

DECK DINING

Confit Duck Maryland (GF)

45

served with pumpkin and sweet potato mash, a selection of freshly harvested vegetables and our house made Barrel Port jus

Gold Band Snapper (GF)

42

served with freshly harvested seasonal vegetables

Wild Mushroom Risotto (GF, Vegan avail)

28 / 42

made with locally sourced mushrooms, Flame Hill award winning wine and grana padano shavings

Flame Hill Angus Beef OR

House Made Veggie Burger (GF, vegan avail)

30

topped with fresh tomato, beetroot, garlic aioli, grilled onion, cheese and house made chutney on a locally made pumpkin roll - served with rosemary roasted potatoes

Flame Hill Market Garden Salad (Vegan, GF avail)

25

A selection of freshly harvested Flame Hill market garden vegetables, pearl cous cous, pine nuts, fetta and Flame Hill Verdelho Verjus dressing

As not all ingredients are listed, please notify our staff of any allergies