

Al Fresco Menu

Trio of Dips - 15

Trio of Dips – Dips change daily

Flame Hill Pinot Gris

Flame Hill Vegetable Burger - 19

Falafel Pattie on a Pumpkin roll with Baby Gem Lettuce, aged Cheddar, fresh tomato, onion, tomato relish

Flame Hill Pinot Gris

Flame Hill Station Black Angus Beef Burger - 21

100% Pure Flame Hill Station grass fed beef on a Pumpkin roll with beetroot relish, fresh tomato, Baby Gem lettuce, onion & aged cheddar

Flame Hill Traprock Cabernet Sauvignon

Flame Hill Paddock to Plate

A Flame Hill icon - seasonal produce sourced from our own and nearby farms.

For 2 - 80 For 3 - 120

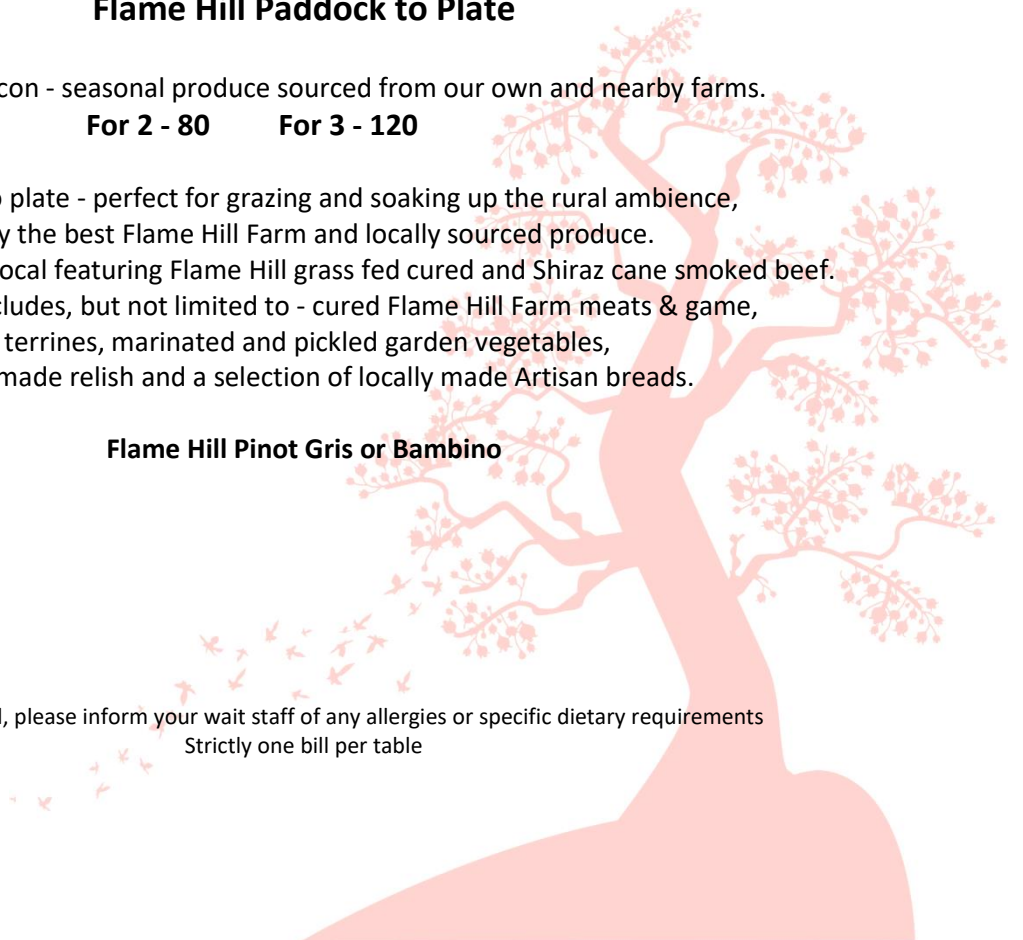
Paddock to plate - perfect for grazing and soaking up the rural ambience,
only the best Flame Hill Farm and locally sourced produce.

Fresh - seasonal -local featuring Flame Hill grass fed cured and Shiraz cane smoked beef.

The plate includes, but not limited to - cured Flame Hill Farm meats & game,
terrines, marinated and pickled garden vegetables,
house-made relish and a selection of locally made Artisan breads.

