



Flute

PRIVATE
DINING

22 NOV - 22 DEC
THE PAINTED GARDEN

IN PARTNERSHIP WITH



03 FLUTE PRIVATE DINING

05 CAPACITY

06 EAT

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A one of a kind PRIVATE DINING EXPERIENCE

Returning to Melbourne's iconic food scene for the third time, Flute Private Dining is an exclusive evolving pop-up dining experience brought together by Melbourne's leading Event Specialists from the 22nd of November to the 22nd of December.

From a Christmas on Fifth Avenue inspired setting to a Dark Sensory Dining experience, Flute Private Dining received outstanding reviews throughout its sell-out first & second season, commended for its innovative approach to pop-up private dining.

Taking inspiration from Melbourne's laneways, Flute 2019 brings to life the Painted Garden. A sleek private dining room that transitions from day to night, where light arches span over the dining table, filled with striking pops of colour and a curated feature wall to create a luxurious ambiance and a festive flavour, creating the finest one-of-a-kind private dining experiences.

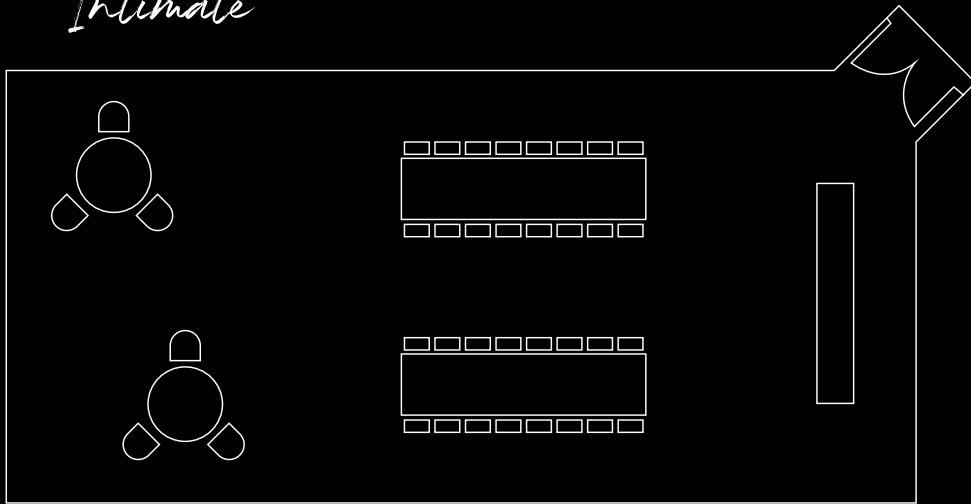
Set within the opulent backdrop, Executive Head Chef, Paul Griffiths acts as the backbone to the Flute Private Dining team, showcasing a refined degustation menu of upscale seasonal dining.

Take a sneak peek..

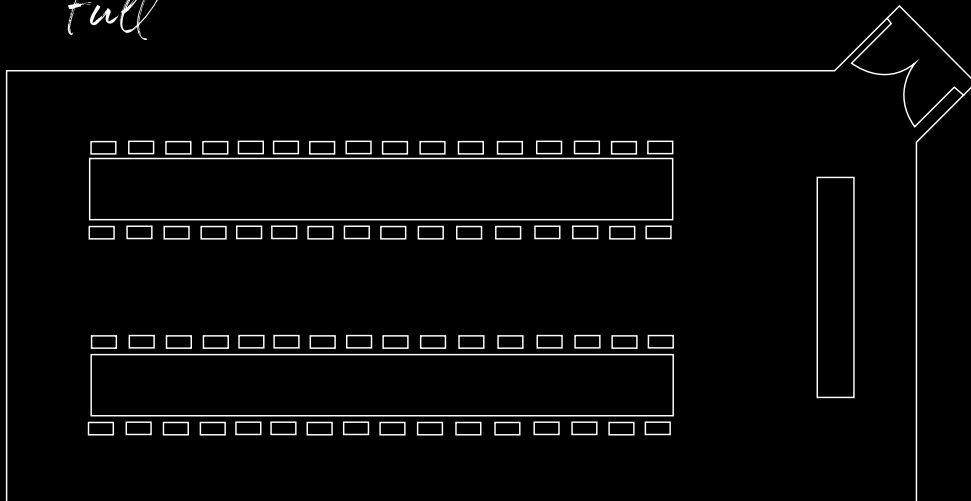
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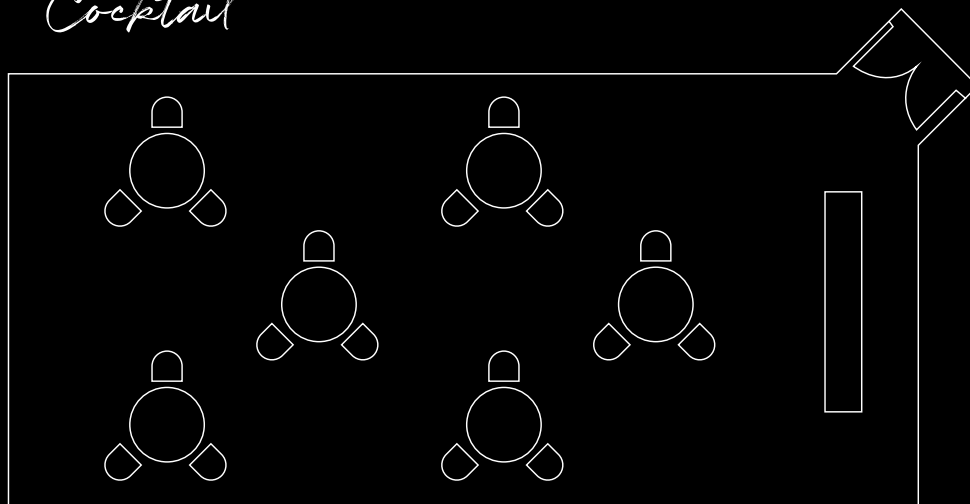
Intimate



