

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

*Gluten Free #Suggested Wine pairing