



Entrées & Sides

House Baked Baguette 8 V
French Butter

Garlic Bread 10 V

Dip Plate 15 V
Turkish Bread, Dukkah
Dip, Olives

Potato, Kale & Prosciutto Soup 15
Served with Sour Cream, French Baguette

Shark Bay Half Shell Scallops 25
Cauliflower and Truffle, Lemon Myrtle and Caper
Pangaratto
#Brookland Valley Estate Chardonnay

Charcuterie Plate 36
Continental Meats, Duck & Green Peppercorn
Terrine,
Beetroot & Onion Relish, Pork Rilette, Parfait,
Feta, Sundried Tomato, Olives,
Pickled Vegetables, Baguette
#Grant Burge Pinot Rose

Duck Spring Rolls 17
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
Grant Burge Pinot Gris

Bush Spiced Kangaroo Loin 20
Pumpkin Coulis, Davidson Plum Cumberland Gel,
Potato Fondant, Tuille
#Brookland Valley Verse 1 Chardonnay

Mushroom Arancini Balls 17 V
Napoletana Sauce, Parmesan, Roquette
Brookland Valley Verse 1 Semillon Sauvignon Blanc

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 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, Barramundi,
Sundried Tomato Nutty Cream Sauce,
Spinach, Fennel, Grana Padano
#Grant Burge Pinot Rose

Prosciutto Wrapped Pork Fillet 37 *
Parsnip and Pear, Crumbed Polenta, Sage Burnt Butter
#Brookland Valley Verse 1 Shiraz

Native Five Spice Duck Leg 37
Rhubarb, Kohlrabi Puree, Sweet Potato Croquette,
Port & Orange Jus
#Brookland Valley Verse 1 Cabernet Merlot

Ocean Trout 36 *
Hot Lightning, Pommes Anna,
Sauce Vierge
#Brookland Valley Estate Chardonnay

Wattleseed Dukkah Lamb Fillet 44
Spiced Carrot Puree, Gnocchi, Parmesan,
Burnt Brussel Sprout, Quince Jus
#Brookland Valley Verse 1 Shiraz

Beef Pave & Cheek 44
Celeriac, Potato Doughnut, Shiraz Jus,
Bearnaise Mousseline
#Brookland Valley Estate Cabernet Merlot

French Crepe 26 V
Roasted Pumpkin, Sundried Tomato, Goats Cheese, Baby
Spinach, Herb Salad and Zaater
Grant Burge Pinot Gris

Dessert

Raspberry Marshmallow 16
Raspberry Tuille, Nut Crunch, Rhubarb
#Juniper Estate Cane-Cut Riesling

Autumn Crumble 15 * VV
Strawberry Gum Stonefruit & Apple, Raspberry Sorbet,
Wattleseed
#Cape Grace Cane-Cut Chenin Blanc

Caramelised White Chocolate Delice 16
Chocolate Soil, Macaron, Mango Lassi
#Amberley Moscato Rosa

Cheese Selection
1 Portion 16 - 2 Portions 24 - 3 Portions 34
Soft Cheese
Blue Cheese
Semi Hard Cheese

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

*Gluten Free VV - Vegan #Suggested Wine Pairing