

# Welcome to Flame Hill Vineyard

At this very moment, you are seated in the midst of a 300 acre vineyard, market garden, orchard and beef cattle property.

Relax, unwind, savor your wine and drink the views of the Obi Obi Valley, Mount Coolum and the Coral Sea beyond.

Let our Guinea Fowl amuse you as they forage under the Shiraz and Verdelho trellises.

You will have tasted our handcrafted estate grown wines in our Cellar Door.

To accompany each menu element we have suggested an individual wine.

Chef's, Alan and Dylan, subscribe to the philosophy of simple flavours with total focus on regional awareness and seasonal produce.

Alan and Dylan personally hand prepare your meal in our small kitchen

I sincerely thank you for both your patronage and patience.

And remember this menu started as seeds in our garden.

Warm regards

Tony Thompson

# Summer 2017

## **Bakery - 5 per patron**

Flame Hill breads with truffle butter, Extra Virgin Olive Oil and Balsamic Vinegar

**Kondalilla Sparkling White**

## **Broth - 15**

Changes daily please ask our waitress for today's choice and matching wines

## **Small Plates – 18 each**

### **Spring Rolls**

House made spring rolls with Asian salad and nam jim dipping sauce

**Flame Hill Pinot Gris**

### **Sformato**

Sformato with Flame Hill Leaf salad, cherry tomato and croutons

