

ENTRÉE

Seafood Plate 1 Person 28 / 2 Person 48
 Chef's Daily Selection of Gourmet Seafood
 #Sir James Cuvée Brut Pinot Noir Chardonnay

Charcuterie Plate 35
 Chef's Daily Selection of Gourmet Produce
 #Brookland Valley Small Batch Rojo Grande

Smoked Duck Breast * 25
 Lentils, Mushroom, Micro Herbs,
 Truffle Dressing
 #Brookland Valley Small Batch Rose

Margret River Venison Spring Rolls 19
 Chilli, Coriander and Lime, Kecap Manis Dipping Sauce
 #Brookland Valley Verse 1 Shiraz

Shark Bay Sand Whiting 20
 Japanese Seaweed Salad, Miso, Jerusalem Artichoke,
 Ponzu Sauce
 #Brookland Valley Verse 1 Semillon Sauvignon Blanc

SALADS & SIDES

Garlic Bread 9

House Baked Baguette with French Butter 8

Hand cut Royal Blue Potato Wedges * 12
 Sea Salt, Rosemary and Thyme Seasoning, Flutes Aioli

Asparagus * 12
 Extra Virgin Olive Oil, Grana Padano

Spinach & Pumpkin Salad * Sm 12 / L 18
 Beetroot, Feta, Pine Nuts, Shaved Prosciutto,
 Honey Mustard Vinaigrette

Caesar Salad Sm 12 / L 18
 Cos Lettuce, Flutes Dressing, Croutons, Anchovy,
 Bacon, Poached Free Range Egg, Shaved Parmesan

Additional Garlic Prawns 10
 Additional Grilled Chicken 10

* Gluten Free

MAIN

Flutes Signature Trio * 49
 Tasmanian Salmon, Northern Barramundi,
 Half Pemberton Marron
 Citrus Dressing, Goat Cheese, Macadamia &
 Semi-dried Tomato Crumble
 #Brookland Valley Estate Chardonnay

Gold Band Snapper Fillet* 38
 Braised Fennel, Crushed Cauliflower, Caper Berries
 Sauvignon Dill Sauce
 #Grant Burge Adelaide Hills Sauvignon Blanc

North West Prawn Pasta 35
 Prawn Tails, Sundried Tomato and Macadamia Nut Pesto,
 Venison Chorizo, Roma Tomatoes, Spinach,
 Shaved Fennel, Grana Padano
 #Brookland Valley Verse 1 Chardonnay

Harvey Beef Fillet * 40
 Truffle Flavoured Potato Mash, Portobello Mushroom,
 Port Jus
 #Brookland Valley Estate Cabernet Merlot

Marinated Wild Goat Loin * 35
 Aubergine Caviar, Confit Cherry Tomato,
 Date, Goat Cheese, Sage Jus
 #Brookland Valley Verse 1 Cabernet Merlot

VEGETARIAN

Sweet Potato Gnocchi 24
 Kale, Spinach, Feta Cheese, Capsicum, Parmesan Crisps
 #Brookland Valley Small Batch Rose

Spinach Falafel * 22
 Sweet Pepper Hommas, Herbs and Salad Greens
 Confit Red Pimento, Basil Oil
 #Brookland Valley Small Batch Pinot Grigio

Arancini Balls 22

Cauliflower Truffle Puree, Salad Leaves,
Beetroot and Kale Crisps, Confit Cherry Tomato,
Shaved Grana Padano
#Brookland Valley Verse 1 Semillon Sauvignon Blanc

*Gluten Free
#Suggested wine pairing

Flutes Set Menu \$60 PP

ENTRÉE

Charcuterie Plate (share between 2 set menus)
Chef's Daily Selection of Gourmet Produce
#Brookland Valley Small Batch Rojo Grande

Margret River Venison Spring Rolls
Chilli, Coriander & Lime and Kecap Manis Dipping Sauce
#Brookland Valley Verse 1 Shiraz

Potage Du Jour
Chef's Daily Soup, Baked Baguette and French Butter
#Brookland Valley Small Batch Pinot Grigio

Crispy Crumb Brie
Salad Leaves, Grapes, Walnuts, Quince and Port Jelly
#Sir James Cuvée Brut Pinot Noir Chardonnay

MAIN

Herb Marinated Chicken *
White Beans, Salsa Verde, Red Cabbage
#Brookland Valley Verse 1 Chardonnay

Slow Cooked Pork Cheek
Tomato Fondue, Parmesan and Olive Polenta, Spinach
Brookland Valley Verse 1 Shiraz

Confit Duck Leg *
Green Apple Compote, Brussel Sprouts, Cider Jus
#Brookland Valley Small Batch Pinot Grigio

