

fleur

menu du jour

95 pp (whole table only) • four course tasting menu

baked sourdough, french butter
seasonal canapé

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entrée

kingfish crudo, cashew cream, pommes allumettes,
celery, horseradish, white soy vinaigrette

or

beef tartare, onion emulsion,
egg yolk fudge, rye crackers

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main

slow cooked lamb, green olive puree,
piperade, olive seed crumble, lamb jus

or

market fish, charred spring vegetables,
caramelised fennel, black garlic beurre blanc
served with kipfler potatoes

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finish

muscovado tart, double vanilla ice cream,
almond crumb