

FLAME

SEAFOOD GRILL

BREAD

	M	NM
OVEN BAKED MINI BAGUETTES (2 PIECES) Pepe Saya butter	\$6	\$7
SOUR DOUGH GARLIC BREAD Smothered with four cheeses & garlic	\$8	\$9

ENTREE

OYSTERS (MIN 3) (GF) Lemon cheek & red pepper tabasco	\$3.5 EACH	\$38 DOZ	\$4.5 EACH	\$49 DOZ
FLASH FRIED CALAMARI Black pepper and roast nori salt, wakame sesame salad & kewpie japanese mayo		\$16		\$19
SEARED CANADIAN SCALLOPS (GF) Green pea, mint, bacon risotto & emerald green herb oil		\$18		\$21
GRASS FED BEEF CARPACCIO (GF) Cucumber, grapefruit & green papaya		\$18		\$21
SLOW COOKED BRISKET TORTELLONI Parsley and roasted pecan pesto & shaved aged pecorino		\$16		\$19
GIN-CURED KINGFISH (GF) Cucumber ribbons, gin and tonic granita & baby leaf salad		\$18		\$21

LAND

EYE FILLET 200 G		\$34		\$40
BEEF RUMP SOUTHERN PRIME 250 G		\$24		\$28
BEEF RUMP SOUTHERN PRIME 400 G		\$29		\$34
BEEF STRIPLOIN RIVERINA ANGUS MSA 250 G		\$28		\$33
BEEF RIB EYE CUTLET SOUTHERN PRIME 350 G		\$42		\$50
All steaks served with chips and olive oil tossed greens				
SAUCE: mushroom, pepper, red wine jus, Diane (GF)				
PEPPER CRUSTED EYE FILLET (GF) Cognac sauce		\$36		\$42
RACK OF USA PORK RIBS Tequila BBQ sauce	HALF FULL	\$34 \$42		\$40 \$50
RYE BOURBON INFUSED BEEF CHEEKS Slow cooked, polenta, silverbeet & cherry tomato hot pot		\$25		\$30
TAMARI & CINNAMON MAPLE GLAZED CHICKEN BREAST (GF) Steamed red rice & sesame seed broccolini		\$24		\$28

	M	NM
SEA PLATTER HOT & COLD Pacific oysters, gin cured king fish, chilled king prawns, smoked salmon, chargrilled king prawns, grilled fish fillets, flash fried calamari, grilled Canadian scallops, homemade sauces, chips & salad	\$135 FOR 2	\$159 FOR 2
LAND PLATTER Full rack of pork ribs, tamari & cinnamon maple glazed chicken breast, char grilled eye fillets, chorizo sausage, beef cheeks, pork and fennel sausage, sauces, chips & salad	\$95 FOR 2	\$112 FOR 2

SEA

HUMPTY DOO BARRAMUNDI (GF) Mild curry, pumpkin, beans, kaffir lime & lemon grass	\$30	\$35
TUNA STEAK (GF) Served medium rare with coloured tomatoes, hearts of palm, avocado, citrus & olive oil	\$32	\$38
CRAB SPAGHETTINI Butter, crab, peas & orange zest	\$30	\$35
CRISPY SKIN TASMANIAN SALMON (GF) Served medium rare with Ruby grapefruit, prosciutto & Persian feta salad	\$29	\$35
TODAYS GRILLED FISH FILLET (GF) Served with chips & salad	M.P	M.P

VEGAN · VEGETARIAN

MEDITERRANEAN CAULIFLOWER RICE (GF) Tomato, olives, pinenuts, lemon & parsley	SMALL MAIN	\$14 \$23	\$17 \$27
VEGETARIAN THAI PUMPKIN COCONUT CURRY (GF) Chickpeas, black beans, coconut milk, garlic, olive, oil, tomatoes & thai red curry	SMALL MAIN	\$14 \$23	\$17 \$27
SPRING GREENS SHAKSHUKA (GF) A North African dish of spices, eggs, asparagus tips & broad beans	MAIN	\$23	\$27

SIDES

BARBECUED BROCCOLINI (GF) (VEGAN) Toasted walnuts	\$10	\$12
SPICED MAPLE PUMPKIN (GF) Organic coconut yoghurt & lime	\$10	\$12
HEIRLOOM TOMATO SALAD (GF) (VEGAN) Cucumber & olives	\$10	\$12
CHIPS	\$10	\$12

DESSERTS

RASPBERRY SUMMER PUDDING Vanilla crème fraîche & raspberry purée	\$14	\$17
COFFEE & KAHLUA CRÈME BRÛLÉE (GF)	\$14	\$17
COCONUT & STRAWBERRY ICE CREAM TRIFLE Gin jelly	\$14	\$17
TEQUILA KEY LIME PIE Sweetened cream & lime zest Add a shot of Tequila	\$14 \$6	\$17 \$7