

fleur

bar & bistro

three-course menu 105pp
(choice of one dish per course)

entrée

market fish crudo, smoked bone dressing, almond, sesame, apple & kohlrabi
beetroot gratin, comté custard, barbecued chard
duck liver parfait, mulled pear, sourdough crackers

main

dry-aged duck, mortadella, agrodolce, grilled cherries
coal roasted red emperor, braised lettuce, wakame, crème fraîche
ricotta malfatti, enoki tsukudani, parmesan cream, yolk

sides (shared)

bitter leaves, orange, pecorino, walnut
frites, parsley, parmesan

dessert

spiced pumpkin & maple flan, miso cream
fleur tiramisu, coffee & mascarpone



fleur

bar & bistro

six-course tasting menu 135pp (*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 taittinger 'réserve brut', champagne, reims, fra

market fish crudo, smoked bone dressing, almond, sesame, apple & kohlrabi

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 red emperor, 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