

FLAME

SHARED BANQUET

		MEMBER	NON MEMBER
3 COURSE	ENTREE & MAIN & DESSERT	\$65	\$76.5
2 COURSE	ENTREE & MAIN OR MAIN & DESSERT	\$48	\$56.5

TO START

OVEN BAKED MINI BAGUETTES

Pepe Saya butter

FLASH FRIED CALAMARI

Avocado hummus, lemon mayo & lemon cheek

CHICKEN LIVER PATE

Onion marmalade & mini home made buttered crumpets

LIGURIAN TROFIE PASTA

Rich veal bolognese, shaved ricotta salata & flat leaf parsley

MAIN COURSE

TODAYS GRILLED FISH FILLET (GF)

Simply grilled with lemon & parsley butter

BEEF STRIPLOIN RIVERINA ANGUS MSA (GF)

Cooked on volcanic rocks & served with red wine jus

ROASTED CHICKEN BREAST (GF)

Rocket pesto with green & cannellini beans tossed with crisp pancetta

SIDES

TOMATO & CUCUMBER SALAD (GF) (VEGAN)

Stracciatella & basil

BARBEQUED BROCCOLINI (GF) (VEGAN)

Toasted walnuts

HAND CUT CHIPS

DESSERTS

WARM STICKY ISRAELI MEDJOOOL DATE PUDDING

Butterscotch sauce, vanilla bean ice cream & pecan praline

COFFEE & KAHLUA CRÈME BRÛLÉE (GF) (V)

TEQUILA KEY LIME PIE

Sweetened cream & lime zest