flui.

East 33 oyster, yuzu granita, finger lime

Hokkaido scallop sashimi, bonitoponzu, fermented chilli

duck leg croquettes, jalapeno relish

spring bay mussels, nduja & pomodoro, coriander

dry aged duck breast, roasted beetroot, gastrique

or

250g pan-fried barramundi, puttanesca, gordal picante olives

roasted pumpkin wedge, seed & dashi, whipped goat curd

mixed lettuce, citronette, pear, oaxaca, almond

caramelized banana cheese cake, raspberries sorbet

flui's chef selection menu $96 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, brioche, smashed peas, ricotta

braised leek, butter beans, crispy potato
battered zucchini blossom, “cacio e pepe”, leatherwood honey

gnocchi, courgette pesto, pecorino reggiano
roast pumpkin wedge, seeds & dashi, whipped goat curd
mixed lettuce, citronette, pear, oaxaca, almond

caramelized banana cheese cake, raspberries sorbet

vegetarian set menu $80 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, zattar

eggplant taco, tahini, spiced harissa

braised leek, butter beans, crispy potato

gnocchi, courgetti pesto, macadamia feta

mixed lettuce, citronette, pear, almond

spiced apple, oats crumble, raspberries sorbet

vegan set menu $66 pp (min 2)

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