



ENTRÉE

Seafood Tasting Plate S 28 / L 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

Pearl Meat Ceviche 22
Paw Paw Salad, Thai Style Dressing
#Brookland Valley Small Batch Rose

Asian Style Vegetable Spring Rolls 17
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

Creamy Royal Blue Potato Mash* 6

Field Mushroom and Roasted Roma Tomato * 8
Basil Oil and Garlic

Asparagus * 12
Extra Virgin Olive Oil, Grana Padano

Spinach & Pumpkin Salad * S 12 / L 18
Feta, Pine Nuts, Shaved Prosciutto,
Honey Mustard Dressing

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

Additional Garlic Prawns 10
Additional Grilled Chicken 10

* Gluten Free
#Suggested wine pairing



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

Northern Barramundi * 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

Margret River Venison Loin 39
Beetroot Puree, Glazed Turnip,
Goats Cheese Crumble,
Raspberry Jus
#Brookland Valley Verse 1 Shiraz

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

Buckwheat Crepe Gratin S 16 / L 24
Feta Cheese, Roasted Pumpkin, Wilted Spinach, Cashew
Tomato Cream

Sundried Tomato Falafel * 22
Basil & Spinach Pesto, Mixed Leaves, Confit Capsicum
#Brookland Valley Small Batch Pinot Grigio

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Flutes Set Menu \$60 PP

ENTRÉE

Charcuterie Plate (2 person)

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

Asian Style Vegetable Spring Rolls

Chilli, Coriander & Lime and Kecap Manis Dipping Sauce
#Brookland Valley Verse 1 Shiraz

Soup Of the Day

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

Crispy Polenta & Barramundi Balls

Capsicum Coulis, Green Herb Oil, Micro Herbs
#Sir James Cuvée Brut Pinot Noir Chardonnay

MAIN

Herb Marinated Chicken *

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

Pork Cheek

Tomato Fondue,
Polenta, Tapenade, Wilted Spinach
#Brookland Valley Small Batch Pinot Grigio

Confit Duck Leg

Fennel Pearl Barley, Pickled Pear, Shiraz Jus
#Brookland Valley Verse 1 Cabernet Merlot

Sundried Tomato Falafel *

Basil & Spinach Pesto, Mixed Leaves, Confit Capsicum
#Brookland Valley Small Batch Rose

DESSERT

Flutes Gourmandise (2 person)

Chef's Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Sticky Date Pudding

Butterscotch Sauce, Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Brookland Valley Poached Quince 15

Baked with Almond Cream

Cheese Portion

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

* Gluten Free

#Suggested wine pairing

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

Flutes

Restaurant

Menu



...Ledgend says the ancient Greek God, Pan, was the lusty God of the countryside and country people- 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 and family...

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

Cherry Whip Ice cream, Nutty Crumble, 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 Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

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#Suggested wine parring

PUBLIC HOLIDAYS – 15% SURCHARGE



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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 Vanilla Bean Ice cream
Add a Liqueur 16
Frangelico, Baileys, Kahlua, Tía María,
Cointreau

LIQUEUR COFFEE 14.5
Jameson, Captain Morgan Rum, Cointreau,
Frangelico, Baileys, Kahlua, Tía María

**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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