

Welcome to Flame Hill Vineyard

At this very moment, you are seated in the midst of a 300 acre working vineyard and beef cattle property. Please relax, take in the views of the Obi Obi Valley, Mount Coolum and the Sunshine Coast beyond.
Or let our Guinea Fowl amuse you as they wander among the vines.

At this stage you will have tasted our handcrafted wines at our Cellar Door.
We have taken the opportunity to develop a menu that matches
our estate grown wine with the perfect dish.

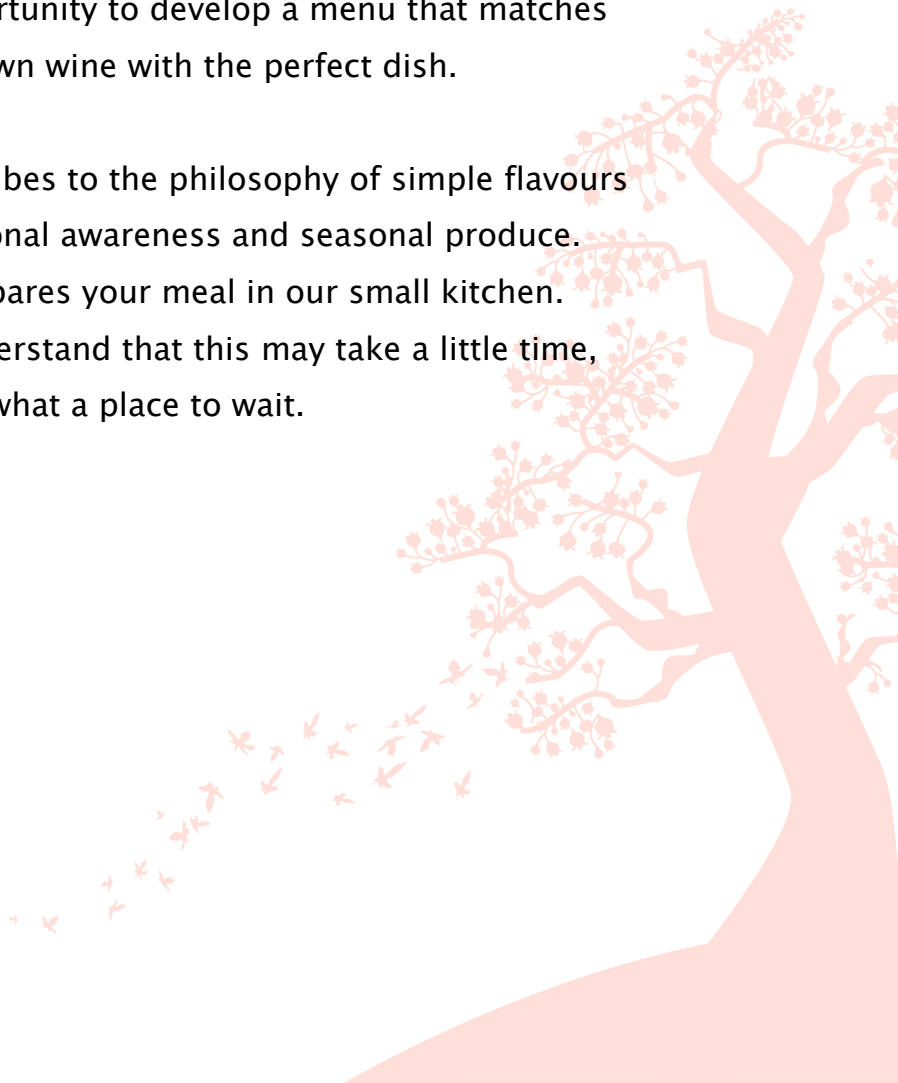
Chef, Adam Lugg, subscribes to the philosophy of simple flavours
with a focus on a regional awareness and seasonal produce.

Adam personally prepares your meal in our small kitchen.

In doing so, please understand that this may take a little time,
but what a place to wait.

