

# Al Fresco Menu

## Flame Hill Vegetable Burger - 17

Chickpea Pattie, pumpkin roll, Flame Hill Relish, fresh tomato, rocket, aged cheddar

### Flame Hill Bambino

## Flame Hill Station Black Angus Beef Burger - 19

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

### Flame Hill Cabernet Sauvignon

## Flame Hill Pruners Tasting Plate – 45

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 Barbera

## 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, 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 Bambino

# Cheese

	<b>Single</b>	<b>15</b>		<b>Two</b>	<b>24</b>	
<b>Three</b>	<b>32</b>	<b>Four</b>	<b>39</b>	<b>Five</b>	<b>45</b>	

## **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.

### **Kenilworth Triple Cream Ash Brie**

Kenilworth Triple Cream Ash Brie – Historically the ash separated the morning and evening cow milking but today has been found to give this rich Triple Cream Brie a unique stability and smoothness

#### **Flame Hill Decadence**

### **Kenilworth Washed Rind Camembert**

Soft and smooth, presents a beautifully white bloom on the outside and a creamy, mild and silky center. Camembert can be enjoyed while young but will age gracefully with the flavour and nose strengthening as it matures

#### **Flame Hill Bambino**

### **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**

## **Sweet Indulgence - 15**

### **Dark Chocolate and Cherry Bread and Butter Pudding**

With Flame Hill Tawny Port creme anglaise

**Flame Hill Muscat**

### **Pannacotta**

Chai Pannacotta with Pistachio and Rosewater praline

**Flame Hill Decadence**

### **Lemon Meringue Pie**

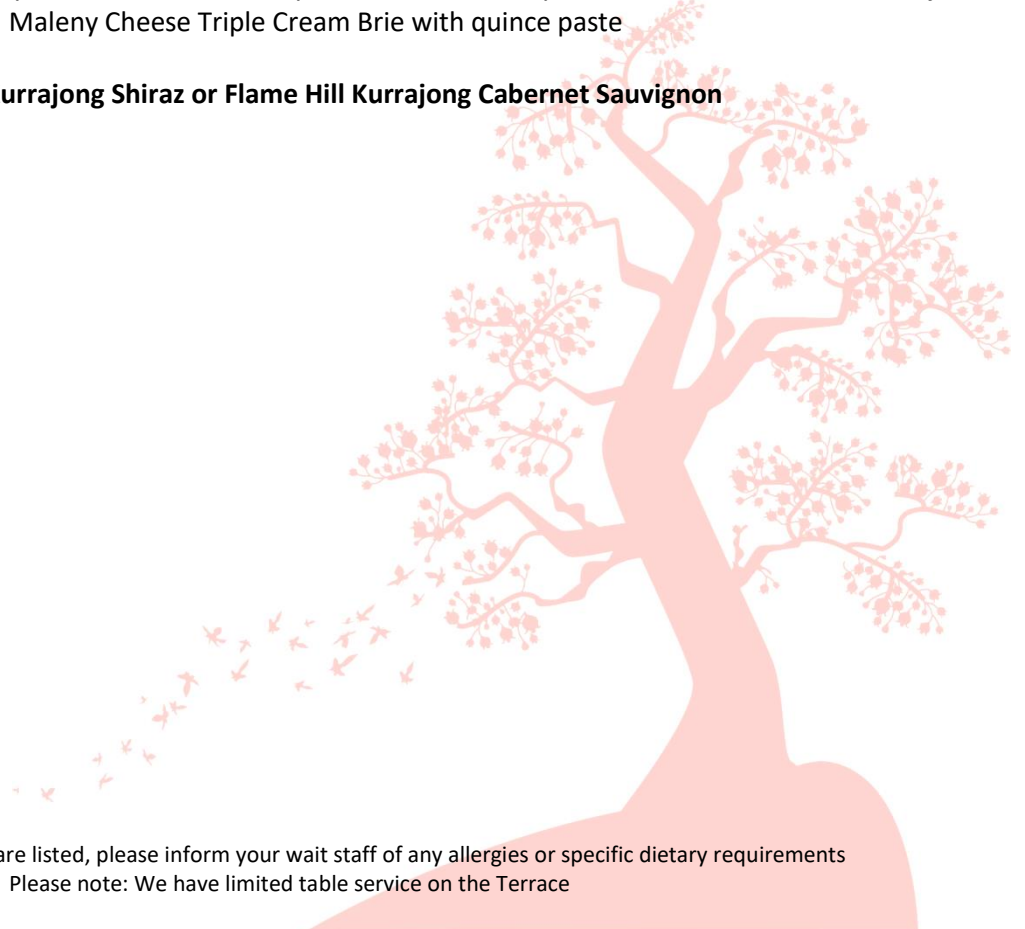
Flame Hill Lemon curd with toasted meringue

**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**



As not all ingredients are listed, please inform your wait staff of any allergies or specific dietary requirements  
Please note: We have limited table service on the Terrace

# 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.

### **Fiano 2017**

38

11

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

### **Montville Verdelho 2018**

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.

