

fleur

bar & bistro

6 course tasting menu 110pp (*whole table only*)
add wine pairing + 60pp | premium wine pairing + 105pp

baked sourdough, butter

snack

2016 silver stream 'blanc de blanc', denmark, wa
premium nv ayala 'brut majeur' champagne, ay, fra

scallops, smoked potato, leek, lardo

+ *caviar* 20

2023 pooley reisling, coal river, tas
premium 2022 vasse felix 'dhj1' chardonnay, margaret river, wa

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

2021 carl lowen pino blanc, mosel, ger
premium 2022 jean-max roger sancerre 'cuvée marnes et caillottes' sauvignon blanc, cher, fra

lamb rump, slow cooked lamb belly, caponata, sheep's yogurt

2021 godelia 'viernes' menica, bierzo, spa
premium 2020 rings spätburgunder pinot noir, pfalz, ger

cheese

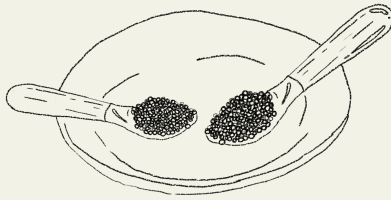
matched with pairing of the day

spiced pumpkin & maple flan, miso cream

fleur

bar & bistro

caviar



polanco siberian grand cru

exclusive to fleur

5g bump, sourdough crumpets, free range egg 30

10g brik pastry tartlet, crème fraîche 40

caviar served with crumpets, free range egg and chives

tins

30g - 150

50g - 250

100g - 450

truffle



manjimup black perigord truffle, shaved tableside

5g - 12