



All information detailed in this package (including prices, menu options etc) is current as of March 2017 and is subject to change at any time.



Make your Event a success...

Stunning location, magnificent cuisine and Brookland Valley Wines.

Overlooking the Wilyabrup Brook, Flutes Restaurant has long been regarded as the benchmark for fine dining in the Margaret River Wine Region.

Through our professional service, delicious cuisine and award winning wines, we provide a tailored, unique Event experience in the surrounds of natural Australian Beauty. Our Chef Proprietor, Francois Morvan, will compliment this beauty by creating a menu to suit every occasion. Exclusive Receptions to a more relaxed, intimate occasion utilising only a part of the restaurant. Flutes can cater to your needs.

Guests can be welcomed into our fabulous gallery for pre-dinner drinks or enjoy dusk under the stars on our wonderful deck, surrounded by natural bush, vineyard and native birds.

Whether you plan a large formal function or a small intimate occasion, we will ensure your Event is everything you wish for.



Photo courtesy of John Rice Photography



Photo courtesy of JK Cross



Photo courtesy of Sarah Schuenemann



Menu Options

Flutes Restaurant offers many menu options for your event and a lot of flexibility. Once guests are seated, they will enjoy Flutes house baked bread and French Butter.

Freshly brewed loose leaf tea and Yahava Coffee along with Flutes Almond Chocolates are served with your dessert selection.

Menu Option 1 and 2 are alternative drop. This means that there is no choice available for your guests on the night.

Options 3 onwards, our waiters will ask your guests which entrée, main and dessert (where applicable) they would like. You are welcome to select items from our menu option pages to create your personalise menu for your event keeping note that some options may attract an additional cost. If you choose an option which is in bold type, this will affect the cost of your menu.

Gluten Free items are indicated with an *.

Flutes will print your guest menus, including your event title and/or logo and arrange beverage list for each table. If you wish, tables can be arranged as per your table plan with numbers and seating plan displaced.

Menu Option # 1 - \$75 per person

Entrée

Sweet Potato Cream Soup*

With Seared Scallops, Chive Coated Goat Cheese Quenelle & Coriander Oil

Main

King Snapper Fillet*

Set on Potato & Black Olive Crush with Broccolini & Basil Aioli

Or

Harvey Beef Scotch Fillet*

Rare Roasted, served with Baked Root Vegetables, Finished with Shiraz Jus

Dessert

Vanilla Cheese Cake

Served with Raspberry Coulis & Vanilla Bean Ice Cream



Photo courtesy of John Rice Photography

Menu Option # 2 - \$80 per person

Entrée

French Lentil Soup*

With Duck Confit & Sage Oil

Or

Arancini Balls

With Truffle flavoured Cauliflower Puree, Wild Greens & Grana Padano

Main

Wild Kimberley Barramundi*

On Crushed Chickpeas with Onion, Tomato & Wilted Spinach, finished with Citrus Mint Sauce

Or

Roast Pepper Chicken Breast*

Served with Grilled Mediterranean Vegetables, Steamed Broccolini & Herb Jus

Dessert

Pear Frangipane Tart

Served with Vanilla Anglaise

Or

Duo of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Menu Option # 3 - \$90.00 per person

Entrée

Scallop & Sweet Potato Cream Soup*
With Chive Coated Goats Cheese Quenelle & Coriander Oil
Or

Margaret River Game Terrine
Margaret River Venison Terrine with Green & Pink Peppercorns
Served with House Made Pickled Vegetables & Chutney

Main

Wild Kimberley Barramundi*
On Mediterranean Crush, topped with Tomato Salsa & Coriander Oil
Or

Mount Barker Chicken Breast*
Roasted, served with Herbs & set on Baked Sweet Potato with Sage Jus

Dessert

Berry Bavarois & Orange Salsa
Served with Vanilla Bean Ice Cream

Or

Duo of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography

Menu Option # 4 - \$95.00 per person

Canapés

Chilli Salt Squid
Spiced Avocado Barquette
Chicken Liver Parfait on Toasted French Baguette
Duck & Chinese Mushroom Spring Roll

Entrée

Cambinata Yabby Salad*
Grilled Yabbies with Caper Butter on Mediterranean Salad with Citrus Dressing
Or
Margaret River Venison Loin*
Rare Roasted, set on Baked Root Vegetables & Roquette, tossed in Flutes Dressing