Regards,

Tony Thompson



WINTER 2014

Bakery - 9

Selection of Flame Hill breads - South Burnett EV Olive Oil,
Flame Hill Guernsey Butter

Kondalilla Sparkling White – 43 bottle

Flame Hill Charcuterie

For 2 - 58 For 3 – 87

From paddock to plate, perfect for grazing and enjoying the Flame Hill view,
serving only the best Flame Hill Farm grown and locally sourced produce
our charcuterie plate is made available by only using the freshest seasonal produce.

The plate includes, but not limited to – farm cured meats & game,
Berkshire ham off the bone, terrine, pate, marinated and pickled vegetables,
house-made relish and a selection of locally made Artisan breads

Summersalt – 28 Bottle or Crimson - 32.5 Bottle

Broth - 18

Alters daily with our market garden and Flame Hill Farm produce.
Your waiter will advise you of today's choice and the accompanying wine



Entrée

The Barnyard - 20

Granite Belt rabbit and Byron Bay pork belly ballotine with Palmwoods mushrooms, broad beans and rabbit jus

Reserve Chardonnay 2008 – 42 bottle

The Paddock - 20

Tempura Flame Hill station veal sweetbreads wrapped in pancetta with a Flame Hill orchard orange and mustard glaze, hollandaise sauce and mustard cress

Semillon 2006 – 35 bottle

The Field - 20

Chilli salt Banyard Game quail with pickled daikon and mooli salad, with Flame Hill Farm chilli caramel

Kurrajong Shiraz 2012 – 37.5 bottle

The Cherve & Sea - 22

Twice baked goats cheese soufflé with Fraser Coast spanner crab, Mooloolaba prawn and creamy bisque with smoked trout rilette on crostini

Reserve Chardonnay 2008 – 42 bottle

Mains

Winged Trio - 40

Crispy duck leg salad with tea boiled quail eggs, raspberry vinaigrette
Flame Hill guinea hen roulade on a golden eschalot tart with hen jus,
Pan fried goose with fondant potato, kale and cumberland jelly

Kurrajong Cabernet Sauvignon 2012 – 37.5 bottle

Salt & Citrus - 40

Pan fried Mooloolaba market fish with Hervey Bay scallop and Flame Hill Orchard preserved lemon
boudin blanc, Flame Hill Farm sorrel puree, warm kipfler potato,
smoked whiting and dill salad with fried rocket

Verdelho 2013 – 33.5 bottle

The Station – 42

Flame Hill Station oxtail, Flame Hill Orchard mandarin and star anise broth
Flame Hill Station beef cheek wrapped in brick pastry with celeriac puree
Flame Hill Station pressed osso bucco with potato and olive salad, red wine jus

Montville Shiraz 2010 – 40 bottle or Reserve Shiraz 2012 – 55 bottle

The Terra - 36

Pan fried truffle and white polenta cake with Palmwoods mushrooms,
goats cheese, sautéed spinach and truffle foam

Kurrajong Shiraz 2012 – 37.5 bottle

Hunters Feast - 45

Smoked Granite Belt venison back strap with blackberry jus
Granite Belt venison shank tartlet
Granite Belt 24 hour roast rump with chocolate jus
Granite Belt venison ribs with juniper glaze

Kurrajong Mountain Gum Block Merlot 2013 – 40 bottle

Accompaniments – 11

Pumpkin, sage, vintage cheddar au gratin
Brussel sprouts with Flame Hill butter and bacon lardons
Roasted baby root vegetables with Flame Hill market garden herbs

Please inform your wait staff of any allergies as not all ingredients are listed
Strictly one bill per table

Sweet Indulgence – 15

Hot and Cold

Hot 70% Callebaut chocolate tart with raspberry consommé and pistachio praline ice cream

Barrel Port – 8.5 glass

The Orchard

Flame Hill orchard orange pannacotta with chocolate fondue and churros

Muscat – 10 glass

Sticky

Sticky Kurrajong fig pudding injected with salted caramel with honeycomb gelato and Kurrajong muscat anglaise