Flame Hill Pinot Gris or Bambino

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



Sweet Indulgence - 15

Flame Hill White Chocolate & Macadamia Parfait

With Honeycomb & Raspberries

Flame Hill Summersalt

Citrus Pie

Deconstructed Seasonal Citrus Pie with Meringue

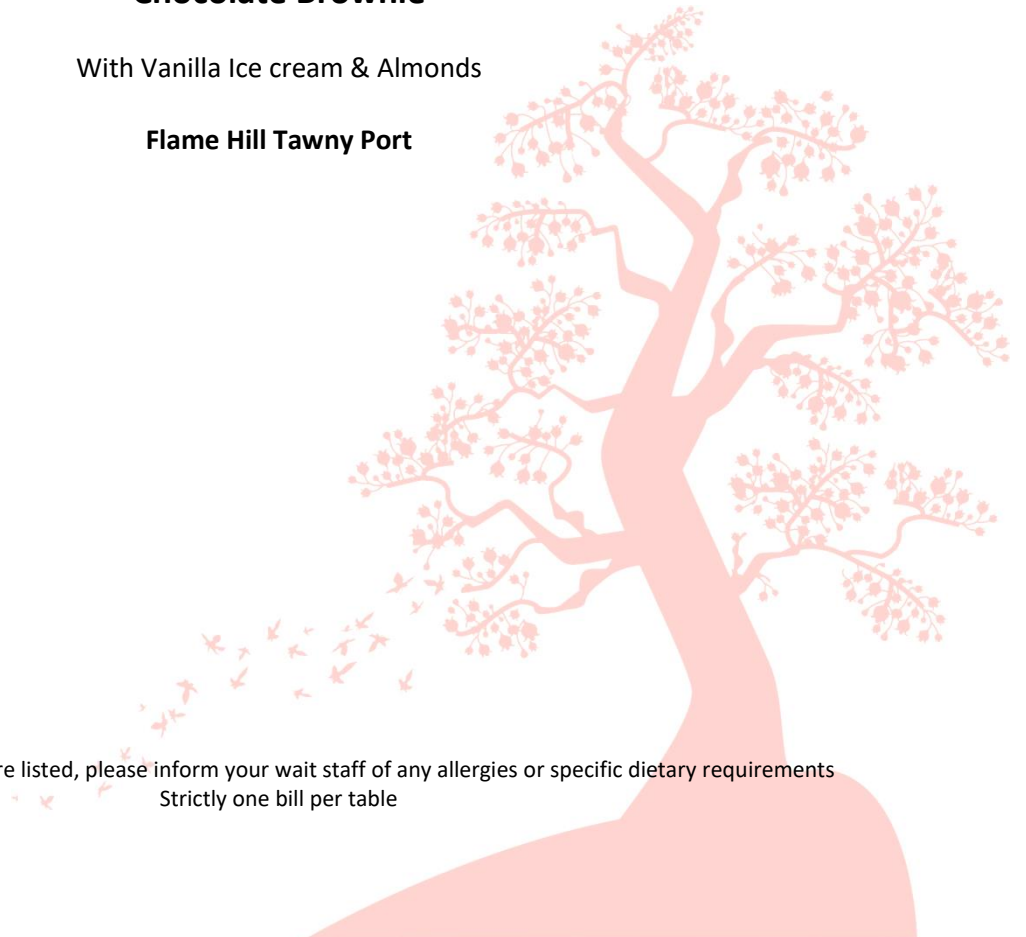
Flame Hill Summersalt

Chocolate Brownie

With Vanilla Ice cream & Almonds

Flame Hill Tawny Port

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



Cheese

	Single	15		Two	24
Three	32	Four	39	Five	45

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

Restaurant Wine List

White Wine

Bottle

Glass

Pinot Gris 2017

38

11

Crispness with texture – minerality with texture. White peach – corella pear – baby white roses.

Sauvignon Blanc 2017

38

11

Text book varietal with a hint fresh clover. Aromatics and palate dominated by tropical fruits, passionfruit a feature with a nuance of citrus. Elegant texture, a kiss of cedar & spice due to part fermentation in French oak puncheons.

The Assemblage 2018

38

11

An assemblage of aromatics, majorly Sauvignon Blanc & Pinot Gris in concert with minor performers. Delicate native flower nuances a feature. A Benchmark texture with seamless acidity tendon connected to a sally lime conclusion. A Blanc with Bicep fit for purpose with Hot Smoked tuna & Flame Hill Sorrel Oil.

Fiano 2017

38

11

Tingling Acidity – Chalky minerality. Aromas of Cider – Marmalade - Elderflowers

Montville Verdelho 2019

40

11.5

An exercise in tropical fruit & quince aromatics in glass with trademark clover nuances peering through the curtain. Lip smacking crisp citrus tones balanced by a lingering flint acidity. Essential drinking with Flame Hill Prawn, Garlic, & fresh garden herb handmade Pasta

Viognier 2018

38

11

Fresh lively apricot and cumquat blossom bouquet. Organically complex citrus- musk – blonde tobacco- native honey palate. Gentle acid on the horizon. Drinks at its best with Flame Hill Guinea Hen & Stone fruit sauce.

Barrel Fermented Chardonnay 2017

40

11.5

Creamy white nectarines and citrus palate with cedary French Oak on the horizon. Red wine drinkers white.

