

Terrace Menu



Charcuterie Board - 30/55

Selection of Locally sourced Meats, including Flame hill beef sausage and brisket, smoked ham, house made liver pate, bratwurst sausage, chorizo, rabbit & pork terrine and Wood Smoked Chicken

Served with Sourdough and croutons

Flame Hill Obi



Banquet board - 95

Assemblage of Flame hill farm produce and Locally sourced Meats & Cheese, including Flame hill beef sausage and brisket, smoked ham, house made liver pate, bratwurst sausage, chorizo, rabbit & pork terrine and Wood Smoked Chicken

Served with Sourdough and croutons

Flame Hill Obi



Designed for 3 or 4 people

As not all ingredients are listed, please inform your wait staff of any allergies or specific dietary requirements
Strictly one bill per table

Cheese

Two 28
Three 36 Five 48

Cheeses served with matching condiments, crackers, and 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.

Maleny Creamy Brie

Maleny Creamy Brie – Made with pure ingredients and European craftsmanship, Maleny Cheese products delight for their quality and taste. Naturally delicious, our specialty cheeses provide a taste of Sunshine Coast hinterland’s rolling green hills. Maleny Brie has one portion of cream, with a buttery taste

Flame Hill Summersalt

Maleny Camembert

Maleny Camembert - Made with pure ingredients and European craftsmanship, Maleny Cheese products delight for their quality and taste. Naturally delicious, our specialty cheeses provide a taste of Sunshine Coast hinterland’s rolling green hills. Maleny Camembert has no cream added with a fresh mushroom like flavour

Flame Hill Tempranillo

Maleny Smoked Vintage Cheddar

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

Flame Hill Kurrajong Shiraz

Kenilworth Creamy Blue

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

Tawny Port

Kenilworth Tuscany Romano

An Italian styled Queensland cheese, slightly fruity with a strong after taste. This full flavoured crumble style has an open texture with a sharp distinctive flavour. Suited to those who appreciate indulgence in fine cheeses.

Flame Hill Kurrajong Cabernet Sauvignon

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