

menu du jour

95 pp (whole table only)
four course tasting menu

baked sourdough, french butter
donut, taramasalata, salmon roe

kangaroo carpaccio, mountain pepper berry, beetroot, mizuna, rye
OR

scallops, smoked potato, leek, lardo
+ caviar \$20

lamb rump, slow cooked lamb belly, caponata, sheep's yogurt
OR

coal roasted market fish, macadamia, celeriac, courgette, pancetta

both served with mizuna and frisée, pear, balsamic, petit basquito

muscovado tart, double vanilla ice cream, almond crumb

fleur

531 wellington street, perth wa 6000