

# fleur

bar & bistro

six course seasonal tasting menu 110pp  
à la carte

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 22  
+ caviar 20  
coal roasted carrots, mushroom xo, stracciatella 20  
duck liver parfait, pear, mulled wine, sourdough crackers 22  
beef carpaccio, tonnato, caperberries, burnt lemon 24

chou farci, savoy, lentil, feta, polenta, smoked tomato oil 36  
lamb rump, slow cooked lamb belly, caponata, sheep's yogurt 40  
coal roasted market fish, braised lettuce, wakame, crème fraîche 46  
fazzoletti, jerusalem artichoke, yolk, pecorino 36

300g mb+5 striploin 75  
1kg dry aged t-bone 140  
*cooked over coals, served with frites, smoked beef fat butter, swordbelt mushrooms, bordelaise sauce, whey mustard*  
+ manjimup truffle 12

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

spiced pumpkin & maple flan, miso cream 18  
banoffee millefeuille, tonka bean, hazelnut, dulce de leche 19  
apple meringue, aniseed, chocolate 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  
fleurburger, farmhouse cheddar, smoked gribiche sauce, frites (friday lunches) 28  
+ manjimup truffle 12  
+ caviar 30