



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

#Grant Burge Pinot Rose

Crispy Vegetable Spring Rolls 14 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

Small Batch Pinot Grigio

Beef Carpaccio 19

Redgum Smoked Salt, 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 Broccolini 12 * 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
#Grant Burge Pinot Rose

Prosciutto Wrapped Chicken Breast 36 *

Garlic and White Bean Puree, Chicken Jus
#Brookland Valley Verse1 Shiraz

Native Five Spice Duck Leg 36 *

Celeriac Puree, Quince Jus
#Brookland Valley Verse1 Cabernet Merlot

Ocean Trout 36 *

Hot Lightning, Pommies 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 26 *VV

Babaganoush, Herb Oil, Roquette
Brookland Valley Verse 1 Semillon Sauvignon Blanc

Dessert

Baileys Crème Brulee 16

Nut Crunch, Cream, Berries, Davidson Plum Meringue
Droplets

#Juniper Estate Cane-Cut Riesling

Raspberry Poached Pear 15 * 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 24 - 3 Portions 34

Soft Cheese Kingfisher Creek Double Brie - Denmark WA

Blue Cheese Auricchio Gorgonzola Piccante - Italy

Semi Hard Matured Chevrano - Holland

Flutes Nut Wafers, Dried Fruit & Nut Terrine,

Quince Paste, Water Crackers

*Gluten Free VV - Vegan #Suggested Wine Pairing