

Flute

PRIVATE
DINING

DINNER SERIES

WEDNESDAY 12TH & 19TH DECEMBER

IN PARTNERSHIP WITH  **G.H.MUMM**

A SENSORY DINING EXPERIENCE.

WED 12 & WED 19 DEC

6:30PM - 10:00PM \$169 PER PERSON

Our Flute Dinner Series offers a unique opportunity to come together over the festive period. The dramatic room assures a premium dining experience where food can truly be the hero.

Experience a carefully curated menu designed by Executive Head Chef, Paul Griffiths including 4 Courses and Beverage pairings.

Did we mention bottomless Mumm? Our Flute Dinner Series is perfect for couples and groups of up to 20 guests.

#FLUTEPOPUP

A COLLABORATION OF THE BEST OF EVENT SPECIALISTS.

ABOUT FLUTE

Returning to Melbourne's iconic food scene from the 23rd of November to the 25th of December 2018, Flute Private Dining is an exclusive pop-up dining experience brought together by Melbourne's leading Event Specialists.

Launching in 2017, Flute Private Dining achieved outstanding reviews throughout its sell-out season, commended for its innovative approach to pop-up private dining.

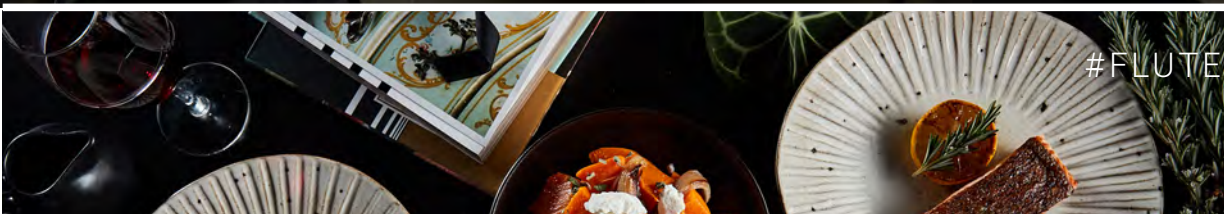
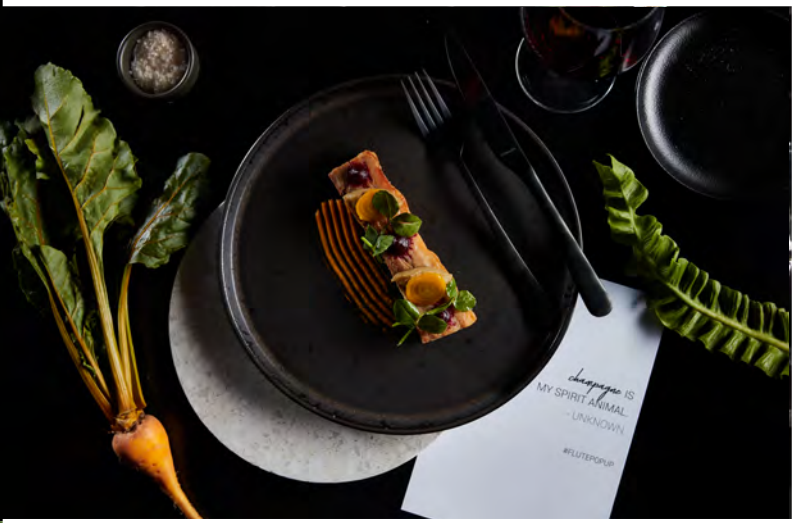
Flute 2018 will be built on the basis of minimalism paired with a striking colour palette of high-end hues. Luxurious ambiance will encompass a modern design and a festive flavour to create the finest one-of-a-kind private dining experiences.

Set within the opulent backdrop, Executive Head Chef, Paul Griffiths acts as the backbone to the Flute Private Dining team, showcasing a refined menu of upscale seasonal dining.

Take a sneak peak...



#FLUTEPOPUP



FLUTE DINNER SERIES.

PER PERSON 169.00

TO START

Freshly Shucked Oysters, Lemon
Smoked Beef Carpaccio, Roasted Peach, Blackberry Compote, Almonds

ENTREE

High Country Pork Belly, Smoked Beetroot, Eggplant Caviar, Carrot Puree
Tempura Zucchini Flowers, Goat's Cheese, Hazelnuts, Roasted Corn
Salmon Ceviche, Bloody Mary Jelly, Crab Salad, Cucumber, Horseradish Creme Fraiche
Chicken & Leek Croquettes, Cauliflower, Crisp Apple, Pickled Fennel

MAIN

Eye Fillet 200g, Little Creek Cattle Co, Yarra Valley, Vic
Free Range Chicken Breast 220g, Hazeldene Birds, Vic
Barramundi
Vegetarian Tasting Board

SIDES

Fries, Parmesan, Truffle
Roasted Eggplant, Chilli, Spring Onion, Garlic
Raddicchio Salad, Pickled Fennel, Semi Dried Tomato, Cucumber, Orange Dressing

DESSERT

Blueberry & Yuzu Cake, Coconut & Lime Panna Cotta, Blueberry Compote
White Chocolate Panna Cotta, Strawberry Salad, Honeycomb
Apple Crumble Cheesecake, Compressed Apple, Pecan Ice Cream

CHAMPAGNE

Mumm Grand Cordon, Brut, NV
Mumm Grand Cordon, Brut Rose NV

WHITE

Grayling, Sauvignon Blanc
Double Barrell, Jacob's Creek, Chardonnay

RED

Grayling, Pinot Noir
Gramps, Shiraz

BEER

Little Creatures Pale Ale
Heineken
Boag's Premium
Boag's Premium Light
Pipsqueak Apple

NON-ALCOHOLIC

Soft Drinks & Juice
Still & Sparkling Water

*Menu Subject To Change
Please Advise Of Any Dietary Requirements*

#FLUTEPOPUP

FOR BOOKINGS

Wednesday 12th & Wednesday 19th December
6:30pm - 10:00pm

Limited seats available

Prepayment required at time of booking

1.08% Surcharge Applies to Credit Cards

CONTACT US

W: www.locanda.com.au/flute-dining-room

P: 03 9635 1220

E: fluteprivatedining@evt.com

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@fluteprivatedining

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