**Flame Hill Fiano**

### **Calamari**

Calamari steak, Flame Hill Leaves, fetta, orange, and pickled beetroot

**Flame Hill Sauvignon Blanc**

### **Wild Rabbit**

Wild Rabbit terrine with crostini and truffled mayonnaise

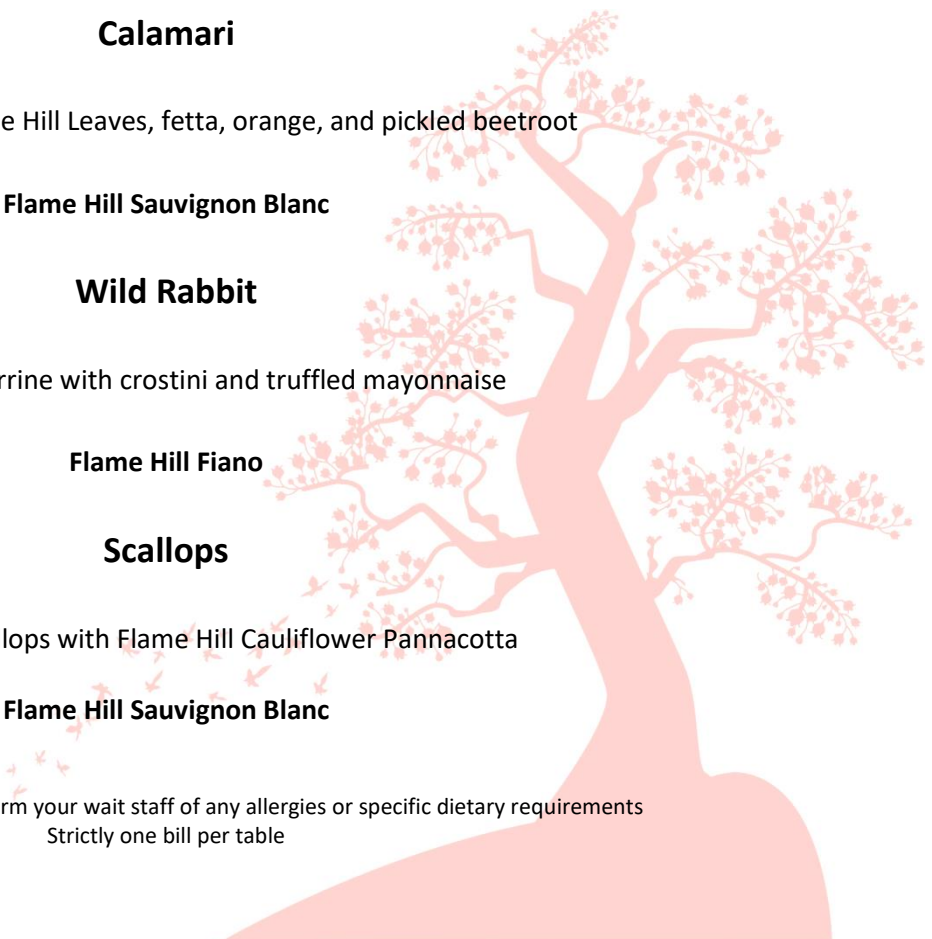
**Flame Hill Fiano**

### **Scallops**

Hervey Bay Scallops with Flame Hill Cauliflower Pannacotta

**Flame Hill Sauvignon Blanc**

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



## **Main Plates**

### **Pork Belly - 36**

Spiced Pork Belly with rocket, Flame Hill Roasted sweet potato and Jus

**Flame Hill Fiano**

### **Coq au vin – 36**

Flame Hill Coq Au Vin with Frekka

**Flame Hill Barbera or Flame Hill Tempranillo**

### **Steak - 36**

Flame Hill Station Beef steak (cut changes), Kipfler potatoes, Flame Hill Seasonal vegetables and Flame Hill Shiraz Jus

**Flame Hill Traprock Shiraz**

### **Fish of the day – 36**

Fish of the day with hard polenta, horseradish cream and Flame Hill Leaves

**Flame Hill Traprock Chardonnay or Flame Hill Barrel Fermented Chardonnay**

### **Gnocchi - 32**

Truffled ricotta gnocchi with champignons, porcini mushrooms and parmesan crisp

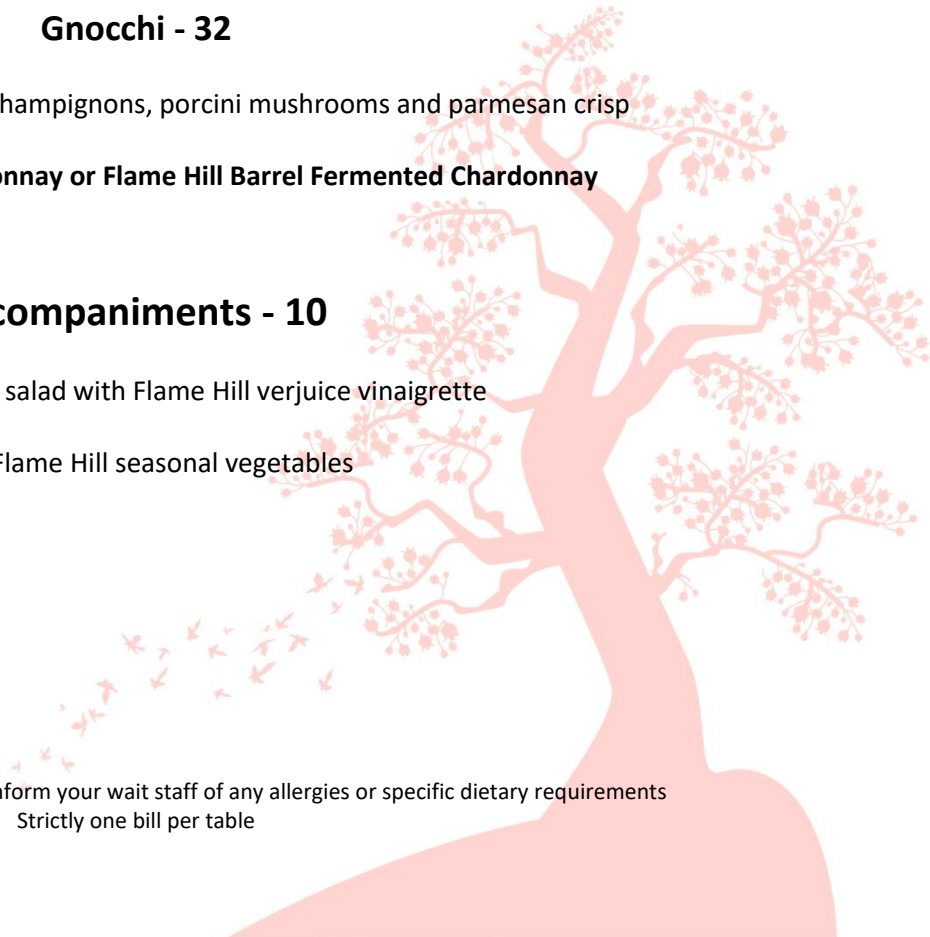
**Flame Hill Traprock Chardonnay or Flame Hill Barrel Fermented Chardonnay**

