



FLUTES

RESTAURANT

LUNCH MENU

09 MARCH – 12 MARCH 2021

APPETIZER

TATAKI OF KANGAROO

BEETROOT, MEREDITH GOAT'S CHEESE, KALE

or

SPENCER GULF KING PRAWNS [add: \$8⁺⁺]

AVOCADO, CITRUS AND HAZELNUTS

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

PLUM AND GINGERBREAD

or

SOUP OF THE DAY

MAIN COURSE

PANKO CORNER INLET GRASS WHITING

MUSHY PEAS, TARTAR. PICKLED SHALLOTS

or

FREE RANGE CHICKEN & BACON ROULADE

MASHED POTATO, SAVOY CABBAGE, CHICKEN AND ONION BROTH

or

ROASTED KENT PUMPKIN

BURNT EGGPLANT, BROCCOLI GRANOLA, TRUFFLE

or

WANDERER BEEF STRIPLOIN [180G, add: \$16⁺⁺]

POTATO CROQUETTE, BLACK GARLIC, SAUCE BORDELAISE
(SERVED MEDIUM)

SIDES

GREEN BEANS WITH HONEY MUSTARD [\$8⁺⁺]

TRUFFLE FRIES WITH PARMESAN AND PARSLEY [\$12⁺⁺]

BURRATINA, HEIRLOOM TOMATO, BASIL, BALSAMIC [\$18⁺⁺]

DESSERT

DARK CHOCOLATE TART

RASPBERRY SORBET

or

"KOREAN STRAWBERRY CHEESECAKE"

or

ARTISAN CHEESE PLATE

FRUIT & NUTS, HOUSEMADE CRISP BREAD

BLACK TEA or BLACK COFFEE

**MENU IS SUBJECT TO CHANGE*

2 COURSE @ \$39⁺⁺, 3 COURSE @ \$45⁺⁺