



Entrees and Sides

Garlic Bread 9

House Baked Baguette 8

French Butter

Asian Style Vegetable Spring Rolls 17

Chilli, Coriander & Lime and

Kecap Manis Dipping Sauce

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Thai Beef Salad 18

Paw Paw, Spanish Onion, Tomato, Cucumber,

Rice Noodles, Nuoc Cham Dressing

#Brookland Valley Small Batch Pinot Grigio

Crispy Polenta & Barramundi Balls 16

Tomato Salsa Salad, Tomato Fondue

#Sir James Cuvee Brut Pinot Chardonnay

Spinach & Pumpkin Salad

Sm 12 / Lg 18 *

Fetta, Pepitas, Shaved Prosciutto,

Honey Mustard Dressing

#Amberley Moscato Rosa

Caesar Salad

Sm 12 / Lg 18

Cos Lettuce, Bacon, Poached Free Range Egg,

Caesar Dressing, Croutons, Anchovies,

Shaved Parmesan

#Grant Burge Adelaide Hills Sauvignon Blanc

Hand cut Royal Blue

Potato Wedges 10 *

Sea Salt, Rosemary and Thyme, Flutes Aioli

Creamy Royal Blue Potato Mash 10 *

Asparagus & Baby Carrots 10 *

Extra Virgin Olive Oil

Additional Garlic Prawns 14 *

Additional Grilled Chicken 10



Mains

Flutes Signature Trio 49 *

Tasmanian Salmon, Northern Barramundi,

Half Pemberton Marron,

Citrus Dressing, Goat Cheese,

Macadamia Nut & Semi-dried Tomato

#Brookland Valley Estate Chardonnay

Seafood Pasta 35

Prawn Tails, Macadamia Pesto, Broccoli,

Tomato, Grana Padano

#Brookland Valley Verse 1 Chardonnay

Herb Marinated Chicken 35 *

Herb Crushed Cauliflower,

Macadamia Cream Sauce, Broccoli

#Brookland Valley Verse 1 Chardonnay

Harvey Beef Fillet 42 *

Kumara Mash, Ricotta Stuffed Field Mushroom,

Confit Tomatoes, Shiraz Jus

#Brookland Valley Estate Cabernet Merlot

Confit Duck Leg 38 *

Peach & Apple Compote, Grilled Brussel Sprouts,

Game Glaze

#Brookland Valley Verse 1 Shiraz

Kangaroo Fillet 38 *

Pea Puree, Baby Carrot, Grilled Fig,

Raspberry Jus

#Brookland Valley Verse 1 Shiraz

Arancini Balls 24 V

Cauliflower Truffle Puree, Salad Leaves,

Confit Cherry Tomato, Grana Padano

#Grant Burge Adelaide Hills Sauvignon Blanc

Sundried Tomato Falafel 22 * VV

Romesco, Salad Leaves

#Brookland Valley Small Batch Rose

*Gluten Free V-Vegetarian VV-Vegan

#Suggested Wine pairing

Please Inform our Wait-staff if you require a dish adjusted to suit your special dietary need

Flutes Set Menu \$60 PP

Entree

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 Semillon Sauvignon Blanc

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

Crispy Polenta & Barramundi Balls
Tomato Salsa Salad, Tomato Fondue
#Sir James Cuvée Brut Pinot Noir Chardonnay

Main

Herb Marinated Chicken *
Herb Crushed Cauliflower,
Macadamia Cream Sauce, Broccoli
#Brookland Valley Verse 1 Chardonnay

Arancini Balls V
Cauliflower Truffle Puree, Salad Leaves,
Confit Cherry Tomato, Grana Padano
#Grand Burge Adelaide Hills Sauvignon Blanc

Confit Duck Leg *
Peach & Apple Compote, Grilled Brussel Sprouts,
Game Glaze
#Brookland Valley Verse 1 Shiraz

Kangaroo Fillet *
Pea Puree, Baby Carrot, Grilled Fig, Raspberry Jus
#Brookland Valley Verse 1 Cabernet Merlot

Dessert

Flutes Gourmandise (2 person)
Chef's Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Strawberry Panna Cotta
Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble
#Cape Grace Cane-Cut Chenin Blanc

Sticky Date
Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

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



flutes restaurant

... Legend 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...

Flutes Restaurant:
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15% Public Holiday Surcharge



*Gluten Free #Suggested Wine pairing
Discount Cards NOT accepted Set Menu



Dessert

Flutes Gourmandise 24

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

Chocolate Cheese Cake 15

Hazelnut Praline Crème, Espresso Macaron,
Double Cream
#Galway Pipe Grand Tawny

Strawberry 'Panna Cotta' VV 15

Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble
(Vegan Option, - No Egg, No Dairy)
#Amberley Moscato Rosa

Lemon Meringue Trifle* 15

Lemon Curd, Ponzu & Matcha Gel, Nut Soil
#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Cheese Partian

1 Portion 16

2 Portions 22

3 Portions 28

Select Brie, Blue Cheese, Semi Hard

Flutes Crisp Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

*Gluten Free
VV Vegan
#Suggested Wine paring



Dessert

Flutes Gourmandise 24

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

Double Chocolate Cheese Cake 15

Hazelnut Praline Crème, Espresso Macaron,
Double Cream
#Galway Pipe Grand Tawny

Strawberry Panna Cotta VV 15

Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble
(Vegan Option, - Egg & Dairy Free)
#Amberley Moscato Rosa

Lemon Meringue Trifle* 15

Lemon Curd, Ponzu & Matcha Gel, Nut Soil
#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

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3 Portions 28

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Flutes Crisp Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

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#Suggested Wine paring



flutes restaurant

Coffee

Local Yahava Coffee Beans

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

Affogato 8

Espresso and Vanilla Bean Ice cream

Add a Liqueur 16

Frangelico, Baileys, Kahlua, Tia Maria,
Cointreau

Liqueur Coffee 15

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

Just a Nip (30ml) 10

Top Shelf 14

Grand Marnier, Johnny Walker Black, Chivas Regal,
Hennessy VS, Courvoiser VSOP

Liqueur 10

Lemoncello, Black /White/Yellow Sambuca

Pat of Tea 4.5

Tea for Me.. Loose Leaf

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
15% Public Holiday Surcharge



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