

fleur

bar & bistro

6 course tasting menu 110pp (*whole table only*)
add wine pairing + 85pp | premium wine pairing + 130pp

baked sourdough, butter

snack

nv arras 'blanc de blancs', tas

premium nv penfolds 'cuvée brut' champagne, ay, fra

scallops, summer corn, miso, jowl, espelette

2024 pooley riesling, coal river, tas

premium 2022 clotilde davenne chablis, burgundy, fra

coal roasted market fish, braised lettuce, wakame, crème fraîche

2021 carl lowen pinot blanc, mosel, ger

premium 2022 roger champault sancerre 'clos de roy', loire, fra

dry - aged duck, mortadella, cherry agrodolce, grilled cherries

2021 godelia 'viernes' mencia, bierzo, spa

premium 2021 pyramid valley pinot noir, north canterbury, nz

parmesan sorbet, roasted stone fruit

matched with seasonal pairing

spiced pumpkin & maple flan, miso cream