## **Accompaniments - 10**

Flame Hill Garden salad with Flame Hill verjuice vinaigrette

Fresh Flame Hill seasonal vegetables

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## Sweet Indulgence - 15

### Meringue

Italian Meringue, Choc mousse and Flame Hill Fresh berry roulade

**Flame Hill Barrel Port**

### Tart

House made Flame Hill Lemon tart with cream and vanilla bean ice cream

**Flame Hill Decadence**

### Pannacotta

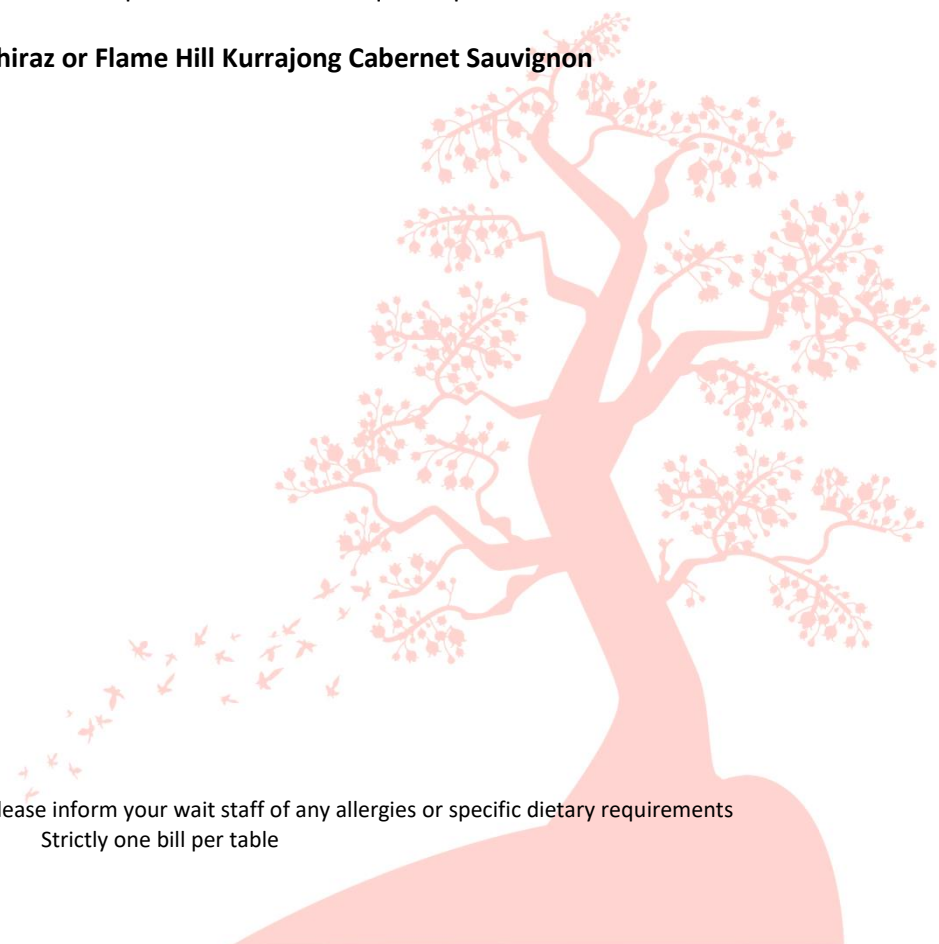
Flame Hill Rosemary and thyme Pannacotta with caramelised fruit