Main

Tasmanian Atlantic Salmon*
Baked, set on Preserved Lemon Risotto Cake, Steamed Broccolini,
Finished with Coriander Flavoured Salmon Roe Olive Oil
Or
Harvey Beef Fillet*
On Potato Mash with Wilted Spinach, topped with Spanish Onion Compote & Shiraz Jus

Dessert

Pot Roasted Apple & Pistachio Nut Crumble Tart
With Calvados Sabayon

Or

Trio of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography



Photo courtesy of Francois Morvan

Menu Option # 5 - \$120.00 per person

Canapés

Sushi Selection (Assorted Seafood & Vegetable Filling)*
Goats Cheese with Herb on Pastry Barquette
Snapper & Sweet Potato Fritter
Vegetarian Mini Quiche

Entrée

Seafood Taste Plate*
Cambinata Yabby, Smoked Salmon, Fresh Natural Oyster, Seared Scallop, Thai Style Squid
Served with Citrus Dressing
Or
Vineyard Taste Plate
Margaret River Venison Ham, Ostrich Cabanossi, Pepper Roasted Beef
Port Flavoured Duck Liver Mousse, Homemade Pickled Vegetables & Mango Chutney

Main

Seafood Trio*
Half Pemberton Marron, Wild Kimberley Barramundi, Tasmanian Atlantic Salmon
Set on Goat Cheese Macadamia Nut & Sundried Tomato Crumble,
finished with Aioli Dressing & Roquette Oil
Or
Harvey Beef Fillet*
On Potato Mash with Grilled Asparagus, Spanish Onion Compote & Shiraz Jus

Dessert

Pot Roasted Apple & Pistachio Nut Crumble Tart
With Calvados Sabayon
Or
Glazed Vanilla Cheesecake & Cherry Compote
With Honey Anglaise

Cheese Platter per Table

Australian Cheese Selection, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Menu Option # 6 Buffet Barbecue - \$90.00 per person

Canapés

Gourmet Meat Pie

Smoked Venison Ham on Rye Bread

Duck & Mixed Pepper Terrine on Baguette

Grill

Please select Four Choices from the Selection Below

Wild Kimberley Barramundi*

North West King Prawns*

Tasmanian Salmon Papillote*

Harvey Beef Rib*

Spanish Marinated Chicken Breast*

Amelia Park Lamb Cutlet*

Marinated Kangaroo Steak*

Margaret River Venison Sausage

Butterfly Quail Herb Marinated*

The grill is served

French Baguette

Salad Selection – This includes;

Greek Salad*

Roquette Pumpkin & Cashew Salad*

Coleslaw*

Potato Salad*

Sauce & Condiments

Roasted Vegetables*

Baked Pepper, Zucchini & Tomato*

Dessert

Seasonal Fruit Platter*

Australian Cheese Selection

Served with Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup

Menu Option # 7 Cocktail - \$80.00 per person

Canapés

Fresh Oyster Natural*

Smoked Salmon & Cream Cheese Barquette

Scallop on Japanese Soba Noodle Salad

Duck Liver Parfait on Toasted French Baguette

Snapper & Corn Fritter with Chilli-lime Dressing

Venison & Goat Cheese Pastry

Tex-Mex Chicken Barquette

Vegetarian Mini Quiche

Gourmet Meat Pie

North West Prawn Tails with Oriental Chilli Dip*

Chilli Salt Squid with Green Tomato Chutney*

Esperance Lamb & Sweet Pepper Kebab*

From the Carvery

Harvey Beef Fillet with Selection of Mustards

Served with Freshly Baked Small Bread Rolls

To Finish

Australian Cheese Selection, Walnut & Pistachio Wafer, Dried Fruits & Biscuits

Strawberry & Orange Fruit Tartlets

Chocolate & Macadamia Nut Tarts



Photo courtesy John Rice Photography



Canapé Selection

Cold Options

- Fresh Oyster Natural*
- Spiced Avocado Barquette
- Smoked Salmon & Herb Cream Cheese Barquette
- Sushi Selection (Assorted Seafood & Vegetable Filling)*
- Oyster Shooter (Oyster with Spicy Tomato Juice)*
- Scallop on Japanese Soba Noodle Salad
- Pesto Marinated Baby Bocconcini wrapped in Parm Ham*
- Smoked Duck Breast on Lentil Salad*
- Chicken Liver Parfait on Toasted French Baguette
- Duck & Green Pepper Corn Terrine on Puff Pastry
- Smoked Venison Black Forest Ham on Rye Bread
- Spicy Thai Beef Salad*

