

FLAME

SHARED BANQUET

		MEMBER	NON MEMBER
3 COURSE	ENTREE & MAIN & DESSERT	\$68	\$80
2 COURSE	ENTREE & MAIN OR MAIN & DESSERT	\$50	\$59
WHY NOT ADD OUR SIGNATURE PORK RIBS TO YOUR BANQUET?		HALF RACK \$38	\$45
		FULL RACK \$55	\$65

TO START

OVEN BAKED MINI BAGUETTES

Pepe Saya butter

CRISPY SQUID

Wombok slaw salad & wasabi aioli

CHICKEN LIVER PATE

Orange marmalade & bread crisps

TWICE COOKED PARMESAN SOUFLEE

Three mushroom cream sauce

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

CHICKEN POT PIE

Mushrooms, peas, garden herbs & mustard cream sauce

SIDES

TOSSED LEAVES, TOMATO, CUCUMBER, ONION & RED RADISH

Buttermilk and chive dressing

BARBEQUED BROCCOLINI (VEGAN) (GF)

Creamy tahini dressing

CRISPY FRIED CHIPS

Malt vinegar mayo

DESSERTS

COFFEE & KAHLUA CRÈME BRÛLÉE (GF)

TEQUILA KEY LIME PIE

Sweetened cream & lime zest

BANOFFEE BREAD & BUTTER PUDDING

Toffee sauce & lashings of sweetened cream