



Monsieur Zigis

Flinders Hotel

un

BUTTERMILK CRUMPET

gilthead bream, crème fraîche, horseradish, yuzu,
radish, caviar

deux

CONFIT TROUT,

bouillabaisse soup, Beluga lentils

trois

FLINDERS LAMB

with turnips and wild garlic, lentil jus gras

quatre

CARAMELISED COX APPLE TART FIN

with burnt honey

4 COURSES - \$75

GLUTEN FREE, VEGETARIAN & PESCATARIAN
OPTIONS AVAILABLE

Menu indicative only and changing regularly based
on the freshest produce available