mulled wine gel, crackers

specials

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