Hot Options

- Shark Bay Blue Swimmer Crab Cakes
- Scallop with Green Salsa*
- Chilli Salt Squid
- Oyster Kilpatrick*
- Fremantle Sardines on Witlof with Green Olive Tapenade*
- Snapper & Corn Fritter with Chilli-Lime Dressing
- Barramundi Goujon with Thousand Island Sauce
- North West Prawn Tails in Coconut Chilli Sauce*
- Tempura Vegetables
- Goat Cheese & Herb Tartlet
- Indian Style Lamb Meat Ball in Curry Sauce
- Roasted Tomato & Persian Feta Tartlet
- Gourmet Meat Pies
- Vegetarian Mini Quiche – Spinach & Cauliflower
- Vegetarian Mini Quiche – Pumpkin & Onion
- Arancini Balls
- Margaret River Venison Spring Rolls
- Tandoori Lamb Loin with Pappadum
- Tex-Mex Chicken Barquette

Add Canapés in addition to your chosen menu for \$3.50 per canapé/per person

Listed below are the food selections used to create the menu options. Menu options 3 to 7 can be changed using the selections below with no change to the price with exception of the selections in bold. An asterisk (*) is next to Gluten Free items.

Seafood Entrees

Pemberton Marron Baked Half Marron, set on Preserved Citrus Risotto finished with Coriander Oil **+\$10**

Northwest Prawns & Scallops*
On Avocado Cream Cheese Crush, finished with Roquette Oil & Salmon Roe

Smoked Salmon Mille Feuille
Tasmanian Salmon, Kytren Goat Cheese, Avocado & Roquette, set between Crisp Pastries finished with Salsa Verde

Meat Entrees

Margaret River Venison Loin*
Rare Roasted, set on Baked Root Vegetables & Roquette, tossed in Flutes Dressing

Vineyard Taste Plate
Margaret River Venison Ham, Ostrich Cabanossi, Pepper Roasted Beef, Port flavoured Duck Liver Mousse, House Made Pickled Vegetables & Mango Chutney

Smoked Duck Breast*
Finely sliced, basted with Hazelnut Oil & Champagne Vinegar, on Marinated Mushroom & Tomato Confit

Margaret River Game Terrine
Venison Terrine with Green & Pink Peppercorns, served with House Made Pickled Vegetables & Chutney

Wild Mushroom Risotto & Duck Confit*
Finished with Parmesan Shaving & Basil Oil

Vegetarian Entrees

Slow Roasted Tomato Risotto*
Finished with Roasted Field Mushroom, Shaved Parmesan & Basil Oil

Wild Mushroom Risotto*
Set on Field Mushroom & finished with Parmesan Flake & Basil Oil

Arancini Balls
With Truffle flavoured Cauliflower Puree, Wild Greens & Grana Padano

Vegetarian Mille Feuille
Kytren Goat Cheese, Avocado, Tomato & Roasted Sweet Peppers, set between Crisp Pastries, with Coriander Flavoured Tomato Salsa



Soups

Scallop & Sweet Potato Cream Soup*
With Chive Coated Goats Cheese Quenelle & Coriander Oil

Leek & Potato Cream Soup*
Garnished with Crispy Pancetta & Leek Fondue
French Lentil Soup*

With Duck Confit & Sage Oil

Seafood Chowder

Chunky Style Seafood Soup with Vegetables, served with Garlic Crust



Photo Courtesy of Sarah Schuenemann

Sides

Roasted Root Vegetables*

+\$2

Steamed Seasonal Vegetables*

+\$2

Garden Salad*

+\$2

Vegetarian Mains

Soft Polenta*

With Broccolini, Slow Roasted Field Mushroom, Blistered Tomatoes, Capers, Olives & Roquette Oil

Puy Lentils*

With Roasted Kumera, topped with Wilted Spinach & Broccolini

Linguini

With Roast Pumpkin, Pine Nuts, Spinach, Feta & Olive Oil

Seafood Main Courses

King Snapper Fillet*

Set on Potato & Black Olive Crush with Basil Aioli

Tasmanian Atlantic Salmon

Baked & set on Preserved Lemon Risotto Cake, Steamed Broccolini,
finished with Coriander Flavoured Salmon Roe Olive Oil

