



FLUTES

RESTAURANT

EXECUTIVE LUNCH

14 SEPTEMBER – 17 SEPTEMBER 2021

APPETIZER

TATAKI OF KANGAROO

BEETROOT, GOAT'S CHEESE AND CRISPY KALE

or

ROASTED SKULL ISLAND PRAWN [add: \$8⁺⁺]

PRAWN BISQUE, ZUCCHINI, YARRA VALLEY CAVIAR

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

PLUM AND GINGERBREAD

or

SOUP OF THE DAY

MAIN COURSE

FILLET OF FAROSE SALMON

RAS EL HANOUT, PUMPKIN AND PEARL COUSCOUS, MINT AND CORIANDER

or

BANGALOW PORK BELLY

ROASTED CARROTS, BABY ONIONS, SEARED SCALLOP, SHERRY JUS

or

ROASTED KENT PUMPKIN

BURNT EGGPLANT, BROCCOLI GRANOLA

or

18-WEEK DRY AGED VINTAGE RUMP CAP [add: \$10⁺⁺]

CELERIC AND HORSERADISH REMOULADE, SPINACH, LEMON

SIDES

GREEN BEANS WITH ALMOND BUTTER [\$8⁺⁺]

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

DESSERT

CARROT CAKE

CREAM CHEESE MOUSSE, SAFFRON ICE-CREAM

or

CHOCOLATE BURNT CHEESECAKE

COFFEE ICE-CREAM, CANDIED HAZELNUT

or

ARTISAN CHEESE PLATE

FRUIT & NUTS, HOUSEMADE CRISP BREAD

BLACK TEA or BLACK COFFEE

**AVAILABLE TUESDAY – FRIDAY, EXCEPT PUBLIC HOLIDAYS*

MENU SUBJECT TO CHANGE | 2 COURSE @ \$39⁺⁺, 3 COURSE @ \$45⁺⁺