



Entrées & Sides

House Baked Baguette 8

French Butter

Garlic Bread 9

Crispy Vegetable Spring Rolls 17 V★

Chilli, Coriander & Lime Dipping Sauce
& Kecap Manis

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Flutes Duck Liver Parfait 18

Pickled Vegetables, Crostini, Fresh Baked
Baguette and French Butter

#Brookland Valley Small Batch Rojo Grande

Salmon, Potato, Dill Croquettes 15

Tomato Salsa Salad, Tomato Fondue

#Houghton Cuvee Brut Pinot Chardonnay

Spinach & Pumpkin Salad 18 *

Fetta, Pepitas, Shaved Prosciutto,
Honey Mustard Dressing

#Amberley Moscato Rosa

Caesar Salad 18

Cos Lettuce, Bacon, Poached Free Range Egg,

Caesar Dressing, Croutons,
Anchovies, Shaved Parmesan

#Brookland Valley Small Batch Pinot Grigio

Rocket & Pickled Pear Salad 16 VV*

Watermelon and Candy Almonds
Apple Cider Vinaigrette

Hand cut Potato Wedges 10 *★

Sea Salt, Rosemary and Thyme, Flutes Aioli

Grilled Asparagus 10 *★

Extra Virgin Olive Oil

Additional Garlic Prawns 14 *

Additional Grilled Chicken 10 *

* Gluten Free ★ Dairy 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

Teriyaki Chicken Breast 35 *

Quinoa, Mint, Cherry Tomato,
Cashew Salad, Cucumber Yogurt Dressing

#Brookland Valley Small Batch Pinot Grigio

Venison Loin 42 *

Pumpkin, Brussels Sprouts, Blackberry Gel,
Mulled Wine Jus

#Brookland Valley Estate Cabernet Merlot

Duck Breast 38 *

Polenta, Black Olives, Caperberries, Confit
Tomato, Parmesan

#Brookland Valley Small Batch Rojo Grande

Middle Eastern Lamb Shank 36

Pearl Couscous, Eggplant Relish,
Toasted Almonds

#Brookland Valley Verse 1 Shiraz

Beef Fillet 42 *

Potato Mash, Asparagus, Beetroot & Onion
Compote, Shiraz Jus

#Brookland Valley Estate Cabernet Merlot

Crispy Arancini 24 V

Cauliflower-Truffle Puree,
Mixed Salad Leaves,
Confit Cherry Tomato, Grana Padano

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Beetroot Gnocchi 26 VV★

Romesco, Rocket, Baby Beetroot

#Houghton 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)

Please see 'For Today's' 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

Tomato Salsa Salad, Tomato Fondue

#Houghton Cuvee Brut Pinot Noir Chardonnay

Main

Teriyaki Chicken Breast *

Quinoa, Mint, Cherry Tomato,
Cashew Salad, Cucumber Yogurt Dressing

#Brookland Valley Small Batch Pinot Grigio

Arancini Balls V

Cauliflower-Truffle Puree, Mixed Salad Leaves,
Confit Cherry Tomato, Grana Padano

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Duck Breast 38 *

Polenta, Black Olives, Caperberries, Confit
Tomato, Parmesan

#Brookland Valley Small Batch Rojo Grande

Middle Eastern Lamb Shank

Pearl Couscous, Eggplant Relish,
Toasted Almonds

#Brookland Valley Verse 1 Shiraz

Dessert

Flutes Gourmandise (Share for 2)

Today's Petit Desserts Selection

#Houghton Small Batch Rose

Mango & Coconut Mousse * VV ★

Toasted Granola, Blood Peach Sorbet

(Vegan - Egg Free - Soy Free)

#Cape Grace Cane-Cut Chenin Blanc

Sticky Date

Salted Caramel Sauce,
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 ★Dairy 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:

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15% Public Holiday Surcharge





Dessert

Flutes Gourmandise 24
Todays Petit Dessert Selection
#Houghton Small Batch Rose

Mango & Coconut Mousse *VV★ 15
Toasted Granola, Blood Peach Sorbet
(Vegan – Egg Free - Dairy Free – Soy Free)
#Amberley Moscato Rosa

Japonaise Biscuit Cake 15
Layered Hazelnut Wafers & Praline Cream,
Dark Chocolate Graze, Double Cream
#Juniper Estate Cane-Cut Riesling

Sticky Date 15
Salted Caramel Sauce,
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

15% Public Holiday Surcharge

Dessert

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Todays Petit Dessert Selection
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#Grant Burge Aged Tawny

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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,
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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