Barrel Port – 8.5 glass

Dairy

Local cheeses – Flame Hill Vineyard Shiraz Jam – muscatels – lavosh

Kurrajong Shiraz 2012 – 37.50 bottle

Please inform your wait staff of any allergies as not all ingredients are listed
Strictly one bill per table



Sunday Brunch

10.00 – 12.00

The Pasture - 24

Flame Hill eggs cooked your way, Flame Hill beef sausage, Plainland thick cut bacon, potato rosti, tomato, mushrooms w/- tomato relish and thick toast

Obi Sparkling Red – 43 bottle

The Ocean - 20

Dill scones with smoked ocean trout, Flame Hill Orchard preserved lemon crème fraiche, Fraser Coast spanner crab salad

Kondalilla Sparkling White – 43 bottle

The Garden - 24

Flame Hill eggs cooked your way, potato rosti, rosemary roasted field mushrooms, haloumi, corn fritter, asparagus and thick toast

Kondalilla Sparkling White – 43 bottle

Baked - 22

Granite Belt venison sausage, chorizo and white bean cassoulet with baked eggs and thick sliced toast

Obi Sparkling Red – 43 bottle

Please inform your server of any allergies as not all ingredients are listed
Strictly one bill per table



Cheese

	Single	15		Two	24
Three	30	Four	35	Five	39

Cheeses served with matching condiments, crackers, muscatels & dried figs

As with any food group, it is essential to consider the aroma, texture, flavour and acidity of each cheese when selecting the most suitable wine accompaniment. Generally, the whiter and brighter the cheese – the crisper and lighter the wine. The darker and harder the cheese – the fuller and richer the wine. The most common mistake can be the pairing of one wine with several cheese styles. Epicurean logic prevails at Flame Hill and we offer singular Australian cheese styles, each with a matching wine from the Flame Hill range.

Blackall Triple Cream Brie

The extra cream in the triple cream brie results in a deliciously creamy rich cheese. It has a rounded mild taste and fresh on the palate.

Cordon Cut – 39.5 bottle

Granite Belt Dairy Tait

Made nearly by mistake coming from the highest altitude dairy in Queensland at Thulimbah on the Granite Belt this unique cheese has many layers of flavor with a pungent washed rind from pure organic jersey milk with fifteen different cultures and vegetarian rennet makes this cheese suitable for vegetarians.

Crimson – 32.5 bottle

Maleny Smoked Vintage Cheddar

Maleny hand-crafted cheddar. A strong, oven-smoked flavored mature cheddar, aged for three years, rich and creamy. Best accompanied with our homemade fig paste.

Montville Shiraz 2010 – 40 bottle

Blackall Creamy Blue

Is a soft, smooth and creamy cheese styled on the northern Italian style soft blues. It will delight in its balanced flavors with the unmistakable finish of a blue cheese.

Tawny Port – 43 bottle

Fromart Wilde Childe

Wilde Childe is a cow's milk cheese style which originated from the Alpstein area of Switzerland. Aged at approximately 7 months, it is dense and creamy with a beefy, sautéed onion aroma. A lovely new hard cream cheese that will seduce you at first bite.

Reserve Chardonnay 2008 – 42 bottle

Restaurant Wine List

White Wine

	Bottle	Glass
Pinot Gris 2013	38.5	9.5
Verdelho 2013	33.5	9
Semillon 2006 Cellar Back Vintage Release	35	9.5
Reserve Chardonnay 2008	42	10
Summersalt	28	8.5
Kondalilla Sparkling White	43	N/A

