



East 33 oyster, yuzu granita, finger lime
twice-cooked quail, lushui, puffed grains, pickled fennel

leek terrine, scamorza, compressed apple, dukkah
spring bay mussels, nduja & pomodoro, coriander

350g pork scotch fillet, “taco” seasoning, fermented jalapeno mayo

or

250g pan-fried barramundi, mussel emulsion, cucumber
roasted pumpkin wedge, seed & 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 menu \$95 pp (min 2)

Please be aware that Sunday 10% and Public Holiday 15% surcharge will apply.



house made ciabatta, sea salt, EVOO (val serena 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 pp (min 2)

Please be aware that Sunday 10% and Public Holiday 15% surcharge will apply.

flui.

house made ciabatta, sea salt, EVOO

peach gazpacho, seeds cracker, roasted pistachio

zucchini blossom, capsicum & cashew nuts dip

caramelized leek, macadamia mozzarella, raspberry, dukkah

gnocchi, courgetti pesto, macadamia feta

mixed lettuce, kumquat glaze, papaya, almond

sorbet selection

vegan set menu \$50 pp (min 2)

Please be aware that Sunday 10% and Public Holiday 15% surcharge will apply.