### **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 2016**

50

13.50

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

### **Decadence 2017**

38

11

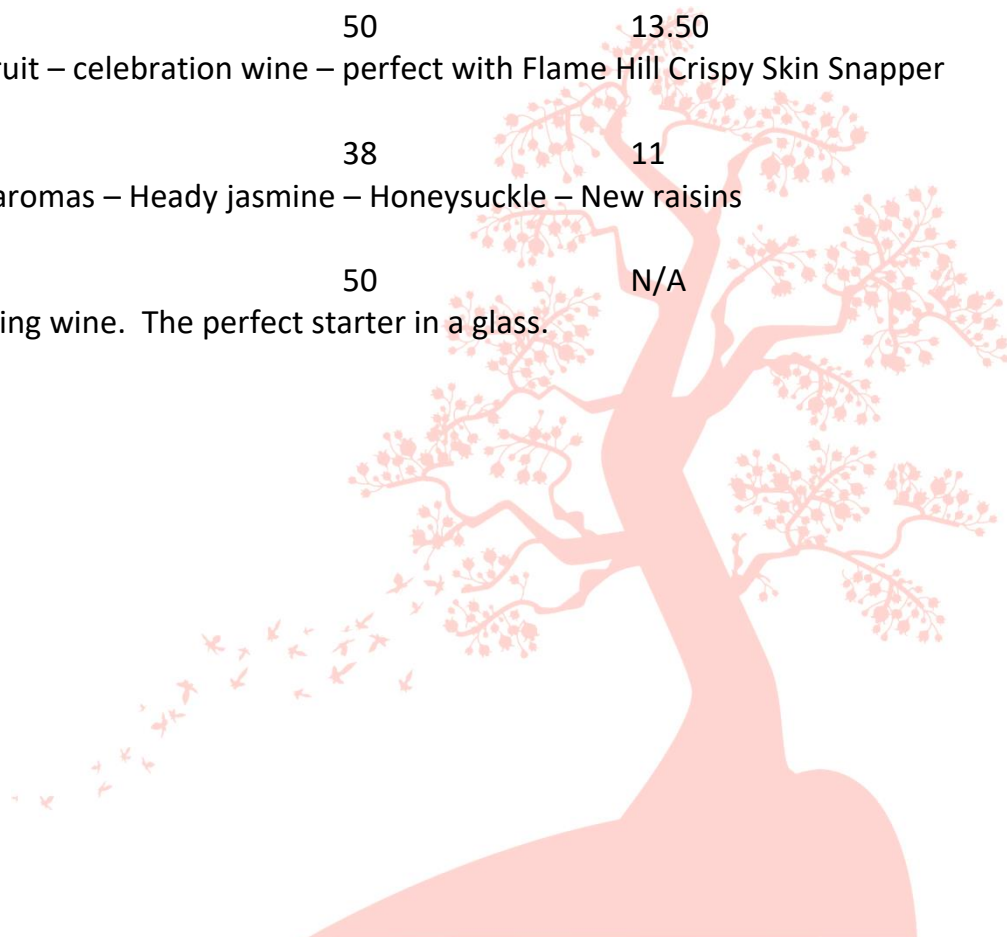
A sweet extravagance. Exotic aromas – Heady jasmine – Honeysuckle – New raisins

### **Kondalilla Sparkling White**

50

N/A

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



## Restaurant Wine List Continued

Red Wine	Bottle	Glass
<b>Bambino 2018</b>	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.		
<b>Barbera 2016</b>	45	13
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.		
<b>Tempranillo 2017</b>	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		
<b>Kurrajong Cabernet Sauvignon 2014</b>	35	10
Text book style – sweet dark fruits – a must with Flame Hill beef.		
<b>Traprock Cabernet Sauvignon 2016</b>	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.		
<b>Kurrajong Merlot 2016</b>	38	11
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.		
<b>Traprock Merlot 2014</b>	60	N/A
Premium Fruit from mature vines – icon wine – perfect with Flame Hill Venison		
<b>Razorback</b>	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		
<b>Kurrajong Shiraz 2016</b>	40	11.50
Briar and French Oak cedar – luscious berries and silky tannins – contemporary old vine style – cool climate pepper.		
<b>Traprock Shiraz 2016</b>	60	16
From fruit classified as outstanding, from ancient vines and matured in new French Oak – perfect with Flame Hill Station Black Angus Rump		
<b>Reserve Shiraz 2010 <i>Cellar Back Vintage Release</i></b>	85	N/A
Dark broody forest fruits – peppery red currants – spice and chocolate – blend of our two Vineyards in a glass.		
<b>Wild Child 2016</b>	32.5	10
An off dry Moscato to satisfy all.		
<b>Obi</b>	50	N/A
A concert if 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

	Bottle	Glass
<b>Fortified Wine</b>		
<b>Muscat</b> Fruit cake – butterscotch – dried apricot – citrus rind and native honey	55	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	55	10 (80ml)
<b>Beer</b>		
<b>Beer – Coopers</b>		9.00

## Non- Alcoholic Beverage List

- Something Softer**  
Wild One Organic Selection
- Sparkling Water**  
Capi – Sparkling Water 750ml

