

Entrees and Sides

Garlic Bread 9

House Baked Baguette 8

French Butter

Asian Vegetable Spring Rolls 17 V

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 *

*Gluten Free V-Vegetarian VV-Vegan

#Suggested Wine paring

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 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 *

Royal Blue Potato Mash,

Ricotta Stuffed Field Mushroom,

Confit Tomatoes, Shiraz Jus

#Brookland Valley Estate Cabernet Merlot

Confit Duck Leg 38 *

Wakame Rice, Asian Greens, Flutes Master Stock

#Brookland Valley Verse 1 Shiraz

Kangaroo Fillet 38 *

Turmeric Golden Beetroot, Sous-Vide Beetroot,

Grilled Fennel, Raspberry Jus

#Brookland Valley Verse 1 Shiraz

Arancini Balls 24 V

Cauliflower Truffle Puree, Salad Leaves,

Confit Cherry Tomato, Grana Padano

#Grand Burge Adelaide Hills Sauvignon Blanc

Sundried Tomato Falafel 22 * VV

Romesco, Salad Leaves

#Brookland Valley Small Batch Rose

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 V

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 *

Wakame Rice, Asian Greens, Flutes Master Stock

#Brookland Valley Verse 1 Shiraz

Kangaroo Fillet *

Turmeric Golden Beetroot, Sous-Vide Beetroot,

Grilled Fennel, 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

Lemon Tart VV *

Nut Soil, Coconut Whipped Cream,

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 and Nut Terrine, Port

Flavored Quince Jelly & Quince Paste

#Grant Burge Aged Tawny Port

*Gluten Free #Suggested Wine pairing

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:

P: (08) 9755 6250

E: flutes@flutes.com.au

Insta: [flutes_restaurant](https://www.instagram.com/flutes_restaurant)

15% Public Holiday Surcharge





#Suggested Wine Paring
15% Public Holiday Surcharge

Dessert

Flutes Gourmandise 24
Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Lemon Tart VV * 15

Nut Soil, Coconut Whipped Cream,
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

Sweet Treat \$4 Each

(Flutes House Made)

Macaron (Today Flavour)

Profiterole (Todays Filling)

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



Dessert

Flutes Gourmandise 24
Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Lemon Tart VV * 15

Nut Soil, Coconut Whipped Cream,
Rosewater & Moscato Gel

(Vegan - Egg Free - Dairy Free - Gluten Free - Soy Free)
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Sticky Date 15

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Vanilla Bean Ice cream

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(Flutes House Made)

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Profiterole (Todays Filling)

Cheese Partian

1 Portion 16

2 Portions 22

3 Portions 28

Select

Brie, Blue Cheese,
Semi Hard

Flutes Crisp Nutty Wafers,

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

Affogata 8

Espresso and Vanilla Bean Ice cream

Add a Liqueur 16

Frangelico, Baileys, Kahlua, Tía María,
Cointreau

Liqueur Coffee 15

Jameson, Captain Morgan Rum, Cointreau,
Frangelico, Baileys, Kahlua, Tía María

Finish with a Nip (30ml) 10

Tap Shelf 14

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

Liqueur 10

Lemoncello, Black /White/Yellow Sambuca

Pot of Tea 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



Coffee

Local Yahava Coffee Beans 4.5

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

Affogata 8

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Tap Shelf 14

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

Liqueur 10

Lemoncello, Black /White/Yellow Sambuca

Pot 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