

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

250g panfried murray cod, mussel emulsion, cucumber

roast pumpkin wedge, seeds & dashi, whipped goat curd

mixed lettuce, citronette, 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 (valserena butter extra +3)

peach gazpacho, parmesan tuile, roasted pistachio

*battered zucchini blossom, red leicester & peach
leek terrine, scamorza, compressed apple, dukkah*

*gnocchi, courgette pesto, pecorino reggiano
roast pumpkin wedge, seeds & shoyu, whipped goat curd
mixed lettuce, citronette, papaya, oaxaca, almond*

*orange chili flan, caramel, matcha ice cream
torched pav, mascarpone, strawberry & raspberry*

Vegetarian set menu\$75(min2)

flui

*house made ciabatta, sea salt, EVOO battered
peach gazpacho, seeds cracker, roasted pistachio*

*zucchini blossom, capsicum & cashew nuts dip
caramelized leek, macadamia mozzarella, raspberry, dukkah*

*gnocchi, courgette pesto, macadamia feta
mixed lettuce, citronette, papaya, almond*

sorbet selection

Vegan set menu \$50 (min 2)