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# FLINT

IN THE VINES

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**\$49 TWO COURSES**  
(ENTREE/MAIN OR MAIN/DESSERT)

**\$65 THREE COURSES**

FOR WEEKEND BOOKINGS OF GROUPS OF 15 AND OVER, A SET MENU IS REQUIRED.

SELECT FROM THE MENU BELOW ANY 2 ENTREES PLUS A VEGETARIAN OPTION, 2 MAINS PLUS A VEGETARIAN OPTION, 2 DESSERTS. THIS MENU WILL BE AVAILABLE FOR YOUR GROUP TO CHOOSE FROM ON THE DAY OF DINING.

FOR GROUPS OF 25 AND OVER, AN ALTERNATE MEAL SERVICE WILL BE APPLICABLE.

SELECT ANY TWO ENTREES, TWO MAINS AND/OR TWO DESSERTS THAT WILL BE ALTERNATELY SERVED TO YOUR GUESTS. ANY SPECIAL DIETARY REQUIREMENTS CAN BE MET WITH ADVANCED NOTIFICATION WITH YOUR MENU CONFIRMATION.

FOR EXCLUSIVE USE OF OUR VENUE, A MINIMUM SPEND WILL BE APPLICABLE.  
PLEASE CALL US TO DISCUSS YOUR REQUIREMENTS.

MENU SELECTION IS REQUIRED 7 DAYS PRIOR TO FUNCTION

FINAL GUEST NUMBERS ARE REQUIRED TO BE CONFIRMED 72 HOURS PRIOR TO  
FUNCTION

EXECUTIVE CHEF - GRANT KELLS  
GENERAL MANAGER - JAI DAWSON



NO SPLIT BILLS - NO BYO

## ENTREES 18

RABBIT & NUT TERRINE / ENGLISH PICKILILY & BRIOCHE \*\* *D*

CARPACCIO OF HIRAMASA KINGFISH / COMPRESSED WATERMELON,  
ROSEMARY & HONEY VINAIGRETTE \* *D*

TWICE COOKED GOATS CHEESE SOUFFLÉ / SWEET PEA & MINT VELOUTE *D V*

FLINT'S CALAMARI / CHILLI SEASONING, BLUE CHEESE AIOLI & LEMON *D*

PANZANELLA SALAD / CHAR GRILLED SOURDOUGH, PROSCIUTTO, HEIRLOOM TOMATO,  
PICKLED BEETROOT & BUFFALO MOZZARELLA \*\* *V*

## NOSE TO TAIL 18/33

VEAL SWEETBREAD & RADISH 'LASAGNA' / TRUFFLE MADEIRA JUS \*\* *D* ENTRÉE OR MAIN

FLINT'S HOUSE MADE BLACK PUDDING / LYCHEE PUREE, PEACH SALAD  
& SAUTÉED SCALLOPS \* *D* ENTRÉE OR MAIN

TRADITIONAL PORK NECK & CHEEK BRAWN / SOURDOUGH TOAST,  
CAPER & PARSLEY SALAD \*\* *D* ENTRÉE ONLY

PIGS TROTTER & SWEETBREAD 'CARPACCIO' / PORK CRACKERS,  
ROCKET & PARSLEY SALAD \* *D* ENTRÉE ONLY

## MAINS 33

SPICED CHAR GRILLED SPATCHCOCK / ORANGE PUREE,  
APPLE & RADICCHIO SLAW \* *D*

SPRING LAMB LOIN / GARDEN VEGETABLE FRICASSEE, CARROT & GINGER SAUCE \*\*

SOUS VIDE BEEF FILLET / PARSLEY BRUSH, DUCK LIVER PARFAIT & TRUFFLE BUTTER  
& 'SHAW' CABERNET JELLY *D*

CONFIT OCEAN TROUT / LOBSTER AND SQUID INK PEARLS & SWEET CORN PUREE

BUTTER POACHED BUG TAILS / POACHED SCALLOPS, ANGEL HAIR PASTA  
& CRUSTACEAN OIL

EGGPLANT & GOATS CHEESE TIAN / SMOKED EGGPLANT PUREE & SAUTÉED MUSHROOMS \* *V*

## SIDES / SALADS 8

FENNEL, RADISH, ORANGE AND ROCKET \* *V*

STEAMED ASPARAGUS, AMARETTI CRUMBS \*\* *V*

HOUSE SEASONED FRIES \* *V*

## PIZZA 25

**MARINATED PRAWN & BUFFALO MILK MOZZARELLA / CHERRY TOMATO & FRESH BASIL**

**SMOKED SALMON / CREAM CHEESE, DILL & CAPERS**

**PEAR & GORGONZOLA / FRESH SAGE V**

**HOT SALAMI / FRESH TOMATO - MINT SALSA**

**DEREK / MASCARPONE, SALAMI, PEAR, ROAST CAPSICUM & FRESH JALAPENO**

**PROSCIUTTO / ROCKET & PARMESAN**

**PULLED CHICKEN / BASIL PESTO, CARAMELIZED ONION & SUN-DRIED TOMATO**

**SEASONAL WILD MUSHROOM / ROCKET & WHITE TRUFFLE OIL V**

## DESSERTS

**'KESHKUL' POMEGRANATE LIQUEUR PANNA COTTA / CITRUS & MINT SALAD D**

**CHOCOLATE TERRINE / BITTER ORANGE SAUCE AND PISTACHIO ICE-CREAM \* D**

**HAZELNUT AND LEATHERWOOD HONEY CAKE / 'NUTELLA' ICE CREAM  
& SALTED CARAMEL D**

**MURRUMBATEMAN MESS / MERINGUE, STRAWBERRIES, LEMON & MANDARIN CURD D**

**CHEESE SELECTION \$5 SURCHARGE \*\* D**

BRILLAT SAVARIN, FRANCE - SOFT WHITE COW'S MILK TRIPLE CREAM CHEESE  
COMTE FROMI, FRANCE — UNPASTEURISED COW'S MILK CHEESE. SEMI HARD CHEESE.  
CROZIER BLUE, IRELAND — SHEEP'S MILK INTENSE BLUE CHEESE. IRISH FARMHOUSE STYLE  
HOUSE MADE LAVOSH, WALNUT BREAD, ORGANIC QUINCE PASTE, MUSCATELS

## FINISHING TOUCHES **OPTIONAL EXTRAS**

**ESPRESSO MARTINI / ESPRESSO COFFEE, ILLY COFFEE LIQUEUR, SUGAR SYRUP,  
SERVED WITH LOCAL HANDMADE ROBYN ROWE CHOCOLATES \* 16**

**AFFOGATO / ESPRESSO COFFEE, FRANGELICO, VANILLA BEAN ICE CREAM,  
'ROBYN ROWE' CHOCOLATE & PISTACHIO BISCOTTI\*\* 16**

**HOT / COLD TOTTIE / WHISKEY, LEATHERWOOD HONEY, PEPPERMINT TEA, LEMON  
SERVED IN A TEA POT OR OVER ICE\* 10**

**LINDSEY & EDMUND'S HOT CHOCOLATE / HOT MILK SERVED WITH  
LINDSEY & EDMUND'S CHOCOLATE STICK (MILK OR DARK)\* 6.5**

\* GLUTEN FREE \*\* GLUTEN FREE OPTION AVAILABLE V VEGETARIAN D DEGUSTATION