

fleur

hors d'oeuvres

french onion and gruyere scroll, normandy butter	5
duck liver and foie gras parfait, cherry gel	9
fruits de mer, raw & cooked seafood	mp

entree

kingfish crudo, honeydew, fermented stone fruit, trout roe, shiso	22
french toast, miso glazed mushrooms, black onion	21
steak tartare, grilled onion emulsion, bread wafer	24

main

herb crusted market fish, mussels, silverbeet, fennel, cider beurre blanc	46
south west lamb, eggplant cream, savoy cabbage, pearl barley	46
braised celeriac, smoked onion soubise, apple, roasted vegetable jus	36
spiced honey roasted wagin duck, braised witlof, à l'orange sauce	96
lobster "mornay", endive salad, pickled walnut	mp

sides

seasonal greens, lemon thyme, brown butter	14
endive salad, pickled walnut	14

dessert

hibiscus meringue, tarragon, wild strawberry sorbet	18
wattleseed opera cake, milk ice cream	18
roquefort ice cream, pear, dark chocolate	21

cheese plate, seasonal accompaniments	28
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