Tasmanian Atlantic Salmon*

On Crushed Chickpeas with Onion, Tomato & Wilted Spinach, finished with Citrus Mint Sauce

Wild Kimberley Barramundi*

On Roquette Polenta Cake, served with Tomato Salsa & Coriander Oil

Wild Kimberley Barramundi*

On Mediterranean Crush, topped with Tomato Salsa & Coriander Oil

Meat Main Courses

Margaret River Venison Loin
With Braised French Lentils, Venison Chorizo & Spinach

+\$10

Amelia Park Lamb Loin*

Tapenade Coated & set on Ratatouille Frittata Cake with Steamed Broccolini, Merlot Jus & Basil Oil

Amelia Park Lamb Rack*

Set on Polenta with Confit of Garlic, Capers, Cherry Tomatoes & Olives

Amelia Park Lamb Loin

Baked in Filo Pastry with Eggplant & Feta Cheese, served with Roasted Roma Tomato & Rosemary Jus

Amelia Park Lamb Shank*

Served with Braised Root Vegetables & set on Creamy Potato Mash

Harvey Beef Fillet*

On Bacon-Potato Mash with Mushroom Ragout

Harvey Beef Fillet*

On Potato Mash with Grilled Asparagus, Spanish Onion Compote & Shiraz Jus

Harvey Beef Fillet*

Topped with Roma Tomato Confit & set on Grilled Seasonal Vegetables with Shiraz Jus



Poultry Main Courses

Duck Magret
 Roasted & set on Sweet Pepper Risotto Cake, finished with Basil Oil

+\$10

Mount Barker Chicken Breast*
 Roasted Served with Herbs & set on Baked Sweet Potato with Sage Jus

Mount Barker Chicken Parcel
 Baked in Filo Pastry with Pancetta, Mozzarella Cheese & Basil, Served with Roasted Root Vegetables & Herb Jus

Roast Pepper Chicken Breast*
 Served with Grilled Mediterranean Vegetables & Herb Jus

Duck Leg*
 Braised in Cabernet Jus & served on Chive Potato Mash, with Roasted Field Mushroom an Lardon



Photo courtesy of Francois Morvan

Desserts

Flutes Gourmandise
 Crème Brulee, Tiramisu & Seasonal Fruit Crumble

+\$5

Japanois Biscuit & Nutty Chocolate Mousse
 With Pistachio Anglaise

Pot Roasted Apple & Pistachio Nut Crumble Tart
 With Calvados Sabayon

Pecan & Macadamia Nut Pie
 With King Island Cream & Chocolate Anglaise

Berry Bavarois & Orange Salsa
 Served with Vanilla Bean Ice Cream

Vanilla Cheese Cake
 Served with Raspberry Coulis & Vanilla Ice Cream

Crème Caramel*
 Served with Strawberry & Passion Fruit Salad

Pear Frangipane Tart
 Served with Vanilla Anglaise

Sticky Date Pudding
 Served with Vanilla Bean Ice Cream & Butterscotch Sauce

Red Wine Poached Pear*
 Served with Strawberry Salsa

Cheese & Fruit

All the Cheese Plates or Platters are served with Walnut & Pistachio Toast, Californian Dates, Dried Apricot & Port Syrup (also fresh grapes during the season).

Trio of Cheeses \$15.00

Duo of Cheeses \$13.00

Cheese Platter for Six - Australian Cheese Selection \$35.00

Seasonal Fruit Platter for Six \$22.00



Other Considerations / Hire Fees

Exclusive Venue Hire (Some exclusions may be arranged or discounted, subject to function size and requirements)	\$1,000.00
Audio System with 2 Speakers & Microphone	\$200.00
Easel & Seating Plan for display at the front of the Restaurant	\$20.00
Dance Floor	\$400.00
Round Tables (1.8m/10pax)	\$40.00 each
Round Table (1.6m/8pax)	\$20.00 each
Round Table Pick-up and Delivery	\$100.00
Gladiator Chairs (white folding chair with padded cushion)	\$5.00 each
Children's Set Menu	\$35.00 per child
Crew Meals (mains only) for DJ/Band/Photographers/Decorators	\$35.00 per person
Crew Meals with beverage package	\$45.00 per person

