

Entrées & Sides

House Baked Baguette 8 V

French Butter

Garlic Bread 10 V

Dip Plate 14 V

Turkish Bread, Dukkah
Dip, Olives

Charcuterie Plate 36

Continental Meats, Venison Pie,
Beetroot & Onion Relish, Pork Rilette,
Chicken Liver Parfait,
Feta, Sundried Tomato, Olives,
Pickled Vegetables, Baguette
#Brookland Valley Small Batch Rojo Grande

Crispy Vegetable Spring Rolls 13 V

Coriander, Chilli, Lime Dipping Sauce
& Kecap Manis

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Sesame Crusted Seared Tuna 22

Romesco, Fennel Salad, Pea Gel,
Coral Tuille,

Beetroot Cured Cucumber

#Houghton Small Batch Pinot Grigio

Beef Carpaccio 19 *

Aioli, Caper, Truffle,
Grana Padano, Roquette

#Brookland Valley Verse 1 Chardonnay

Rocket and Pickled Pear Salad 16 * VV

Chili Candy Nuts, Apple Cider Vinaigrette

#Amberley Moscato Rosa

Hand cut Potato Wedges 10 * V

Sea Salt, Rosemary and Thyme, Flutes Aioli

Grilled Asparagus 10 * VV

*Gluten Free V Vegetarian #Suggested Wine Pairing

Mains

Flutes Signature Trio * 49

Tasmanian Salmon, Northern Barramundi,
Half Pemberton Marron,
Citrus Dressing, Goat Cheese, Macadamia &
Semi-dried Tomato Crumble
#Brookland Valley Reserve Chardonnay

Seafood Fettuccini Pasta 38

Prawns, Scallop, Barra,
Sundried Tomato Nutty Cream Sauce,
Spinach, Fennel, Grana Padano

#Houghton Small Batch Rose

Prosciutto Wrapped Chicken Breast 36

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Garlic and White Bean Puree, Chicken Jus

#Brookland Valley Verse 1 Shiraz

Native Five Spice Duck Leg 34 *

Celeriac Puree, Quince Jus

#Brookland Valley Small Batch Rojo Grande

Ocean Trout 36 *

Hot Lightning, Pommes Anna,
Sauce Vierge

#Brookland Valley Estate Chardonnay

Sous-Vide Beef Fillet 42 *

Served Pink, Truffle Potato and Fondant, Jus,
Hollandaise Mousseline, Shiraz Gel

#Brookland Valley Estate Cabernet Merlot

Falafel 16/26 *VV

Babaganoush, Herb Oil, Roquette

#Brookland Valley Verse 1 Semillon Sauvignon Blanc

Dessert

Baileys Crème Brulee 16

Nut Crunch, Cream, Berries, Meringue Droplets

#Juniper Estate Cane-Cut Riesling

Raspberry Poached Pear 12 * VV

Berries

#Cape Grace Cane-Cut Chenin Blanc

Belgian Chocolate Mousse 16

Chocolate Soil, Raspberry Sorbet, Truffle,
Almond Shortbread, Glass

#Amberley Moscato Rosa

Cheese Selection

1 Portion 16 - 2 Portions 22 - 3 Portions 28

Soft Cheese or
Blue Cheese or
Semi Hard

Flutes Nut Wafers, Dried Fruit & Nut Terrine,
Quince Paste, Water Crackers

*Gluten Free VV - Vegan #Suggested Wine Pairing