

flui

east 33 oyster, yuzu granita, finger lime

twice cooked quail, lushui, puffed grains, pickled fennel

leek terrine, scamorza, compressed apple, dukkah

spring bay mussels, pomodoro & nduja, coriander

350g pork scotch fillet, "taco" seasoning, fermented jalapeno mayo

or

panfried murray cod, mussel emulsion, cucumber

roast pumpkin wedge, seed & dashi, whipped goat curd

mixed lettuce, kumquat glaze, papaya, oaxaca, almond

orange chili flan, caramel, matcha ice cream

torched pav, mascarpone, strawberry & raspberry

flui's chef selection set menu \$95 (min 2)

flui

house made ciabatta, sea salt, EVOO (val serena butter extra +3)

battered zucchini blossom, red leicester & peach

spring herb soup, smoked eggplant, pangrattato

leek terrine, scamorza, compressed apple, dukkah

cauliflower risotto, romesco, olive jam, pistachio

roast pumpkin wedge, seeds & shoyu, whipped goat curd

mixed lettuce, kumquat glaze, papaya, oaxaca, almond

orange chili flan, caramel, matcha ice cream

torched pav, mascarpone, strawberry & raspberry

Vegetarian set menu \$75 (min 2)

f/ri

house made ciabatta, sea salt, EVOO

battered zucchini blossom, capsicum & pine nuts dip

spring herb soup, smoked eggplant, pangrattato

caramelized leek, macadamia mozzarella, raspberry, dukkah

cauliflower risotto, romesco, olive jam, pistachio

mixed lettuce, kumquat glaze, papaya, almond

sorbet selection

Vegan set menu \$50 (min 2)