Supplier Recommendations

Entertainment

DJ Mandy B	0417 960 780
Jamie Hook – Guitarist / Vocalist / DJ	0417 953 572
DJ Macca / Soul Survivor Jazz Duo / Groove-o-matic	0408 788 835
DJ Swami Adima	0402 782 221
Paul McDaniel – Southwest Light and Sound	0408 788 835

Florist

JVK Designs	0438 062 562
Sorella	0406 699 240

Photographers

John Rice	0423 289 677
Russell Ord Photography	0417 189 152
Elegance Wedding Photography	0427 677 788
Envy Photography	9727 3820

Babysitting Services

Dial an Angel Babysitting Service	9364 5488
Down South Babysitting Service - Trish Rice	0438 813 440

Accommodation Recommendations

Flutes Escape – Brookland Valley Vineyard. Self contained secluded bush retreat approximately ½ km walk or drive west of the restaurant. It can accommodate up to 10 guests which is ideal for the wedding party or parents of the bride and groom. Contact Ph: (08) 9755 6256 Website: www.flutesescape.com.au Email: Info@flutesescape.com.au

Smiths Beach Resort – Yallingup. "Adjacent to the world class Smith Beach, the newly established Smith Beach Resort is blessed with a pristine beachfront location, and sits within the coastal strip between Cape Naturalist and Cape Leeuwin". Located 25 mins from Flutes. Contact Ph: (08) 9750 1200 Website: www.smithsbeachresort.com.au Email: reservations@smithsbeachresort.com.au

Cape Lodge – Yallingup. "Voted one of the Tattlers Top 10 privately owned hotels, member of the small luxury hotels, the only in Western Australia". Located only 10 mins from Flutes.

Contact Ph: (08) 9755 6311 Website: www.capelodge.com.au Email: stay@capelodge.com.au

Hidden Valley Forest Retreat – Yelverton. "The ultimate in a romantic, secluded escape for 2. Winner of the Best New Tourism Establishment" Approx. 20 mins from Flutes.

Contact Ph: (08) 9755 1066 Website: www.yourhiddenvalley.com Email: stay@yourhiddenvalley.com

Empire Retreat – Yallingup. "Blissfully spacious and stylishly appointed, Empire Retreat is designed to please the senses whilst calming and indulgent as possible". Approx 25 mins from Flutes.

Contact Ph: (08) 9755 2065 Website: www.empireretreat.com Email: retreat@worldofempire.com

Merrbrook Retreat – Cowaramup "Winner of the Jaguar Award for Excellence is acclaimed as one of Australia's most idyllic and inspirational retreats." Approx 15 mins from Flutes.

Contact Ph: (08) 9755 5599 Website: www.merrbrook.com.au

Basildene Manor - Margaret River "Historical five star accommodation on Walcliffe Road, Margaret River.

Approx 25 mins from Flutes". Contact Ph: (08) 9757 3140 Website: www.basildene.com.au Email: stay@basildene.com

The Noble Grape – Cowaramup. "A lovely little B & B on the Bussell Highway, Cowaramup.

Approx. 15mins from Flutes" Contact Ph: (08) 9755 5538 Website: www.noblegrape.com.au Email: stay@noblegrape.com.au

Riverglen Chalets – Margaret River. "Carters Road, Margaret River – Beautifully appointed chalets for larger groups, great location!!" Approx. 25 mins from Flutes. Contact Ph: (08) 9757 2101 Website: www.riverglenchalets.com.au Email:

info@riverglenchalets.com.au

Harmony Forest - Margaret River. "Bussell Highway, Margaret River - Located opposite Riverglen Chalets with king size beds, air con and spa rooms - great for larger bookings" Approx. 25 mins from Flutes.

Contact Ph: (08) 9757 7516 Website: www.harmonyforest.com.au Email: paradise@harmonyforest.com.au

Wildwood Valley – Yallingup. Self contained accommodation. "Abundant kangaroos, sunsets over the sea, the starlit sky and nature's sounds of silence". Approx 20 mins from Flutes.

Contact Ph: (08) 9755 2120 Website: www.wildwoodvalley.com.au Email: stay@wildwoodvalley.com.au

Margaret River Guest House – Margaret River. "Seek sanctuary in our delightful guest house which exudes old world charm and history." Approx 20 minutes from Flutes. Contact (08) 9757 2349 Website: www.margaretriverguesthouse.com.au Email:

info@margaretriverguesthouse.com.au