



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 VV - Vegan
#Suggested Wine Paring
15% Public Holiday Surcharge

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