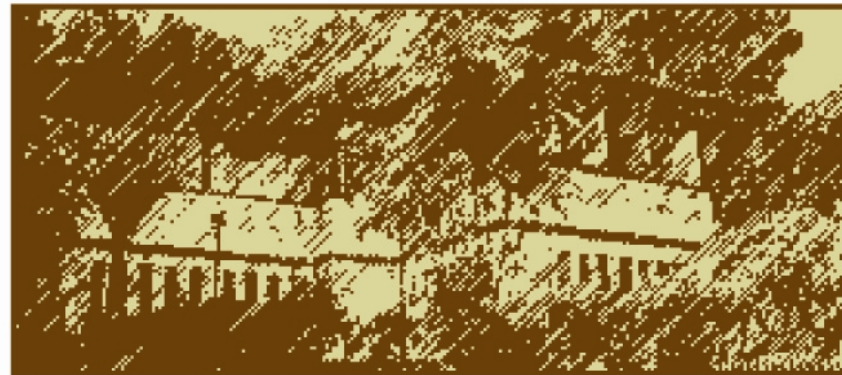


Flutes at the Fort



restaurant • wine bar • special events

Menu

Entrées

Soup of the Day

Created Daily

\$12

Oysters

Soy and Pickled Ginger Vinaigrette, Coriander

\$5 each

Western Australian Yabby Tortellini

Celeriac Rémoulade, Tomato and Basil

\$28

Seared Tuna Loín

Tuna Tartare, Niçoise Salad

\$26

Carpaccio of David Blackmore's Wagyu Beef

Black Winter Truffle, Parmesan and Jerusalem Artichoke

\$30

Roasted Quail

Baby Carrots, Dukka and Labne

\$24

Heirloom Beetroot Tartlet

Caramelized Onion, Meredith Feta, Walnut Vinaigrette

\$22

Pan Fried Foie Gras

Pineapple and Chocolate

\$28

Main Courses

Pan Roasted Fillet of Barramundi

Braised Oxtail Ravioli, Pumpkin and Ginger Puree, Green Beans and Coriander

\$42

Fried Baby Snapper

Tamarind and Tomato Broth, Crystal Bay Prawn and Calamari

\$42

Grilled Rack of Victorian Lamb

Braised Shoulder Pastilla, Green Pea, Lamb Jus

\$44

Herbed Gnocchi

Baby Vegetables, Black Winter Truffle

\$36

Crisp Belly of Kurobuta Pork

Hokkaido Scallop, Apple Puree, Caramelized Shallots, Colcannon Croquette

\$42

Roasted Duck Breast

Confit Duck Leg, Orange and Ginger, Sweet Potato, Star Anise Jus

\$42

Tenderloin of Australian Beef

Sautéed Spinach and Mushrooms, Roast Potato, Red Wine Jus

\$44

Roasted Rib of 300 Day Grain Fed Beef

(Serves Two)

Roasted Potatoes, Steamed Vegetables, Red Wine Jus and Béarnaise Sauce

\$120

Sides

Mixed Leaf Salad

Flutes' House Dressing

\$10

Salad of Tomato and Rocket

Buffalo Mozzarella, Basil and Balsamic Vinaigrette

\$16

Steamed Vegetables

\$10

Roasted Chat Potatoes

Slow Cooked Garlic and Rosemary

\$10

Sautéed Spinach

Pinenuts and Lemon

\$10

Desserts

Warm Valrhona Chocolate Fondant

Ginger Ice Cream

\$16

Kaffir Lime Panna Cotta

Orange Flourless Cake, Blood Orange Sorbet

\$14

Sticky Date Pudding

Vanilla Ice Cream

\$14

Milk Chocolate Bar

Yuzu Ice Cream, Chocolate Pearls

\$14

Pavlova

Rhubarb, Strawberry, Rose and Pistachio

\$14

Cheese Selection

Manchego, Spain, sheep's milk, matured 6 months

Jindi Triple Cream Brie, Australia, cow's milk

Saint-Maure, France, goat's milk

Kikorangi Blue, New Zealand, cow's milk

Single Cheese @ \$13

Tasting of all 4 Cheese @ \$24