

# 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*