

LIGHT MEALS

Flutes Dip Plate 15

Grilled Turkish bread with EVOO and balsamic, marinated olives and dukkah

Yarra Burn Pinot chardonnay Pinot Meuniere

Brookland Valley Share Plate 34

Smoked salmon, marinated octopus, Venison & wild mushroom terrine, flutes chicken liver Pate, grilled chorizo and Haloumi, venison ham, sundried tomato's, Fetta, Olives and served with, sour dough crisps, Baguette

Verse 1 Rose

Margaret River Venison Loin 22 *

Medium rare, served chilled on roast baby beetroot, walnut and orange salad, Honey mustard dressing and horseradish labne

Brookland Valley Merlot

Poached Tiger Prawns 24*

On Caramelised sweet potato topped with wombok, Coriander, crisp noddle salad finished with asian style dressing

Verse 1 Semillon, Sauvignon Blanc

Peking Duck & Mushroom Spring Rolls 18

With Flutes dipping sauces of Sweet Chilli infused with Coriander, Kecap Manis

Brookland Valley Sauvignon Blanc

SUBSTANTIAL MEALS

Fish of the day

Verse 1 Chardonnay

Flutes Signature Trio 39 *

Pemberton marron, Tasmanian salmon, Wild Kimberley barramundi goat's cheese & macadamia crumble, citrus dressing

Reserve Chardonnay

North West Prawn Fettuccine 34

Prawns tossed with baby spinach, Macadamia nut and sundried tomato pesto

Brookland Valley Semillon

Amelia park Lamb Rump 36 *

Kipfler potato with blistered tomatoes, spanish capers, olives, spinach & Confit garlic Herb jus

Brookland Valley Cabernet Sauvignon Merlot

Butterfield Beef Cheek 35*

Creamy mash, steamed asparagus wild mushroom ragout.

Reserve Cabernet Sauvignon

Duck Leg Confit 34*

Puy Lentils, roasted kumara, wilted spinach, and duck Jus

Verse 1 Shiraz

Sides

Garlic bread 6

Freshly baked French stick 5

Homemade potato wedges with Garlic aioli 8*

Rocket, King Island blue brie cheese, Avocado and crisp proscuitto finished balsamic reduction 15*

Traditional Greek Salad finished with flutes dressing 12.5*

Fresh steamed Broccolini drizzled with Cooladerra Farm olive oil 9*

Asparagus and Grana Padano finished with Anchovies Butter 9

*- Denotes Gluten Free ,Vegetarian Menu Available , 15% public holiday surcharge

CHEESES

Daily Selection of Gourmet Cheeses
served with homemade walnut and pistachio wafer,
Port syrup, dry fruits and quince paste
50grams portion
1 portion 13
2 portions 20
3 portions 28

DESSERTS

Gourmandise 16
tiramisu, Baileys brulee, Apple and Rhubarb Crumble

Chocolate tart with kahula anglaise and pistachio praline mascarpone 13

Brookland Valley Cabernet poached quince, on a flourless spiced orange cake with fresh lemon curd. 13*

Coconut infused pannacotta Paired with Marengo Cherry Jelly and dark chocolate sauce 13*

Flutes Biscuits, assortment of homemade biscuits 6.5

Traditional Scones, strawberry jam and fresh cream 9

Flutes Almond Raisin Chocolates 3*

LIQUEUR by "The Liqueur Factory" 8
Limoncello, Strawberry, Koffee, Chocolate,

COFFEE by "Yahava"
Flat white, cappuccino, latte, long black, espresso, short macchiato 4
long macchiato, mocha, affagato & Hot chocolate 4.5

TEA by "Tea for Me" 4
Earl Grey, English Breakfast, Darjeeling, Chamomile, Yunnan, Petal, Peppermint, Blue Lady, Spicy Chai

Citrus Sencha ~ Japanese green tea flavoured with lemon & lime, invigorating hot or cold
Bolero ~ A refreshing tea with a hint of various Mediterranean fruits & spices, a velvety taste
Marco Polo ~ A variety of flavours butterscotch, caramel and yoghurt are used in this blend
Vanilla ~ Black Ceylon tea flavoured with French vanilla
Monk's Blend ~ Tea flavoured with vanilla & grenadine

Specially Blended for Flutes, available for sale 13 per box

BEVERAGES

Flutes Homemade Lemon Quench 5
Perrier Sparkling Mineral Water 750 ml 7
Spring Water 1.5l 6
Dry Ginger Ale, Tonic Water & Soda Water 3.5
Soft Drinks ~ Coke, Diet Coke, Lemonade, Squash 3.5
Juices ~ Apple, Orange 3.5

Please advise your waitperson of any dietary requirements
You may have so that we can cater to your needs

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