Traprock Chardonnay 2017

50

13.50

Small parcels of outstanding fruit – celebration wine – perfect with Flame Hill Crispy Skin Snapper

Summersalt

38

11

Perfect for a sunny summer afternoon- a wave of late harvest Muscat Blanc underpinned with a reef of Mendoza Chardonnay. Aromatics meets body & texture. Off dry by design for an exotic green curry or creamy blue cheese

Sparkling Wines

Kondalilla Sparkling White

SOLD OUT

N/A

Riesling based bone dry sparkling wine. The perfect starter in a glass.

Obi Sparkling Red

50

N/A

A concert of Shiraz-Cabernet Sauvignon-Merlot in a Black Cherry Veil. Packed with aromas of spice, plums & dark forest berries. Drink for a red wine lover

Restaurant Wine List Continued

Red Wine**Bambino 2017****Bottle****Glass**

35

10

A Rose of rare pedigree – Barbera et al. A lip smacking concert of everything strawberry, modest tannin, a natural acidic spine with a glance of fresh herbs on conclusion. Drink with Flame Hill Goats Cheese Soufflé.

Barbera 2016

45

11.50

A black mulberry conspiracy of glazed cherry, exotic spice & dried strawberry. Bursting with personality, great length, bright sweet fruit with fresh sage & rosemary peering through.

Tempranillo 2017

38

11

An Angus Black amalgam of ancient Australian herb & spice – native plum, bush tomato and desiccated cherries. Drink with Flame Hill Braised Kangaroo Backstrap, wild herbs & Rhubarb Jus

Kurrajong Cabernet Sauvignon 2016

38

11

A text book example of cool climate Cabernet. Quintessentially distinctive, full bodied with sweet black current and fresh tobacco, ample tannin and a tight structure. Derived from our duo of distinctly different Cabernet Sauvignon blocks at our Kurrajong Vineyard. A perfect accompaniment to Flame Hill Rare Smoked Beef Brisket.

Traprock Cabernet Sauvignon 2016

60

16

Traprock is an ancient soil at our Kurrajong Vineyard. The term is derived from the almost impenetrable base rock that would trap the tools of early miners. An appropriate descriptor of benchmark small batch wines from fruit identified as outstanding. A superb wine for a social celebration. Drink with Aged Smoked Cheddar and House made Cabernet Paste.

Kurrajong Merlot 2016

38

13

A complex wine from the Pumpkin Patch block at the Kurrajong Vineyard – aromas of ripe black mulberry leading to dark forest fruits, stewed bush plums, sweet cedar, the signature lingering mocha conclusion & a whiff of smallgoods. All in harmony. At its best with Flame Hill Venison Rump & Mulberry Jus.

Razorback

40

11.50

The Flame Hill Razorback res like its namesake the Wild Razorback Boar is an outcome of evolution – borne from a blend of Merlot, Cabernet Sauvignon & Shiraz – like the Boar it can excel in any company and survive most epicurean situations. Balanced pristine dark and red fruits framed with French Oak – essential company with a Flame Hill Station Black Angus Sirloin – gutsy wine for gutsy fare

Kurrajong Shiraz 2016

40

11

Briar and French Oak cedar – luscious berries and silky tannins – contemporary old vine style – cool climate pepper.

Montville Shiraz 2017

42

11.50

Medium bodied with rich berry tones and peppery spice. Aged for up to 12 months in American and French Oak, the perfect match for hearty meat dishes or mature cheeses. Up to six years cellaring.

Traprock Shiraz 2016

60

16

From fruit classified as outstanding, from ancient vines and matured in new French Oak – perfect with Flame Hill Station Black Angus Rump

Reserve Shiraz 2009 *Cellar Back Vintage Release*

85

N/A

Dark broody forest fruits – peppery red currants – spice and chocolate – blend of our two Vineyards in a glass.

Wild Child 2016

32.5

10

An off dry Moscato to satisfy all.

Restaurant Wine List Continued

	Bottle	Glass
Fortified Wine		
Muscat Fruit cake – butterscotch – dried apricot – citrus rind and native honey	55	10
Barrel Port Shiraz based – primary fruit – perfect with cheese	N/A	8.5 (80ml)
Tawny Port Pre Aged style reeking of sweet fruit – Christmas cake. Simply divine with Sticky Fig Pudding	55	9.5 (80ml)
Beer		
Beer – Coopers		9.00

Non- Alcoholic Beverage List

Coffee Short Black / Long Black / Flat White / Cappuccino / Latte / Mocha / Macchiato / Chai Latte / Hot Chocolate	5.5
Mug / Double Shot Upgrade	6
Tea Earl Grey / English Breakfast / Chai / Chamomile / Peppermint / Green & Jasmine	4.5
Something Softer Wild One Organic Selection	5.5
Sparkling Water Capi – Sparkling Water 750ml	15