**Flame Hill Decadence**

### Dairy - 20

Local cheeses – Kenilworth Creamy Blue with truffle honey, Kenilworth Tuscany Romano with Flame Hill Shiraz jam and Maleny Cheese Triple Cream Brie with quince paste

**Flame Hill Kurrajong Shiraz or Flame Hill Kurrajong Cabernet Sauvignon**



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## **Flame Hill Station Black Angus Beef Burger - 18.5**

100% Pure Flame Hill Station grass fed beef, pumpkin roll, caramelized onion relish, fresh tomato, rocket, aged cheddar

**Flame Hill Cabernet Sauvignon**

## **Flame Hill Pruners Tasting Plate - 39**

Chefs seasonal selection of Flame Hill Farm cured meats, terrines, marinated and pickled garden vegetables, House-made relishes & condiments with cheese and accompaniments.

**Flame Hill Pinot Gris or Flame Hill Crimson**

## **Flame Hill Paddock to Plate**

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

**For 2 - 70      For 3 - 100**

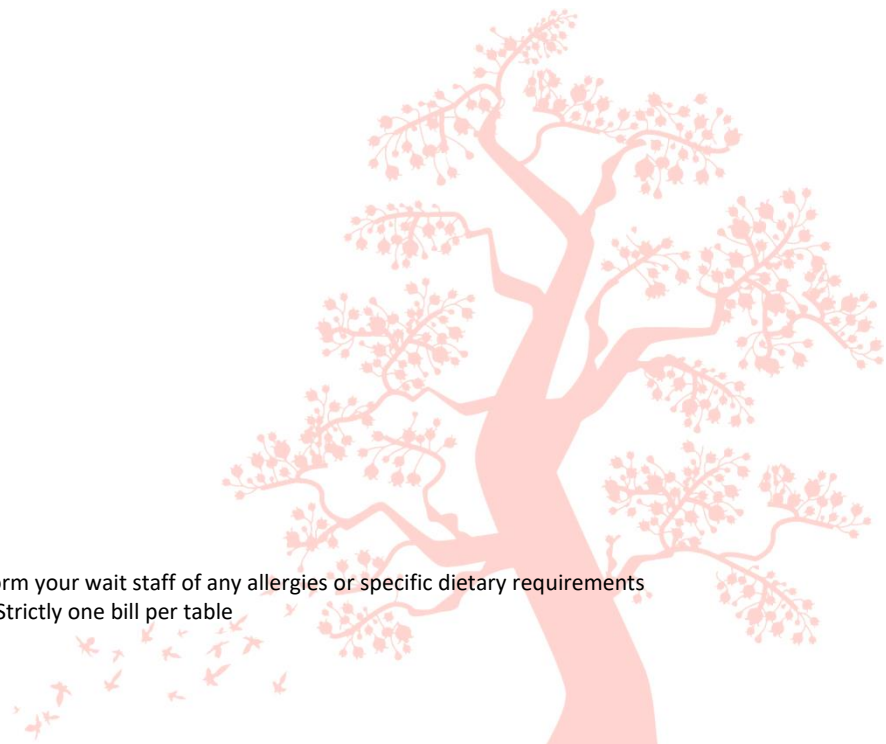
Paddock to plate - perfect for grazing and soaking up the rural ambience, only the best Flame Hill Farm and locally sourced produce.

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, Berkshire ham off the bone, terrines, pate/parfait, marinated and pickled garden vegetables, house-made relish and a selection of locally made Artisan breads.

