

House made soup of the Day – 18

Our hearty soup of the day is made fresh using the garden and Vineyard produce.

Flame Hill Petit Blanc

Rabbit terrine – 22

Wild caught rabbit & pork belly terrine served with roasted pears and a mixed leaf salad from our kitchen garden (g/f option available upon request.)

Flame hill Bambino

Beetroot Risotto – 18 - 32

A creamy vegetarian beetroot Risotto with “Wamuran” little white’s goat cheese, sweet pea, and a crunch of walnut to finish.

Flame Hill Barbera

Duck – 38

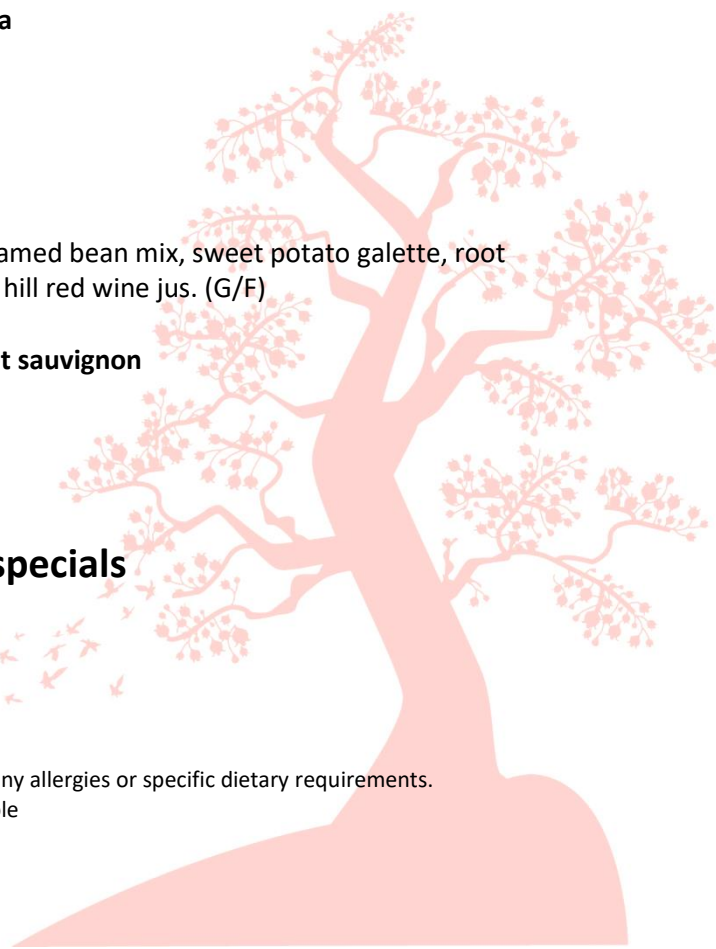
Confit duck Maryland served on a bed of wilted greens, steamed bean mix, sweet potato galette, root vegetable purée served with our flame hill red wine jus. (G/F)

Flame Hill Traprock Cabernet sauvignon

Ask about todays specials

As not all ingredients are listed, please inform your wait staff of any allergies or specific dietary requirements.

Strictly one bill per table



Two \$28 - Three \$36 - Five \$48 – Eight \$72

Exclusively local Cheese served with house produced condiments, crackers & dried fruit.

Maleny Buffalo Brie

Creamy, buttery taste

Woombye Ash Brie

Ripe cream complimented with a light ash, tender conclusion, **2020 Australian champion white mould cheese**

Kenilworth Premium Vintage Cheddar

Matured 18 months, crumbly, smooth & sophistication

Kenilworth Tuscany Romano

Sharp & salty, slightly fruity with a strong after taste

Woombye Triple Cream Brie

The delicate white bloom, rich and creamy center

Woombye Blackall Gold Washed Rind

Robust flavour, **2021 Champion QLD cheese**

Kenilworth Dutch Style Gouda

Versatile flavour, mild and soft, buttery & nutty flavour

Kenilworth Creamy Blue

Smooth and creamy, Italian style soft blues

Sweet Indulgence – 18

Apple Pie

Traditional House made apple pie served with ice cream, salted caramel and ginger nut crumble.

Flame Hill Tawny port

Blackberry Cheesecake

A classic cheesecake with Flamehill grown blackberries, a chocolate crumble base and blackberry sauce.

Flame Hill Muscat

Triple Chocolate Mousse

Layered flavors of creamy chocolate on top of a cherry red wine reduction.

Flame Hill Barrel Port

Chocolate Board - 30

6 local handmade chocolate assortments served with seasonal accompaniments.

Flame Hill Muscat

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Welcome to Flame Hill Vineyard

Flame Hill Vineyard was born from the desire to share our 300-acre working cattle station & boutique Vineyard with our guests and patrons.

The ethos of growing and sharing our wines and produce from our iconic property has come to fruition, thanks to years of seven day weeks and a dedicated group of passionate people working with us.

The food about to be delivered to your table will be assembled by our chefs Evan Gautrey & Louise Zohar.

They liaise daily with our farm staff as well as other nearby artisanal suppliers & producers to sate your hunger with a sample of all our region has to offer.

We invite you and your guests to dine well knowing confidently where your wine and food has come from.



Charcuterie Solo – 30 (single) / Charcuterie Duo -55 (double)

Selection of Locally sourced meats including roast beef, corned beef, smoked ham, liver pate, bratwurst sausage, chorizo, rabbit & pork terrine and wood smoked chicken.

Served with Sourdough and croutons

Flame Hill Montville Chardonnay or Kurrajong Shiraz



Trio Banquet Board – 95 (triple) / Quatro Banquet Board 130 (four)

Assemblage of Flame Hill farm produce and locally sourced meat & Cheese, including Flame Hill beef 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 Fiano or Montville Shiraz



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Flame Hill Station Black Angus Beef Burger (G/F on request)– 26

100% Pure Flame Hill Station grass fed on a Pumpkin roll with tomato relish, garlic aioli, grilled local pineapple, fresh tomato, beetroot, grilled onions, cheddar, lettuce mix fresh from our kitchen garden served with garden salad.

Flame Hill Dry Grown Shiraz



Flame Hill Vegetable Burger – 24 (G/F and Vegan on request)

A house-made summer pumpkin, sweet potato, and lentil patty on a pumpkin roll with tomato relish, garden herb aioli, beetroot, grilled onion, cheese, tomato, and lettuce mix fresh from our kitchen garden with a side garden salad.

Flame Hill Traprock Shiraz



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