

Welcome to Flame Hill Vineyard and Restaurant

At this very moment, you are seated in the midst of a 250 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, Thomas Shields, subscribes to the philosophy of simple flavours with a focus on a regional awareness and seasonal produce. He 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

Summer 2012

Starter - 9

Corn and Parmesan Loaf – Provincial French Tapenade

* Kondalilla Sparkling White 2008 43 Bottle

Grilled Sour Dough – Aged Balsamic – Clovely Extra Virgin Olive Oil – Duccha

* Obi Sparkling Red 43 Bottle

Entrée - 18

Szechwan Pepper Carpaccio of Venison

Caper berry micro salad - grilled fig - vincotto - sesame grissini

* Shiraz Viognier 2009 37 Bottle

Moreton Bay Seafood Odyssey

Poached white fish mousse - grilled bay bug - bisque cappuccino - scallop salt

* Reserve Chardonnay 2008 48.5 Bottle

Glasshouse Mountain Escargot

Reserve chardonnay risotto - woombye mushrooms - duck jus - truffle pecorino

* Barbera 2008 43 Bottle

*Please inform your server of any allergies as not all ingredients are listed

*Strictly one bill per table

Main - 36

Private Selection 'Tataki' Angus Sirloin

Japanese classic - ponzu sauce - ramen noodles - sautéed peppers

* Shiraz 2007 41.5 Bottle

Lake Rainbow Trout

Pan size fish - potato's rondelle - sorrel garden salad - thyme meuniere sauce

* Verdelho 2010 35 Bottle

Landrace Pork Rib Cutlet

Glenview nectarine - white polenta - truss tomato and broad bean - balsamic glaze

* Reserve Chardonnay 2008 48.5 Bottle

* Barbera 2008 43 Bottle

Sides – 11

Buttered Kipfler Potatoes - Vineyard Parsley - Pancetta

Roast Queensland Blue Salad - Pine Nut Dukka - Maple Syrup Dressing

Baby Beetroot - Gympie Farm Goats Cheese - Confit Spanish Onion - Raspberry Vinaigrette

Three Courses

Entrée, Main and Dessert

65

With Glass of Recommended Matching Wines

90

Pruners Platter

For 2 - 52 For 3 - 76

Marinated Olives, Duck Rillettes, House Cured Salmon, Ham off the Bone,
Persian Fetta, Rabbit & Pork Terrine, Tapenade, Hommus, Pickles, Local Breads

* Pinot Gris 2010 36.5 Bottle or Crimson 2009 32.5 Bottle

*Please inform your wait staff of any allergies as not all ingredients are listed

*Strictly one bill per table

Sweet Indulgence - 14

Licorice and Lemon Yoghurt Parfait

Local macadamia shortbread - hibiscus flower salad - maleny guernsey cream

* **Cordon Cut 2005** 39.5 Bottle

Coconut and Fresh Lychee Trifle

Mango and cordon cut marscapone - pandanas leaf sponge - coconut crisps

* **Cordon Cut 2005** 39.5 Bottle

Trio of Chocolate

white chocolate mousse - dark chocolate cup - milk chocolate ice cream - palmview strawberries

* **White Liquor Muscat** 43 Bottle

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Cheese

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. While 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.

Stuart River Triple Cream Brie

A soft surface ripened white mould cheese made from fresh Kingaroy cow's milk. The Brie has a rich and buttery flavour and a soft, smooth, creamy runny texture that melts in your mouth covered by a fluffy pile of white mould. The interior is yellow in colour and has a mushroomy aroma. This cheese has a superb rich flavour that continues to develop with age.

* **Cordon Cut 2005** 39.5 Bottle

Atherton Tablelands Gallo- Seven Sisters Washed Rind

Made at the family farm on the Atherton tablelands in far north Queensland, it is a soft and smooth cheese with a full flavour and creamy texture. Although the rich, orange-brown rind has an aggressive distinctive smell, the cheese is surprisingly sweet.

* **Crimson 2009** 32.5 Bottle

Kenilworth Red Malling

A Kenilworth original created by 'Poppa' Hansen at Malling on the Darling Downs in the early 1900's. This cheese is made to the original recipe all those years ago. Red Malling Vintage has a sharp flavour, with a slightly open texture.

* **Shiraz 2007** 41.5 Bottle

Tarago River Shadow of Blue

A rich, mild double cream blue vein with cultures grown in the warm, creamy milk producing a firm, chalky cheese. This handmade cheese is matured to develop earthy but mild blue mould flavours reminiscent of the French Roquefort cheese.