**Flame Hill Pinot Gris or Flame Hill Crimson**

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# Cheese

	<b>Single</b>	15		<b>Two</b>	24
<b>Three</b>	32	<b>Four</b>	39	<b>Five</b>	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 Cheese Triple Cream Brie**

Maleny Triple Cream Brie is surface-ripened white-bloom. Fresh whole cow milk sourced daily from exclusive local dairy farm suppliers and a generous portion of cream reserved from skim yoghurt-making process is used to create this delightful, mushroomy white-bloom cheese.

#### **Flame Hill Decadence**

### **Woombye Blackall Gold**

Made in Woombye the Blackall Gold has been developed to be uniquely mild when young; when mature it presents a meaty nose and flavor that will delight and surprise

#### **Flame Hill Fiano**

### **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**

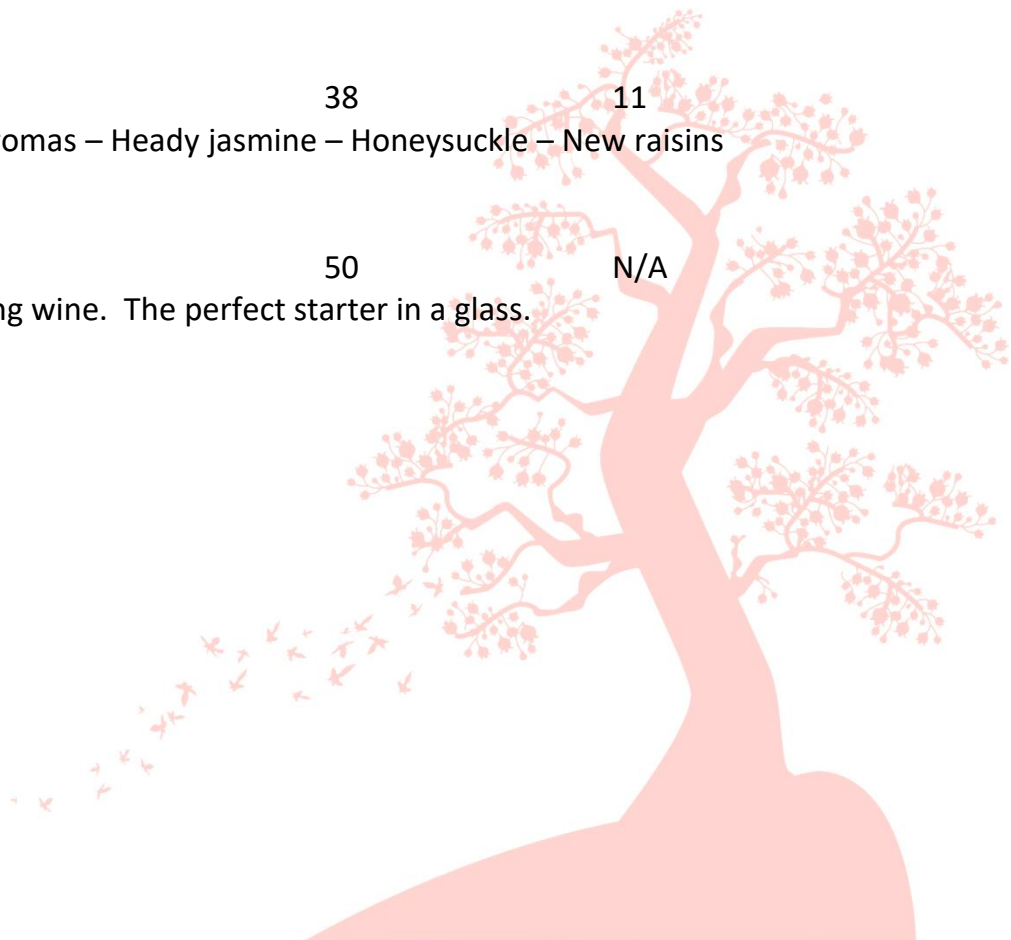
An Italian styled Queensland cheese, slightly fruity with a strong after taste. This full flavoured crumble style has an open texture with a sharp distinctive flavour. Suited to those who appreciate indulgence in fine cheeses.

