

flui.

RESTAURANT





Experience the Flow

OF CULINARY DELIGHT

Welcome to Flui, Canberra's vibrant new casual fine dining destination, where exceptional flavors and a lively atmosphere come together to create unforgettable dining experiences. Inspired by the essence of "flow," Flui invites you to indulge in a menu that celebrates modern Australian cuisine, crafted with passion and featuring the best of local, seasonal produce.

Join us and let the good times flow!



At Flui, our menu is a journey through bold flavors and creative dishes designed for sharing. Each plate reflects our commitment to freshness and sustainability, showcasing local ingredients that elevate every bite. The inviting ambiance blends stylish decor with a warm, relaxed vibe, making it the perfect backdrop for everything from intimate dinners to lively celebrations. At Flui, we celebrate not just food, but the joy of coming together.

Elevate Your Events with Flui!



Transform your gatherings into unforgettable experiences with Flui's exclusive function packages. Whether for corporate meetings or milestone celebrations, our tailored offerings feature seasonal, locally-sourced dishes and expertly crafted cocktails. With a dedicated events team to ensure seamless planning and personalized service, Flui provides the perfect setting to create lasting memories. Embrace the flow of great food and good company—host your next event at Flui!



FUNCTION SET A \$60pp

east 33 oyster, yuzu granita, finger lime

spring bay mussels, pomodoro & nduja, coriander
and house made cibatta

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

mixed lettuce, kumquat glaze, papaya,
oaxaca, almond

torched pav, mascarpone, strawberry & raspberry

FUNCTION SET B \$95pp

east 33 oyster, yuzu granita, finger lime

twice cooked quail, lushui, puffed grains, pickled fennel

leek terrine, scamorza, compressed apple, dukkah

slow cooked roasted lamb ribs, rase l hanout,
fermented beets curd

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

or

poached NZ snapper, mussel emulsion,
cucumber, eshallots

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



DRINK PACKAGE

*serve the range of beverages selection within 2 hours

SILVER \$30PP

Tar and Roses Prosecco
King Valley, VIC

GIGI Pinot Grigio
Veneto, IT

Meltwater Sauvignon Blanc
Marlborough, NZ

Tar and Roses Shiraz
Heathcote, VIC

MDI Sangiovese
Central, VIC

**James Boags Premium
Somersby Apple Cider**

Bentspoke Easy

Soft drink

GOLD \$40PP

Tar and Roses Prosecco
King Valley, VIC

Whistler 'Dry as a Bone' Rose
Barossa Valley, SA

Denton Chardonnay
Yarra Valley, VIC

Mada Pinot Gris
Canberra District, ACT

Aphelion Welkin Grenache
Adelaide Hills, SA

Linnaea Cabernet Sauvignon
Heathcote, VIC

**Monteiths Black
Capital Coast Ale
Bentspoke Easy**

Soft drink

DIAMOND \$50PP

Lark Hill Blanc de Blanc
Canberra District, ACT

Ravensthorpe Riesling
Murrumbateman, NSW

Meadowbank Chardonnay
Tasmania, AU

Byrne Farm Shiraz / Pinot Noir
Orange, NSW

Chermette Les Griottes
Beaujolais, FR

**Bentspoke Crankshaft
Monteiths Black
Capital Coast Ale
Brookvale Ginger Beer**

Choice of cocktails
limited to 2 per person

Soft drink

The background image shows a restaurant interior with a rustic brick wall. Several tables are set with white tablecloths, glassware, and plates. The lighting is warm and ambient, with pendant lights hanging from the ceiling. Two framed abstract paintings are mounted on the wall.

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For any enquiry, contact hello@flui.com.au

www.flui.com.au

 [@fluirestaurant39](https://www.instagram.com/fluirestaurant39)