

FLAME

SHARED BANQUET

		MEMBER	NON MEMBER
3 COURSE	ENTREE & MAIN & DESSERT	\$57	\$67
2 COURSE	ENTREE & MAIN OR MAIN & DESSERT	\$45	\$53

TO START

OVEN BAKED MINI SOUR DOUGH BAGUETTES

Pepe Saya butter

FLASH FRIED CALAMARI

Black pepper and roast nori salt, wakame sesame salad & kewpie japanese mayo

GRASS FED BEEF CARPACCIO (GF)

Cucumber, grapefruit & green papaya

SLOW COOKED BRISKET TORTELLONI

Parsley and roasted pecan pesto & shaved aged pecorino

MAIN COURSE

COCONUT-POACHED BARRAMUNDI FILLET (GF)

Pumpkin, beans, kaffir lime & lemon grass

SIRLOIN STEAK MBS 4 (GF)

Cooked on volcanic rocks & served with red wine jus

TAMARI & CINNAMON MAPLE GLAZED CHICKEN BREAST (GF)

Steamed red rice & sesame seed broccolini

SIDES

HEIRLOOM TOMATO SALAD (GF) (VEGAN)

Cucumber & olives

BARBEQUED BROCCOLINI (GF) (VEGAN)

Toasted walnuts

CHIPS

DESSERTS

RASPBERRY SUMMER PUDDING

Vanilla crème fraiche & raspberry puree

COFFEE & KAHLUA CRÈME BRÛLÉE (GF) (VEGAN)

TEQUILA KEY LIME PIE

Sweetened cream & lime zest