#### **Flame Hill Kurrajong Cabernet Sauvignon**

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# Restaurant Wine List

<b>White Wine</b>	<b>Bottle</b>	<b>Glass</b>
<b>Pinot Gris 2016</b> Crispness with texture – minerality with texture. White peach – corella pear – baby white roses.	38	11
<b>Sauvignon Blanc 2017</b> 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.	38	11
<b>Fiano 2016</b> Tingling Acidity – Chalky minerality. Aromas of Cider – Marmalade - Elderflowers	38	11
<b>Montville Verdelho 2016</b> Bone dry – tropical fruits and citrus- grassy nuances. Perfect seafood accompaniment.	35	10
<b>Barrel Fermented Chardonnay 2016</b> Creamy white nectarines and citrus palate with cedary French Oak on the horizon. Red wine drinkers white.	40	11.5
<b>Traprock Chardonnay 2016</b> Small parcels of outstanding fruit – celebration wine – perfect with Flame Hill Crispy Skin Snapper	50	13.50
<b>Decadence 2016</b> A sweet extravagance. Exotic aromas – Heady jasmine – Honeysuckle – New raisins	38	11
<b>Kondalilla Sparkling White</b> Riesling based bone dry sparkling wine. The perfect starter in a glass.	50	N/A



## Restaurant Wine List Continued

Red Wine	Bottle	Glass
<b>Bambino 2017</b> 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.	35	10
<b>Barbera 2016</b> 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.	50	13.50
<b>Tempranillo 2017</b> 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	38	11
<b>Kurrajong Cabernet Sauvignon 2014</b> Text book style – sweet dark fruits – a must with Flame Hill beef.	35	10
<b>Kurrajong Mountain Gum Block Merlot 2013</b> Ripe mulberry – stewed bush plums – subtle oak and mocha – perfect with game meats.	SOLD OUT	SOLD OUT
<b>Traprock Merlot 2014</b> Premium Fruit from mature vines – icon wine – perfect with Flame Hill Venison	60	16
<b>Kurrajong Shiraz 2014</b> Briar and French Oak cedar – luscious berries and silky tannins – contemporary old vine style – cool climate pepper.	35	10
<b>Montville Shiraz 2014</b> From the Vineyard surrounding the restaurant. rich berries and peppery spice. Wonderful with mature cheddar	SOLD OUT	SOLD OUT
<b>Traprock Shiraz 2014</b> From fruit classified as outstanding, from ancient vines and matured in new French Oak – perfect with Flame Hill Station Black Angus Rump	60	16
<b>Reserve Shiraz 2009</b> <i>Cellar Back Vintage Release</i> Dark broody forest fruits – peppery red currants – spice and chocolate – blend of our two Vineyards in a glass.	85	N/A
<b>Cabernet Sauvignon 2007</b> <i>Cellar Back Vintage Release</i> Pre cellared – fruit cake and plum – charry vanilla oak. Fantastic with Flame Hill beef	SOLD OUT	N/A
<b>Wild Child 2016</b> An off dry Moscato to satisfy all.	32.5	9





## Restaurant Wine List Continued

	Bottle	Glass
<b>Fortified Wine</b>		
<b>Muscat</b> Fruit cake – butterscotch – dried apricot – citrus rind and native honey	43	10
<b>Barrel Port</b> Shiraz based – primary fruit – perfect with cheese	N/A	8.5 (80ml)
<b>Tawny Port</b> Pre Aged style reeking of sweet fruit – Christmas cake. Simply divine with Sticky Fig Pudding	50	9.5 (80ml)

## Non- Alcoholic Beverage List

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

