

A stylized graphic of a vine with green leaves and a small cluster of grapes, positioned behind the main title text.

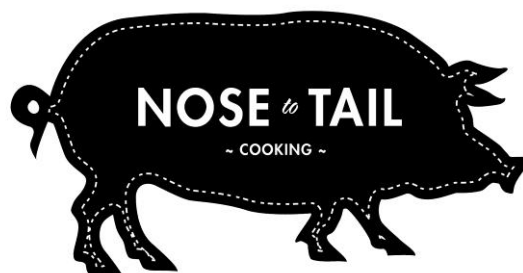
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**F L N T**

**IN THE VINES**

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EXECUTIVE CHEF - GRANT KELLS  
GENERAL MANAGER - JAI DAWSON



NO SPLIT BILLS - NO BYO

2 COURSE TRADITIONAL SET CHRISTMAS LUNCH/DINNER \$50.00 PER HEAD

3 COURSE TRADITIONAL SET CHRISTMAS LUNCH/DINNER \$70.00 PER HEAD

CHRISTMAS CRACKERS AND HATS

FRESHLY BAKED WOOD-FIRED BREAD TO START

FIRST COURSE (WITH 3 COURSE OPTION)

**FESTIVE SEAFOOD PLATTER**

COFFIN BAY OYSTERS, PRAWNS, SMOKED SALMON, DUCK PATE

SERVED WITH TRADITIONAL CONDIMENTS

MAINS

**FLINTS TRUFFLE BUTTER ROASTED TURKEY**

SAGE AND ONION STUFFING, ROLLED CHIPOLATAS, TURKEY JUS,

ROASTED VEGETABLES, CRANBERRY SAUCE

DESSERT

**TRADITIONAL CHRISTMAS PUDDING**

BRANDY ANGLAISE, BURNT FIG ICE CREAM