* **White Liquor Muscat** 43 Bottle

Maffra Red Leicester

Maffra Red Leicester has a tightly knit texture and buttery, mellow flavour. This deep yellow-orange cheese takes its colour from a natural dye found in the seeds of the South American Annatto plant.

* **Reserve Chardonnay 2008** 48.5 Bottle

Cheeses Served With Condiments, Crackers, Muscatels & Dried Figs

Single	15	Two	24
Three	30	Four	35
		Five	39

Sunday Brunch - 21

9.00 – 11.00

Traditional Benedict

soft poached eggs – white balsamic bernaise – toasted sour dough
Darling downs ham on the bone OR Smoked atlantic salmon

* **Kondalilla Sparkling White** 43 Bottle

Kingaroy Brie & Roasted Peppers Omelette

crab – roasted truss tomato – rocket

* **Kondalilla Sparkling White 2008** 43 Bottle

Woombye Mushrooms

garlic and thyme roasted mushrooms – olive toast – rocket – balsamic reduction

* **Obi Sparkling Red 2008** 43 Bottle

Hot Smoked Trout

vineyard herbed scrambled eggs – spinach salad – rye toast – prawn oil

* **Semillon Sauvignon Blanc** 45 Bottle

Flame Hill Breakfast - 26

sirloin – sausage – lamb cutlet – double smoked bacon
scrambled, fried or poached eggs – smoked tomato sauce

* **Barbera** 43 Bottle

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Restaurant Wine List

White Wine

	Bottle	Glass
Pinot Gris 2010	36.5	9.5
Verdelho 2010	35	9
Semillon Sauvignon Blanc 2009	35	9
Semillon 2008	36.4	9.5
Semillon 2006 Cellar Back Vintage Release	41.4	
Reserve Chardonnay 2008	48.5	13
Summersault 2009	28	8.5
Summer White 2008 Cellar Back Vintage Release	33	
Kondalilla Sparkling White	43	9.5

Red Wine

Barbera 2008	43	11
Shiraz Viognier 2009	37	9.5
Cabernet Sauvignon 2007	39.5	10
Shiraz 2007	41.5	10.5
Reserve Shiraz 2008	49.5	13
Crimson 2009	32.5	9
Obi Sparkling Red	43	9.5

Dessert Wine

Cordon Cut 2005	39.5	11
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Fortified Wine

White Liqueur Muscat	43	10 (80ml)
Barrel Port	N/A	8.5 (80ml)
Tawny Port	43	10 (80ml)

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Beverage List



Coffee & Tea	Each
<i>Coffee</i>	
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
<i>Tea</i>	
Earl Grey	4
English Breakfast	4
Chai Marsala	4
Chamomile	4
Peppermint	4
Obi Obi Green Tea – Locally Grown	4
Loose Tea – Two Cup Pot	8
Something Softer	
<i>Organic Juices</i>	
Cloudy Apple, Apple Strawberry, Orange, Apple Blackcurrant, Apple Carrot & Ginger	4.9
<i>Café Earth</i>	
Pink Grapefruit, Blood Orange, Cranberry, Jamaican Lime	4.9
Wimmers Double Sars	4.9
Wimmers Lemon Lime Bitters	4.9
Buderim Ginger Beer	4.9
San Pellegrino – Sparkling Water 250ml	4.9
San Pellegrino – Sparkling Water 1000ml	11

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Join our Wine Club

By simply purchasing a case of Flame Hill Vineyard Estate wines become eligible to receive a 10% discount on all wines, merchandise and in our restaurant for you and one guest for a calendar year.

Weddings and Events at Flame Hill Vineyard

Set on a hill, 420m above sea level, surrounded by lush vines, mountain vistas and ocean views, discover the tranquil ambience of Flame Hill Vineyard. The blend of Flame Hill's classic Queensland architecture and the rural charm of the surrounding vineyard this unique 250 acre working beef cattle property creates a stunning setting for an unforgettable boutique affair.

Flame Hill is a special destination that organically provides the ultimate, exclusive event experience. With our estate grown wine and the award winning hand made fare created in our small kitchen we can offer you and your guests a truly individual epicurean experience to embellish your special function.

Allow our manager, Sarah Higgins, to work with you to style your dream event at the exclusive venue that is Flame Hill.