

menu du jour

four course seasonal tasting menu 95pp

baked sourdough, french butter 5pp

oysters, fennel and tarragon mignonette 6/30/55

beef tongue french toast, black pepper sauce, sunrise lime 8ea

donut, taramasalata, salmon roe 8ea

scallops, smoked potato, leek, lardo 22

+ caviar 20

coal roasted carrots, mushroom xo, stracciatella 20

duck liver parfait, strawberry, endive, sourdough crackers 22

kangaroo carpaccio, mountain pepper berry, beetroot, mizuna, rye 20

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, macadamia, celeriac, courgette, pancetta 46

mb5 striploin, smoked tomato jus, oyster mushroom quiche 55

honey roasted wagin duck crown, braised endive, beetroot, spiced duck sauce 96

mizuna and frisée, pear, balsamic, petit basquito 8

potato rosti, egg yolk, mushroom emulsion, chive 12

banoffee mille-feuille, tonka bean, hazelnut, dulce de leche 19

muscovado tart, double vanilla ice cream, almond crumb 18

apple meringue, aniseed, chocolate 19

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

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

ossau-iraty 6 months, st agur blue, brillat-savarin

all served with muscatels, honey, strawberry balsamic jam, crackers

fleur

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