

fleur

bar & bistro

six course seasonal tasting menu 110pp
à la carte

small

baked sourdough, butter	6pp
oysters, fennel & tarragon mignonette	7ea
beef tongue french toast, black pepper sauce, sunrise lime	11ea
miso mushroom donut, porcini emulsion, saltbush	11ea
scallops, summer corn, miso, jowl, espelette (add 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	36
dry-aged duck, mortadella, agrodolce, grilled cherries	42
coal roasted market fish, braised lettuce, wakame, crème fraiche	46
spinach & ricotta malfatti, seasonal vegetables, pecorino, yolk	38

300g mb2+ south australian angus pure striploin 85

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

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

side

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

finish

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

cheese 14 (one) 26 (two) 38 (three)

'le roi' roquefort, clothbound cheddar, d'affonois double crème

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

specials

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