

Entrées & Sides

House Baked Baguette 8 V
French Butter

Garlic Bread 10 V

Dip Plate 15 V
Turkish Bread, Dukkah
Dip, Olives

Pumpkin Soup 15 V
Feta, Chives, French Baguette

Charcuterie Plate 36
Continental Meats, Venison Pie,
Cider Onions, Pork Rillettes, 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,
Pickled Golden Beetroot, 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 *
Ocean Trout, 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 Verse1 Shiraz

Native Five Spice Duck Leg 37
Rhubarb, Celeriac Puree, Sweet Potato Croquette,
Port & Orange Jus
#Brookland Valley Verse1 Cabernet Merlot

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

Sous-Vide Beef Fillet 44 *
Served Pink, Truffle Potato and Fondant, Jus, Bearnaise
Mousseline, Shiraz Gel
#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

Frangelico Crème Brulee 16
Davidson Plum Droplets, Nut Crunch, Strawberry, Cream
#Amberley Moscato Rosa

Sticky Date Pudding 15
Butterscotch, Vanilla Ice-Cream, Fresh Cream
#Juniper Estate Cane-Cut Riesling

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

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