



FLUTES

RESTAURANT . BAR

EXECUTIVE LUNCH

23 March till 03 April 2020

APPETIZER

“UGLY VEGETABLES”

Heirloom Tomatoes, Meredith Goat's Cheese, Aged Balsamic

or

SEARED ABROLHOS ISLANDS SCALLOPS *[add: \$8⁺⁺]*

Capers, Raisins, Cauliflower and Celery

or

PAN FRIED FOIE GRAS *[add: \$8⁺⁺]*

Textures of Chocolate and Pineapple

or

SOUP OF THE DAY

MAIN COURSE

CONFIT DUCK LEG

Roasted Beetroot, Lentils, Sherry Jus

or

PANKO CRUSTED ATLANTIC COD

Wasabi Tartare Sauce, Baby Leaves

or

VICTORIAN VEAL TENDERLOIN *[add: \$12⁺⁺]*

Broccolini, Black Garlic, Sauce Perigord

(served medium)

SIDES

TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY

\$12

DESSERT

PINEAPPLE FRANGIPANE

Caramelised Pineapple, Coconut Ice-Cream

or

“SNICKERS”

Chocolate Mousse, Peanut Chantilly, Soft Nougat, Caramel

or

KIKORANGI BLUE CHEESE *[add: \$5⁺⁺]*

Fig Chutney, Crackers

Menu subject to change

Available Monday to Friday, except Public Holidays

2 courses at \$34⁺⁺; 3 courses at \$39⁺⁺

Wine pairing additional \$50⁺⁺