

fleur

lunch

miller & baker ciabatta & butter 6

oysters natural ½ dozen or dozen 28/46

heirloom tomato, stracciatella, davidson plum, cracker, shiso vinegar 19

hiramasa kingfish, smoked soy takaki, wasabi leaf, spring onion oil, radish 21

+9 robbins island beef carpaccio, koji egg emulsion, soy pearl, baby leaf 23

skull island tiger prawns, tangerine vinegar butter, black garlic, chive 24

glacier 51 toothfish, miso glaze, daikon, tomato dashi, tempura silverfish 37

crispy duck leg, mushroom xo, egg noodle, caramelised spring onion 35

dry-aged gingin grass fed porterhouse 250g, potato lyonnaise, chimichurri 35

roasted cauliflower, nori kuro, laver, teriyaki sauce, baked rice, garlic shoots 28

300-day grain fed rangers valley ribeye 900g, black pepper butter, 3 sides 120

fries, fire dust, kewpie 9

sautéed garlic shoots 14

cabbage & wakame gratin 14

australian cheese board, eggplant jam, honeycomb, lavosh 32

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dinner

oysters, natural ½ dozen 33

oyster, oyster cream, cucumber, yuzu 7

shark bay clam miso soup 9

katsu sando - mp

abrolhos island scallop, apple, wakame, virgin soy 14

heirloom tomato, shiro oil, whipped soy, kombu 16

torched 2gr beef tataki, wasabi leaf, pickled onion 32

mandurah blue swimmer crab, dashi coral custard 22

skull island king prawn, shell tare, chilli & brown rice vinegar 21

wagin quail, aged soy, baby shiitake, kangaroo xo 24

donnybrook marron, kombu butter, yuzu noodle, tobiko 40

glacier 5l toothfish, miso glaze, tomato dashi, daikon, tempura silverfish 37

duck breast, ume, spiced crumpet, duck jam 39

abrolhos island octopus, teriyaki, nori kuro, laver 35

dry aged wagyu 300gm ribeye, scallion butter, sukiyaki sauce 78

honeybug fried rice, tempura tail, salted egg 21

egg noodle, smoked pork butter 13

steamed rice, furikake 12

garlic shoots, togarashi 12

allow our chefs to
guide your dining
experience with our
chef's menu

\$89 pp

\$110 pp

fleur

dessert

golden kiwi, coconut, yuzu 17

glutinous rice, strawberry, geraldton wax 18

chocolate, shiro & peanut caramel, ginger, treacle 17

plum wine, 'shizuku silver', kinmon, akita jpn 13
spiced plum fruit cake in a glass, served over ice

yuzu sake, gozenshu, okayama jpn 13
a mouthful of zingy lemon, served to your liking; over ice or with soda

minute manhattan 8.5
whisky, vermouth, bitters

baby negroni 8.5
gin, okar, antica formula

our old fashioned 8.5
nikka all malt, demerara sugar, house bitters

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sample chef's menu

89 p.p

shark bay clam miso soup

abrolhos island scallop, apple, wakame, virgin soy

heirloom tomato, shiro oil, whipped soy, kombu

skull island king prawn, shell tare, chilli & brown rice vinegar

toothfish, miso, tomato dashi, daikon

duck breast, ume, spiced crumpet, duck jam

garlic shoots, togarashi

sorbet

110 p.p

oyster, oyster cream, cucumber, yuzu

katsu sando

abrolhos island scallop, apple, wakame, virgin soy

mandurah blue swimmer crab, dashi coral custard

wagin quail, aged soy, baby shiitake, kangaroo xo

donnybrook marron, kombu butter, yuzu noodle, tobiko

duck breast, ume, spiced crumpet, duck jam

sorbet

chocolate, shiro & peanut caramel, ginger, treacle