Spinach Falafel *
Sweet Pepper Hummus, Herb and Salad Greens
Confit Red Capsicum, Basil Oil
#Brookland Valley Small Batch Rose

DESSERT

Flutes Gourmandise (share between 2 set menus)
Chef's Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

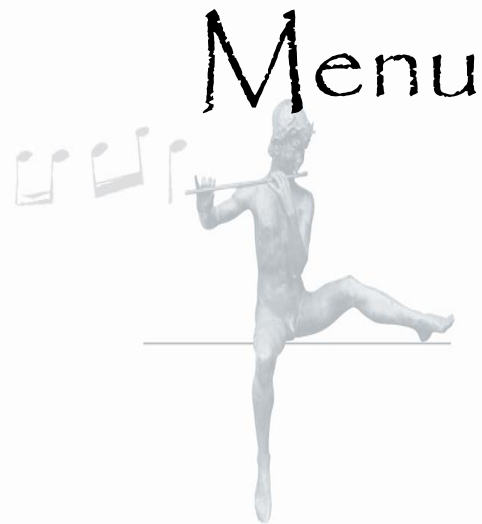
Sticky Date Pudding
Butterscotch Sauce, Burnt Caramel Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Ice Chestnut Parfait * 15
Almond Tuille, Kahlua Flavoured Cream
#Juniper Estate Cane-Cut Riesling

Cheese Portion
Flutes Crisp Almond Wafers, Dried Fruit and Nut
Terrine, Port Flavored Quince Jelly & Quince Paste
#Grant Burge Aged Tawny

Entertainment Cards Not Accepted or
Used as Part Payment on this Menu

Flutes Restaurant



... Legend says the ancient Greek God, Pan, was the lusty God of the countryside and country people – the farmers and peasants who spent their lives working the soil. Pan is said to have loved the good life and is strongly associated with fertility...

Contact Flutes
08 9755 6250
flutes@flutes.com.au

15% Public Holiday Surcharge



DESSERT

Flutes Gourmandise 22

Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Warm Chocolate Fondant 15

Soft Caramel Center, Burnt Caramel Ice-cream
#Galway Pipe Grand Tawny

Lemon Dome 14

Lemon Curd Crème, White Chocolate Feuillantine,
Raspberry Coulis,
#Cape Grace Cane-Cut Chenin Blanc

Cashew Vegan Mousse* 15

White Chocolate and Coconut Cream

Ice Chestnut Parfait * 15

Almond Tuille, Kahlua Flavoured Cream
#Juniper Estate Cane-Cut Riesling

CHEESE

1 Portion 16, 2 Portion 22, 3 Portion 28

Adelaide Hills
Triple Cream Brie

Queso Azul de los Picos de Europa
Blue Cheese

Auricchio Riserva Esclusiva
Semi Hard Asiago

Flutes Crisp Almond Wafers,
Dried Fruit and Nut Terrine,
Port Flavored Quince Jelly & Quince Paste
Water Crackers
#Grant Burge Aged Tawny

*Gluten Free

#Suggested wine pairing

PUBLIC HOLIDAYS - 15% SURCHARGE



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Semi Hard Asiago

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Dried Fruit and Nut Terrine,
Port Flavored Quince Jelly & Quince Paste
Water Crackers
#Grant Burge Aged Tawny

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#Suggested wine pairing

PUBLIC HOLIDAYS - 15% SURCHARGE



COFFEE

Local Yahava Coffee Beans

Flat White, Cappuccino, Latte,
Long Mac, Short Mac
Long Black, Espresso 4.5
Mocha, Hot Chocolate 5.5

Affogato 7

Espresso and Vanilla Bean Ice cream

Add a Liqueur 16

Frangelico, Baileys, Kahlua, Tia Maria,
Cointreau

LIQUEUR COFFEE 14.5

Jameson, Captain Morgan Rum, Cointreau, Frangelico,
Baileys, Kahlua, Tia Maria

Just a Nip (30ml) To Finish

Top Shelf 13

Grand Marnier, Johnny Walker Black, Chivas Regal,
Hennessy VS, Courvoiser VSOP
Liqueur 9
Lemoncello, Black/White/Yellow Sambuca

Pot Of TEA

Loose Leaf, Tea for Me 4.5

English Breakfast, Darjeeling, Yunnan, Blue Lady,
Bolero, Marco Polo, Monk's Blend, Vanilla,
Citrus Sencha, Earl Grey, Chamomile, Peppermint,
Spicy Chai

Full Cream, Hilo, Soy and Almond Milk Available
PUBLIC HOLIDAYS - 15% SURCHARGE



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Loose Leaf, Tea for Me **4.5**

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