



F L O N T

IN THE VINES

CHRISTMAS SUMMER MENU

\$55 TWO COURSES
(ENTREE/MAIN OR MAIN/DESSERT)

\$70 THREE COURSES

FOR BOOKINGS OF GROUPS OF 15 AND OVER DURING THE CHRISTMAS PERIOD, A SET MENU IS REQUIRED.

SELECT FROM THE MENU BELOW ANY 2 ENTREES PLUS A VEGETARIAN OPTION, 2 MAINS PLUS A VEGETARIAN OPTION AND/OR 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.

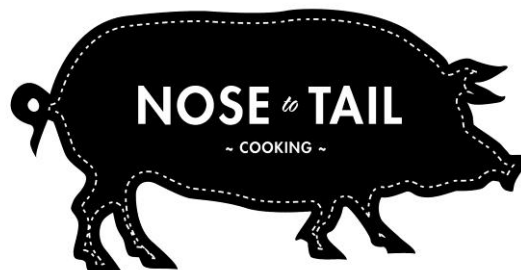
FOR EXCLUSIVE USE OF OUR VENUE, A MINIMUM SPEND WILL BE APPLICABLE.
PLEASE CALL US TO DISCUSS YOUR REQUIREMENTS.

MENU SELECTION IS REQUIRED 7 DAYS PRIOR TO FUNCTION

FINAL GUEST NUMBERS ARE REQUIRED TO BE CONFIRMED 72 HOURS PRIOR TO FUNCTION. THIS WILL BE THE NUMBER CHARGED FOR ON THE DAY.

ALL CHRISTMAS GROUP BOOKINGS REQUIRE A 30% DEPOSIT OF MENU SPEND TO CONFIRM

GENERAL MANAGER - JAI DAWSON



NO SPLIT BILLS - NO BYO

CHRISTMAS CRACKERS, BREAD ON ARRIVAL AND MESCULIN SALADS ARE SERVED WITH THE MAIN MEAL FOR THE CHRISTMAS SUMMER MENU

ENTREES

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*
NOT AVAILABLE FOR GROUPS OF OVER 25 GUESTS

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

NOSE TO TAIL

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

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

SPRING LAMB LOIN/GARDEN VEGETABLE FRICASSEE,
CARROT & GINGER SAUCE ** **\$2.00 SURCHARGE**

SOUS VIDE BEEF FILLET / PARSLEY BRUSH, DUCK LIVER PARFAIT & TRUFFLE BUTTER
& 'SHAW' CABERNET JELLY *D* **\$2.00 SURCHARGE**

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*
NOT AVAILABLE FOR GROUPS OF OVER 40 GUESTS
ALTERNATE VEGETARIAN OPTION AVAILABLE FOR LARGER GROUPS ON REQUEST

SIDES / SALADS 8

FENNEL, RADISH, ORANGE AND ROCKET * *V*
STEAMED ASPARAGUS, AMARETTI CRUMBS ** *V*
HOUSE SEASONED FRIES * *V*

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

PIZZA

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*

NOT AVAILABLE FOR GROUPS OF OVER 25 GUESTS

ALTERNATE OPTION AVAILABLE FOR LARGER GROUPS AS ALTERNATE SERVE AS BELOW

*WHITE CHOCOLATE GRAND MARNIER MOUSSE / MELON SALAD, PISTACHIO CRUMB
AND PERSIAN FAIRY FLOSS*

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