Full



Cocktail



Please be seated

FIVE COURSE DEGUSTATION

\$85.00

PICKLED VEGETABLE GARDEN

Chicken liver parfait | beetroot soil

SCALLOP CRUDO

Orange | truffle | brioche

BUTTERNUT SQUASH RAVIOLI

Sage | artichoke | pine nuts | local ricotta

LAMB LOIN

Black garlic | smoked potato | watercress

TRIFLE

Peach | Raspberry | mascarpone custard | chocolate



Please be seated

SEVEN COURSE DEGUSTATION

\$100.00

PICKLED VEGETABLE GARDEN

Chicken liver parfait | beetroot soil

SCALLOP CRUDO

Orange | truffle | brioche

BUTTERNUT SQUASH RAVIOLI

Sage | artichoke | pine nuts | local ricotta

TUSCAN PORK RIB

Apple | rosemary | macadamia

LAMB LOIN

Black garlic | smoked potato | balsamic | watercress

TRIFLE

Peach | raspberry | mascarpone custard | chocolate

FORMAGI MISTI

Gorgonzola dolce | tallegio | formagella di capra | quince
italian crispbread | truffle honey | pear



Cocktail Soiree

CANAPES **\$5.50**

FORK **\$7.50**

DESSERT **\$4.50**

CANAPES

Tempura pumpkin flowers, tomato chutney, ricotta

Truffle macaroni & cheese

Peking duck, cucumber crepe, hoisin dipping sauce

Salmon pate, pickled cucumber, caviar, grissini

Honey & soy glazed crispy chicken, spring onion, wasabi mayo

FORK

Chicken tikka masala, lemongrass rice, shaved coconut, roti bread

Scallop crudo, brioche, orange, basil

Spinach ravioli, tomato sugo, ricotta, lemon

Mushroom rigatoni, peas, spinach, parmesan, pangritata

Garlic dusted calamari, truffle aioli, lemon wedge

DESSERT

Chef's selection of gourmet mini desserts

BOARDS

Antipasto \$18.00 per person

Selection of meats, warmed olives, fior di latte, ciabatta

Cheese \$15.00 per person

Selection of imported cheese, truffle honey, quince,
pear, crispbread

Gold Package

TWO HOURS	\$35.00
THREE HOURS	\$45.00
FOUR HOURS	\$55.00
FIVE HOURS	\$65.00

Dal Zotto Prosecco, King Valley VIC
2018 Endless Sauvignon Blanc, King Valley VIC
2018 Deakin Estate Chardonnay, Murray Darling VIC
2018 Tar & Roses Shiraz
2017 Underground Pinot Noir, Mornington VIC
James Boag's Premium Light
Furphy Refreshing Ale
5 Seeds Apple Cider

Platinum Package

TWO HOURS	\$55.00
THREE HOURS	\$65.00
FOUR HOURS	\$75.00
FIVE HOURS	\$85.00

NV Mumm Grand Cordon, Reims France
2017 Red Claw Sauvignon Blanc, Mornington VIC
2016 Indigo Chardonnay, Beechworth VIC
2017 Buckshot Shiraz Heathcote VIC
2018 Seville Estate 'Sewn' Pinot Noir, Yarra Valley VIC
Little Creatures Pale Ale
Heineken
James Boag's Premium Lager
James Boag's Light
Pipsqueak Apple Cider

Wine Pairing

Take your experience to the next level with a fine selection of premium Victorian wines matched course by course.

5 COURSE	\$ 95.00
7 COURSE	\$125.00

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DINING

22 NOV - 22 DEC

186 EXHIBITION ST, MELBOURNE, VIC, 3000

Lunch Seatings 12:00pm
Dinner Seatings 6:00pm

ENQUIRE TODAY

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