

A stylized graphic of three mountain peaks in shades of grey, positioned behind the word 'Fleurs'.

Fleurs

Restaurant

FOR THE COMPLETE DINING EXPERIENCE

WE CATER FOR ALL OCCASIONS, FROM AN
INTIMATE DINNER FOR TWO, BIRTHDAY OR
ANNIVERSARY CELEBRATIONS, WEDDINGS
OR A BANQUET FOR UP TO 80 PEOPLE

AUTUMN A L L A C A R T E M E N U

305 RIVER STREET BALLINA

TELEPHONE 0266 811699

15% Surcharge on Public Holidays

Fleur's Restaurant

Let's break bread

Toasted turkish bread ~ with a middle eastern dukkah	4.95
Home style garlic bread made with sourdough ~	4.95

Tempters

Ballina pacific oysters (extra large) ~	natural	11.00
	kilpatrick	12.50
Salt and pepper king prawns ~ on cucumber ribbons, with salsa rossa piccante		16.95
Barbequed piri piri lamb cutlets ~ on pepperonata, with saffron and lime aioli		16.95
Pan seared scallops ~ wrapped in pancetta and zucchini, on petit potato rostis with vino cotta vinaigrette		17.95
Sourdough bruschetta ~ with oven roasted tomato pesto, char grilled squid and salsa verde		15.95

Fleur's Restaurant

Main Fare

Locally caught fish of the day ~ grilled and served the chef's way	29.95
Char grilled rib eye fillet or texas t-bone ~ on dijon and caper mash, tomato relish and shiraz jus	29.95
Pan seared chicken breast ~ centred with semi dried tomatoes, basil and bocconcini on roasted corn pearl barley, with sauce remesco	29.95
Lobster garlic butter ravioli ~ with tomato and mushroom duxelle and galliano cream sauce	29.95
Twice roasted duck ~ with cumquat and ginger, on citrus scented rice pilaff	29.95
Seafood caldeirada ~ seasonal select seafood, melded with potatoes and a rich saffron and tomato broth. Served with our own sour dough pepper rouille and crusty bread	32.00

Sides

Fries ~ 5.50 Steamed Vegetables ~ 6.95 Green Salad ~ 6.95

15% Surcharge on Public Holidays

Fleur's Restaurant

Something Sweet

Sambuca cream caramel ~ with poached blueberries and vanilla bean ice cream	9.95
Pear macadamia and ginger upside down pudding ~ with cream anglaise	9.95
Crème catalana spanish lemon cinnamon custard ~ on puff pinwheels, with poached peach	9.95
White and dark belgium chocolate layered mousse ~ with passion fruit coulis	9.95

Please be aware all special dietary needs are very important to us. Our chef would be more than happy to cater for all requirements, including vegetarian, gluten free and allergy specific regimes.