Red Wine

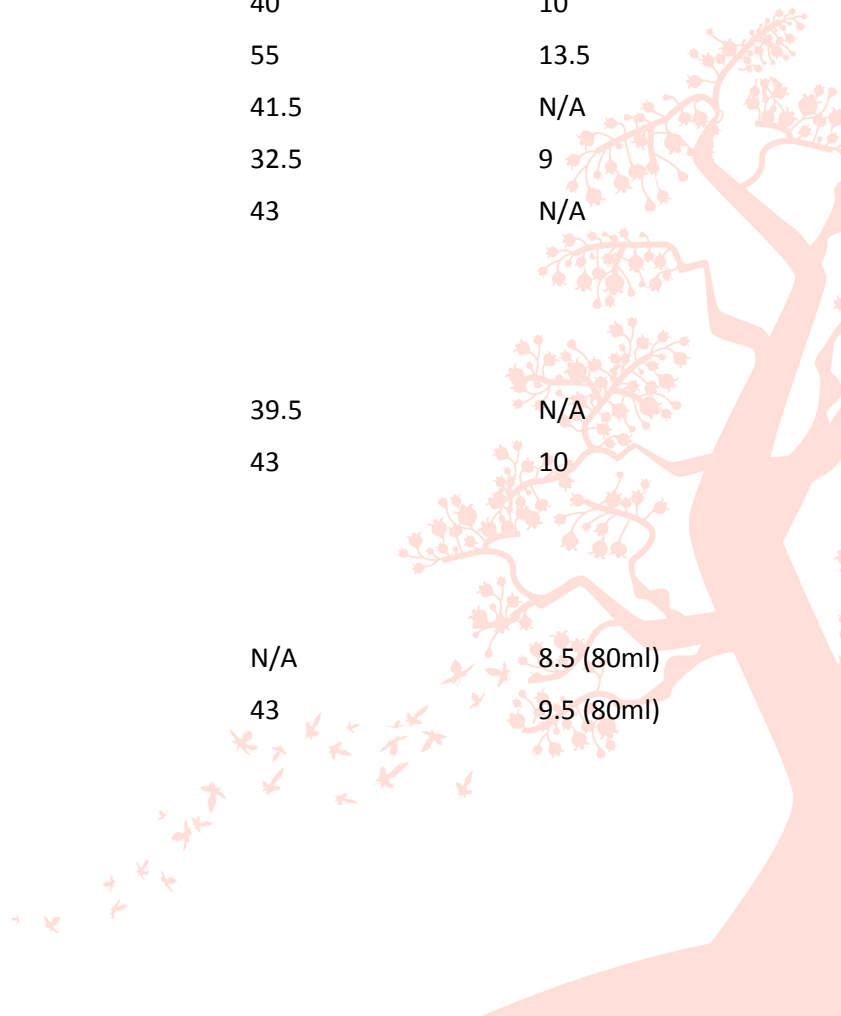
Kurrajong Shiraz 2012	37.5	9.5
Kurrajong Mountain Gum Block Merlot 2013	40	10
Kurrajong Cabernet Sauvignon 2012	37.5	9.5
Montville Shiraz 2010	40	10
Reserve Shiraz 2012	55	13.5
Shiraz 2007 Cellar Back Vintage Release	41.5	N/A
Crimson	32.5	9
Obi Sparkling Red	43	N/A

Dessert Wine

Cordon Cut 2005	39.5	N/A
Muscat	43	10

Fortified Wine

Barrel Port	N/A	8.5 (80ml)
Tawny Port	43	9.5 (80ml)



Beverage List

Coffee & Tea

Each

Coffee

Short Black	4.9
Long Black	4.9
Flat White	4.9
Cappuccino	4.9
Latte	4.9
Moccha	4.9
Machiato	4.9
Chai Latte	4.9
Hot Chocolate	4.9
Mug / Double Shot	5.5

Tea

Earl Grey	4
English Breakfast	4
Chai	4
Chamomile	4
Peppermint	4
Green & Jasmine	4
Loose Tea – Two Cup Pot	8

Something Softer

Organic Soft Drinks

Cola, Diet Cola, Lemonade, Ginger Beer & Lemon Lime Bitters	4.9
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Organic Juices

Orange & Mango, Pear & Apple	4.9
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Sparkling Water

San Pellegrino – Sparkling Water 500ml	6
San Pellegrino – Sparkling Water 1000ml	11



