



FLUTES

RESTAURANT . BAR

## EXECUTIVE LUNCH

*11 March till 22 March 2019*

### APPETIZER

#### **HEIRLOOM TOMATO TART**

*Meredith Goat's Cheese, Tapenade, Basil*

*or*

#### **PAN FRIED FOIE GRAS** *[add: \$8<sup>++</sup>]*

*Hibiscus Poached Blueberries, White Chocolate*

*or*

#### **SEARED ATLANTIC SCALLOPS** *[add: \$8<sup>++</sup>]*

*Cauliflower, Escabeche Dressing, Olive and Celery*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **HERB AND PARMESAN CRUSTED GARFISH**

*Lemon Aioli, Fennel, Garden Herb Salad*

*or*

#### **BANGALOW PORK NECK**

*Truffled Potato Puree, Apple, Sherry Jus*

*or*

#### **IRISH PASTURE FED TENDERLOIN** *[add: \$12<sup>++</sup>]*

*Spinach, French Mushroom, Salsify, Sauce Bordelaise  
(served medium)*

### SIDES

**TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY**

**\$12**

**FLUTES Restaurant.Bar**

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DESSERT

**LEMON MERINGUE**

*Corsican Lemon, Parfait, Raspberry*

*or*

**CHOCOLATE MATCHA FONDANT TART**

*Matcha Ice Cream and Red Bean*

*or*

**COCONUT PANNA COTTA**

*Mango, Lychee, Passionfruit and Mint*

*or*

**APPLE & PEAR CRUMBLE**

*Salted Caramel Ice Cream*

*or*

**GUANAJA CHOCOLATE MOUSSE**

*Peanut Butter Caramel Mousse, Peanut Praline and Popcorn*

*or*

**CHEESE OF THE DAY** *[add: \$5<sup>++</sup>]*

*Wafer Cracker, Fruit Compote*

*Menu subject to change*

*Available Monday to Friday, except Public Holidays*

*2 courses at \$34<sup>++</sup>; 3 courses at \$39<sup>++</sup>*

*Wine pairing additional \$50<sup>++</sup>*

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