

DECK DINING

ENTRÉE

Aubergine Parmigiana (GF)

24


Aubergine, Tomato sauce and Mozzarella-Parmesan layers, baked in the oven, served with a slice of homemade Focaccia.

We recommend -  Sauvignon Blanc

Porchetta (GF)

27

Italian style marinated rolled pork belly served with braised fennel and grilled artichoke.

We recommend -  Bambino

Queensland Blue Pumpkin soup (GF, Vegan)

22

Creamy Arborio premium rice, with seasonal mushrooms and parmesan


We recommend -  Verdelho

MAINS

Mushroom Risotto (GF, Vegan available)

(28 entrée /42 main)


Creamy Arborio premium rice, with seasonal mushrooms and parmesan

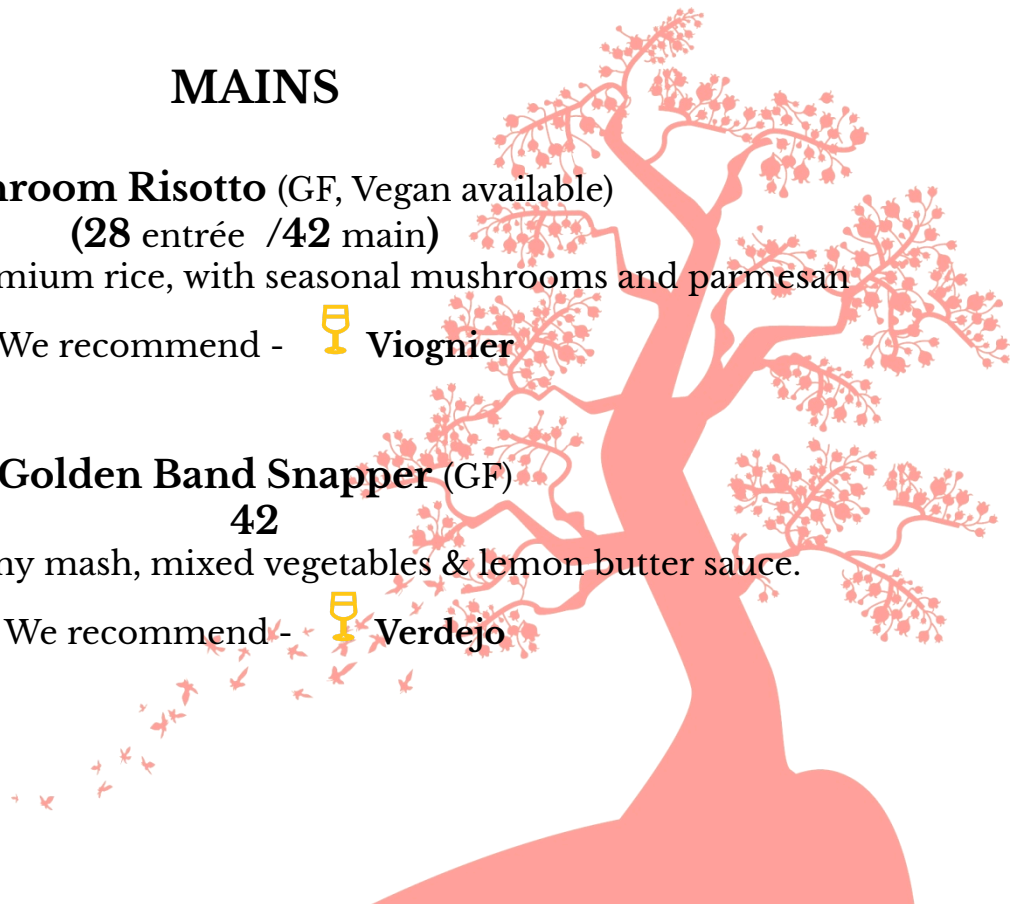
We recommend -  Viognier

Golden Band Snapper (GF)

42

Served with creamy mash, mixed vegetables & lemon butter sauce.

