



3 Course Set Menu

\$60 per person

Entrée

Sesame Crusted Seared Tuna

Romesco, Fennel Salad, Pea Gel,
Coral Tuille, Beetroot Cured Cucumber
Grant Burge Pinot Gris

Or

Pumpkin Soup V

Feta, Chives, French Baguette

Or

Bush Spiced Kangaroo Loin

Pumpkin Coulis, Davidson Plum Cumberland Gel,
Pickled Golden Beetroot, Tuille
#Brookland Valley Verse 1 Chardonnay

Mains

Native Five Spice Duck Leg

Rhubarb, Kohlrabi Puree, Sweet Potato Croquette,
Port & Orange Jus

#Brookland Valley Verse1 Cabernet Merlot

Or

Ocean Trout *

Hot Lightning, Pommes Anna,
Sauce Vierge

#Brookland Valley Estate Chardonnay

Or

Prosciutto Wrapped Pork Fillet

Parsnip and Pear, Crumbed Polenta, Sage Burnt Butter

#Brookland Valley Verse1 Shiraz

Add Sides:

Rocket and Pickled Pear Salad 16 * VV

Chili Candy Nuts, Apple Cider Vinaigrette

Hand cut Potato Wedges 10 * V

Sea Salt, Rosemary and Thyme, Flutes Aioli

Grilled Asparagus 12 * VV

Dessert

Sticky Date Pudding

Butterscotch, Vanilla Ice-Cream, Fresh Cream

#Juniper Estate Cane-Cut Riesling

*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...*

Flutes Restaurant:

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7 Days a week

15% Public Holiday Surcharge