



# Course Set Menu

\$60 per person

## Entrée

### Sesame Crusted Seared Tuna

Romesco, Fennel Salad, Pea Gel,  
Coral Tuille, Beetroot Cured Cucumber  
# Small Batch Pinot Grigio

or

### Beef Carpaccio

Redgum Smoked Salt, Aioli, Caper, Truffle,  
Grana Padano, Roquette  
#Brookland Valley Verse 1 Chardonnay

## Mains

### Native Five Spice Duck Leg \*

Celeriac Puree, Quince Jus  
#Brookland Valley Verse 1 Cabernet Merlot

or

### Ocean Trout \*

Hot Lightning, Pommes Anna,  
Sauce Vierge  
#Brookland Valley Estate Chardonnay

## Dessert

### Tasting Plate

Baileys Crème Brulee, Chocolate Mousse, Raspberry  
Sorbet, Almond Shortbread, Berries  
#Cape Grace Cane-Cut Chenin Blanc

\*Gluten Free VV - Vegan #Suggested Wine Pairing

Please note we do not accept  
discount cards on this menu  
If you choose this menu, you may not  
use any discount cards on your entire  
tables account



*...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...*

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15% Public Holiday Surcharge