



East 33 oyster, yuzu granita, finger lime

twice-cooked quail, lushui, puffed grains, pickled fennel

roasted eggplant, brown rice miso, rice cracker

spring bay mussels, nduja & pomodoro, coriander

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

**or**

250g pan-fried barramundi, puttanesca, confit tomato

roasted pumpkin wedge, seed & dashi, whipped goat curd

mixed lettuce, citronette, nashi pear, 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.*

flui.

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

herbal soup, sage, rosemary, Egyptian dukkah

battered zucchini blossom, “cacio e pepe”, peach muscatel

roasted eggplant, brown rice miso, rice cracker

gnocchi, courgette pesto, pecorino reggiano

roast pumpkin wedge, seeds & shoyu, whipped goat curd

mixed lettuce, citronette, nashi pear, 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

herbal soup, sage, rosemary, Egyptian dukkah

roasted eggplant, brown rice miso, rice cracker

gnocchi, courgetti pesto, macadamia feta

mixed lettuce, kumquat glaze, nashi pear, almond

sorbet selection

***vegan set menu \$50 pp (min 2)***

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