



grazing the **Granite Belt** menu

BEEF FOCACCIA RUSTICA (DF, GF OPTION)

Slow-roasted rolled corned brisket layered in home made focaccia bun, mustard pickles (or honey mustard) and aragula. Served with fresh salad.

Flame Hill Bambino Or Flame Hill Kurrajong Shiraz

PORK FOCACCIA RUSTICA (DF, GF OPTION)

Porchetta layered in home made focaccia bun, Italian salsa verde (or mustard pickles) and aragula. Served with fresh salad.

Flame Hill Roussanne Marsanne or Flame Hill Traprock Barbera

VEGETARIAN FOCACCIA RUSTICA (DF, GF OPTION)

Vegetarian patty in home made focaccia bun, beetroot, Tomato chutney and aragula. Served with fresh salad.

Flame Hill Viognier or Flame Hill Cabernet Franc

APPLE PIE

Buttery pie crust filled with cooked spiced apples served with a scoop of Vanilla ice cream.

Flame Hill Severn River Late Harvest

SPRING 2025 » 22 - 23 NOVEMBER