

fleur

bar & bistro

six-course seasonal tasting menu 135pp
à la carte

small

baked sourdough, french butter	6pp
oysters, mignonette, lemon	7ea
anchovy donut, black olive	9ea
miso mushroom french toast, saltbush	9ea
half shell scallop, seaweed salsa verde, lardo (add caviar 15)	12ea

kingfish crudo, smoked bone dressing, almond, apple, kohlrabi (add caviar 20)	26
brown butter & cauliflower tart, raclette, hazelnut	22
duck liver parfait, pickled grapes, sauternes jelly, sourdough crackers	22
beef carpaccio, smoked wing cream, artichoke, tomato xo	26

large

chou farci, savoy, lentil, feta, polenta, smoked tomato oil	36
stuffed lamb leg, herb crust, merguez, spring vegetables, bitter leaves	44
coal roasted market fish, broccoli sambal, mussels, saffron	46
malfatti, oyster mushroom, enoki tsukudani, parmesan cream, yolk	40

250g mb2+ south australian angus pure eye fillet	85
750g margaret river angus rib-eye	165
<i>cooked over coals, swordbelt mushrooms, au poivre sauce, whey mustard</i>	

sides

bitter leaves, orange, pecorino, walnut	12
quattro formaggi fritto, heirloom tomato, anchovy, white pepper	16
frites, parsley, parmesan	14

finish

rhubarb tart, cardamom, ginger	19
tiramisu, coffee crème pâtissière, mascarpone, ice cream	18
banoffee mille-feuille, tonka bean, hazelnut, dulce de leche	19

cheese of the week	19
<i>served with blood lime honey & sourdough crackers</i>	

specials

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