

# fleur

*bar & bistro*

6 course tasting menu 110pp (*whole table only*)  
new world wine pairing + 95pp | old world wine pairing + 125pp

*baked sourdough, butter*

*snack*

*new world* nv arras 'blanc de blancs', tas

*old world* nv taittenger 'réserve brut', champagne, reims, fra

*scallops, summer corn, miso, jowl, espelette (add caviar 20)*

*new world* 2022 pooley 'butchers hill' riesling, coal river, tas

*old world* 2022 arnaud lambert 'clos de midi', chenin blanc, loire valley, fra

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

*new world* 2023 fermoy estate 'reserve', chardonnay, margaret river, wa

*old world* 2022 boris champy, hautes-côtes de beaune, burgundy, fra

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

*new world* 2021 pyramid valley pinot noir, north canterbury, nz

*old world* 2021 giacomo fenocchio nebbiolo, piedmont, ita

*chevrè tartlet, mountain pepper berry, beetroot*

*spiced pumpkin & maple flan, miso cream*

*new world* nv penfolds 'grandfather', rare tawny, barossa valley, sa

*old world* 2020 carmes de rieussec, sauternes, bordeaux, fra