

# food. fun. flow.

housemade ciabatta, katsuobushi salt, EVOO (valserena butter+3)	5ea
east 33 oyster, yuzu granita, fingerlime	36 halfdoz /68 doz
battered zucchini blossom, red leicester & peach	7ea
charcoal grilled U6 king prawn, fermented chili & citrus	15ea
twice cooked quail, lushui, puffed grains, pickled fennel	14half/25whole
spring herb soup, smoked eggplant, pangrattato	12pp
leek terrine, scamorza, compressed apple, dukkah	20
spring bay mussels, pomodoro & nduja, coriander	24
slow roasted lamb ribs, ras el hanout, fermented beets curd (4pcs)	28
cauliflower risotto, romesco, olive jam, pistachio	35
350g pork scotch fillet, "taco", fermented jalapeno mayo	45
poached NZ snapper, mussel emulsion, cucumber, eshallots	48
300g wagyu rib eye, chimichurri	80
roast pumpkin wedge, seeds & dashi , whipped goat curd	16
mixed lettuce, kumquat glaze, papaya, oaxaca, almond	18
orange chili flan, caramel, matcha icecream	18
torched pav, mascarpone, strawberry & raspberry	18
<b>flow chefs' selection menu / vegetarian selection menu</b>	<b>95pp/75pp</b>

*flow*

*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*

*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*

*\$95 pp (min 2)*

# flow

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

battered zucchini blossom, red leicester & peach

spring herb soup, smoked eggplant, pangrattato

leek terrine, scamorza, compressed apple, dukkah

cauliflower risotto, romesco, olive jam, pistachio

roast pumpkin wedge, seeds & shoyu, whipped goat curd

mixed lettuce, kumquat glaze, papaya, oaxaca, almond

orange chili flan, caramel, matcha ice cream

torched pav, mascarpone, strawberry & raspberry

vegetarian set menu \$75 pp (min 2)

*flow*

*house made ciabatta, sea salt, EVOO*

*battered zucchini blossom, capsicum & pine nuts dip*

*spring herb soup, smoked eggplant, pangrattato*

*caramelized leek, macadamia mozzarella, raspberry, dukkah*

*cauliflower risotto, romesco, olive jam, pistachio*

*mixed lettuce, kumquat glaze, papaya, almond*

*sorbet selection*

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