



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

Salmon Rilette 22

Beetroot Cured Tasmanian Salmon, Parmesan Croutons

#Brookland Valley Small Batch Rose

Margaret River Venison Spring Rolls 19

Chilli, Coriander and Lime, Kecap Manis Dipping Sauce

#Brookland Valley Verse 1 Shiraz

Seared Scallops 20

Fennel Butter, Shaved Fennel, Lemon & Pepper Crisp

#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

Field Mushroom and Roasted Roma Tomato * 8

Basil Oil and Garlic

Asparagus * 12

Extra Virgin Olive Oil, Grana Padano

Spinach & Pumpkin Salad * Sm 12/ L 18

Feta, Pine Nuts, Shaved Prosciutto,

Honey Mustard Dressing

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

#Suggested wine parring



MAIN

Flutes Signature Trio * 49

Tasmanian Salmon, Northern Barramundi,

Half Pemberton Marron

Citrus Dressing, Goat Cheese, Macadamia Nut &

Semi-dried Tomato

#Brookland Valley Estate Chardonnay

Fish Of The Day * 39

Wilted Asian Greens, Radish & Fennel Salad, Ponzu Sauce

#Grant Burge Adelaide Hills Sauvignon Blanc

North West Prawn Pasta 35

Prawn Tails, Sundried Tomato & Macadamia Nut Pesto,

Chorizo, Roma Tomatoes, Spinach,

Shaved Fennel, Grana Padano

#Brookland Valley Verse 1 Chardonnay

Harvey Beef Fillet * 42

Roasted Kumara, Sous-vide Shallots,

Port Jus, Truffle Cream

#Brookland Valley Estate Cabernet Merlot

Marinated Wild Goat Loin 35

Glazed Beetroot, Parsnip Puree,

Goat Cheese and Thyme Crumble, Shiraz Jus

#Brookland Valley Verse 1 Cabernet Merlot

VEGETARIAN

Pumpkin Gnocchi 24

Sage Butter, Tomato Salsa, Roquette Salad

#Brookland Valley Small Batch Rose

Arancini Balls 22

Cauliflower Truffle Puree, Salad Leaves,

Kale Crisps, Confit Cherry Tomato,

Shaved Grana Padano

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Sundried Tomato Falafel * 22

Basil & Spinach Pesto, Mixed Leaves, Confit Capsicum

#Brookland Valley Small Batch Pinot Grigio

* Gluten Free

#Suggested wine parring

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

Margaret 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 Crumbed Brie

Salad Leaves, Grapes, Walnuts, Quince Jelly
#Sir James Cuvée Brut Pinot Noir Chardonnay

MAIN

Herb Marinated Chicken *

Romesco, Asparagus, Basil Oil
#Brookland Valley Verse 1 Chardonnay

Sous-vide Pork Cutlet *

Wilted Kale & Shallots, Flutes Dressing,
Red Wine Apple Puree
Brookland Valley Verse 1 Shiraz

Confit Duck Leg *

Fennel Pearl Barley, Pickled Pear, Shiraz Jus
#Brookland Valley Small Batch Pinot Grigio

Sundried Tomato Falafel *

Basil & Spinach Pesto, Mixed Leaves, Confit Capsicum
#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

Lemon Cheesecake

Strawberry Sorbet, Lemon Streusel, Almond Tuille
#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

**Discount Cards NOT accepted on your over all
bill if you have the Set Menu**

Flutes Restaurant Menu



... 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

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15% Public Holiday Surcharge





DESSERT

Flutes Gourmandise 22

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

Frozen Espresso Bombe* 15

Dark Chocolate and Baileys Mousse, Honey Comb
#Galway Pipe Grand Tawny

Lemon Cheesecake 15

Strawberry Sorbet, Lemon Streusel, Almond Tuille
#Cape Grace Cane-Cut Chenin Blanc

Raw White Chocolate & Coconut Tart* 15

Strawberry Salsa, Toasted Cashews
(Vegan Option)
#Brookland Valley Small Batch Rose

Lavender Crème Brulee* 15

White Chocolate and Thyme Macaroon, Honey Glaze
#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 parring

PUBLIC HOLIDAYS – 15% SURCHARGE



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Dark Chocolate and Baileys Mousse, Honey Comb
#Galway Pipe Grand Tawny

Lemon Cheesecake 15

Raspberry Sorbet, Lemon Streusel, Almond Tuille
#Cape Grace Cane-Cut Chenin Blanc

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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 Burnt Caramel 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 4.5
Loose Leaf, Tea for Me

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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