



Entrées & Sides

House Baked Baguette 8

French Butter

Garlic Bread 9

Grazing Platters

Included on Today's Specials List

Crispy Vegetable Spring Rolls 17 V

Chilli, Coriander & Lime Dipping Sauce
& Kecap Manis

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Potato & Barramundi Croquettes 15

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 *

* Gluten Free V-Vegetarian VV-Vegan
#Suggested Wine pairing

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

Prawn Pappardelle Pasta 35

North West Prawns, Macadamia Pesto,
Broccoli, Tomato, Grana Padano
#Brookland Valley Verse 1 Chardonnay

Marinated Chicken Breast 35 *

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

Harvey Beef Fillet 42 *

Royal Blue Potato Mash, Field Mushroom,
Confit Cherry Tomatoes, Shiraz Jus
#Brookland Valley Estate Cabernet Merlot

Confit Duck Leg 38 *

Wakame-Rice, Asian Greens,
Flutes' Master Stock
#Brookland Valley Verse 1 Shiraz

Slow Cooked Pork Cheek 32

Tomato Ragu, Pappardelle Pasta
#Brookland Valley Verse 1 Shiraz

Crispy Arancini 24 V

Cauliflower-Truffle Puree,
Mixed Salad Leaves,
Confit Cherry Tomato, Grana Padano
#Grant Burge Adelaide Hills Sauvignon Blanc

Sundried Tomato Falafel 22 * VV

Romesco, Mixed Salad & Herb Leaves
#Brookland Valley Small Batch Rose

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

Flutes Set Menu \$60

Entree

Charcuterie Plate (Share for 2)

Included on Todays Specials List
#Brookland Valley Small Batch Rojo Grande

Crispy Vegetable Spring Rolls V

Chilli, Coriander & Lime Dipping Sauce &
Kecap Manis
#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Soup Of the Day

Baked Baguette and French Butter
#Brookland Valley Small Batch Pinot Grigio

Potato & Barramundi Croquettes 15

Tomato Salsa Salad, Tomato Fondue
#Sir James Cuvée Brut Pinot Noir Chardonnay

Main

Marinated Chicken Breast *

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

Arancini Balls V

Cauliflower-Truffle Puree, Mixed Salad Leaves,
Confit Cherry Tomato, Grana Padano
#Grand Burge Adelaide Hills Sauvignon Blanc

Confit Duck Leg *

Wakame Rice, Asian Greens,
Flutes Master Stock
#Brookland Valley Verse 1 Shiraz

Slow Cooked Pork Cheek

Tomato Ragu, Pappardelle Pasta
#Brookland Valley Verse 1 Cabernet Merlot

Dessert

Flutes Gourmandise (Share for 2)

Todays Petit Desserts Selection
#Brookland Valley Small Batch Rose

Lemon Tart VV *

Nut Soil, Coconut Whip,
Rosewater & Moscato Gel
(Vegan - Egg Free - Dairy Free - Gluten Free - Soy Free)
#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 & Nut Terrine and Quince Paste
#Grant Burge Aged Tawny Port

*Gluten Free #Suggested Wine paring

Discount Cards NOT accepted Set Menu



*...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





Dessert

Flutes Gourmandise 24
Todays Petit Dessert Selection
#Brookland Valley Small Batch Rose

Lemon Tart VV * 15
Nut Soil, Coconut Whip,
Rosewater & Moscato Gel
(Vegan – Egg Free - Dairy Free - Gluten Free – Soy Free)
#Amberley Moscato Rosa

Sticky Date 15
Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Flutes Sweet Treat \$4 Each
Macaron (Todays Flavour)
Profiterole (Todays Filling)

Cheese Portion

1 Portion 16
2 Portions 22
3 Portions 28

Select
Soft, Blue Cheese, Semi Hard

Flutes Crispy Nut Wafers,
Dried Fruit & Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

*Gluten Free VV - Vegan #Suggested Wine Paring

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(Vegan – Egg Free - Dairy Free - Gluten Free – Soy Free)
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Dried Fruit & Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

*Gluten Free VV - Vegan #Suggested Wine Paring

15% Public Holiday Surcharge

Coffee

Local Yahava Coffee Beans 4.5

Flat White, Cappuccino, Latte,
Long Mac, Short Mac,
Long Black, Espresso,
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

Finish with a Nip ^(30ml) 10 Top Shelf 14

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

Liqueur 10

Limoncello, Black /White/Yellow Sambuca

Pot of Tea

Tea for Me... Loose Leaf 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

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Long Mac, Short Mac,
Long Black, Espresso,
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Pot of Tea

Tea for Me... Loose Leaf 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