We recommend -  Verdejo



Homemade Pasta of the day

42

We recommend - 🍷 Fiano or 🍷 Montville Shiraz

As not all ingredients are listed, please discuss dietary requirements with our staff prior to ordering

Free Range Pork Belly (GF)

38

Served with wilted Flame Hill Garden greens, homemade apple sauce, pickled onion, thin apple slices and balsamic vinegar reduction

We recommend - 🍷 Chardonnay or 🍷 Barbera

Lamb Rack (GF)

45

Served with crashed potatoes, a selection of freshly harvested vegetables and our house made jus

We recommend - 🍷 Traprock Cabernet Sauvignon

Flame Hill Angus Beef Burger OR

House Made Veggie Burger (GF, vegan available)

30

Topped with fresh tomato, beetroot, garlic aioli, grilled onion, cheese and house made chutney on a locally made pumpkin roll – served with homemade rosemary roasted potato chips

We recommend - 🍷 Kurrajong Shiraz or 🍷 Verdejo

KIDS MENU

20

Pasta

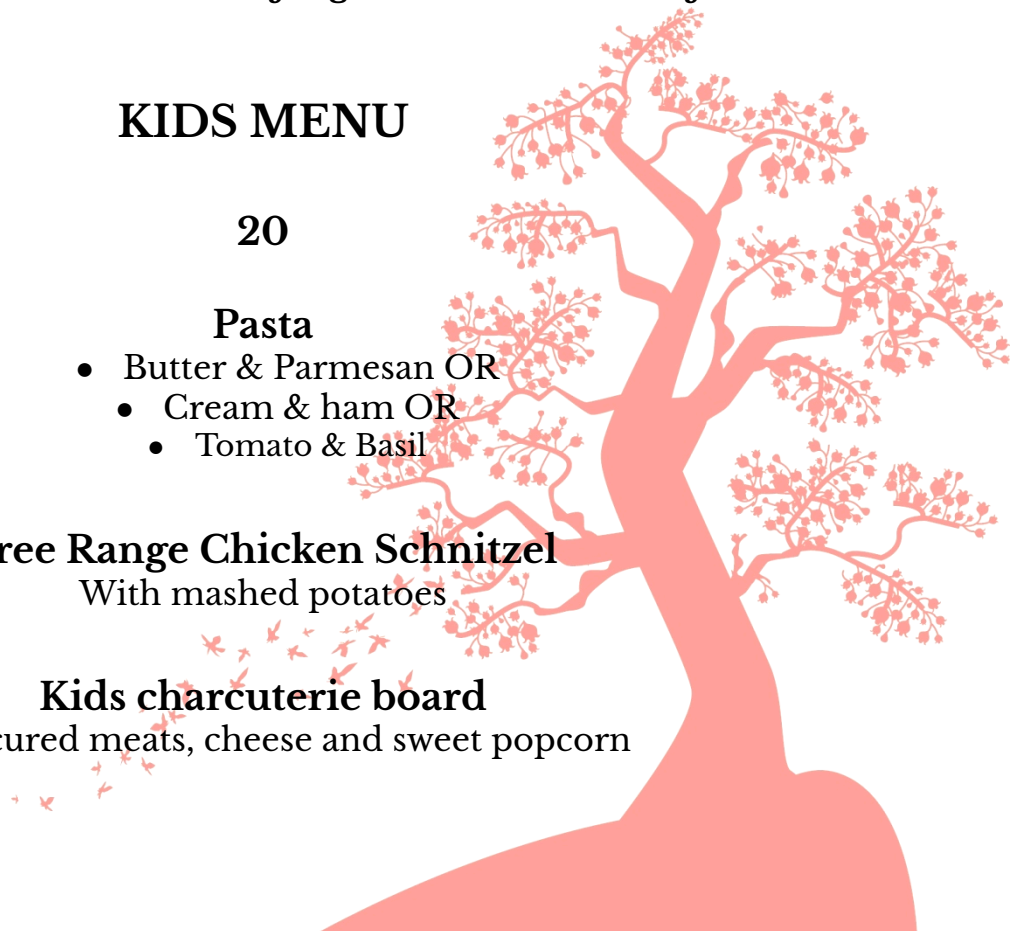
- Butter & Parmesan OR
- Cream & ham OR
- Tomato & Basil

Free Range Chicken Schnitzel

With mashed potatoes

Kids charcuterie board

With cured meats, cheese and sweet popcorn



DESSERTS

Tawny Affogato (GF)

20

Vanilla ice cream, caramel Popcorn, Espresso & a glass of Tawny

Chocolate Board (GF)

30

6 chocolate pralines of local Patisserie

We recommend - 🍷 Barrel Port

Flame Hill apple pie

25

Homemade apple pie, served with vanilla bean ice cream and butterscotch sauce

We recommend - 🍷 Decadence

Chocolate Tart (GF, vegan)

25

Homemade dark chocolate tarte served with a blood orange sorbet

We recommend - 🍷 Barrel Port

Tarte au citron

25

Homemade French-style lemon cream tarte with meringue and vanilla bean ice cream

We recommend - 🍷 Decadence

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