



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 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

Potato Gnocchi & Braised Beef Cheek 20

Mushroom, Parmesan Foam, Capers

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 Broccoli 12 * V

*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

Smoked Sweet Potato, Jerusalem Artichoke, 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

Mi-Cuit Ocean Trout 36 *

Hot Lightning, Pommes Anna,
Rouille, Lemon Myrtle Potato Paper

#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 Riesling

Autumn Crumble 15 * VV

Strawberry Gum Stonefruit & Apple,

Raspberry Sorbet, Wattseed

#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

