

STEAKHOUSE

# FLAME

SEAFOOD GRILL

BREAD

	M	NM
<b>OVEN BAKED MINI BAGUETTES (2 PIECES)</b> Pepe Saya butter	\$8.5	\$10
<b>SOURDOUGH GARLIC BREAD</b> Smothered in four cheeses & garlic butter	\$11.5	\$13.5

ENTRÉE

<b>OYSTERS (MIN 3) (GF)</b> Lemon cheek & red pepper tabasco	\$5 EACH	\$47.5 DOZ	\$6 EACH	\$56 DOZ
<b>PRAWN COCKTAIL</b> Lettuce, avocado, ciabatta crisps, baby capers & rose sauce		\$25		\$29.5
<b>TASMANIAN BLACK MUSSELS</b> Thai green curry, coconut cream, crispy shallots & chilli		\$25		\$29.5
<b>SALT &amp; PEPPER CALAMARI &amp; KING PRAWNS</b> Romesco sauce & lemon cheek		\$25		\$29.5
<b>SEARED CANADIAN SCALLOPS (GF)</b> Green pea and bacon risotto, mint & emerald green herb oil		\$22		\$26
<b>TWICE COOKED GRUYERE CHEESE SOUFFLÉ</b> Ying and yang sauces, 3 mushroom, tomato & basil		\$21		\$24.5
<b>SEAFOOD &amp; CLAM CHOWDER</b> Chunky, creamy soup with fish, shellfish & potatoes		\$20		\$23.5
<b>SCALLOP CRUDO</b> Ponzu dressing, seaweed salad & bush tucker caviar		\$22		\$26
<b>CHICKEN LIVER PÂTÉ</b> Spiced apple chutney, white sultanas steeped in Pedro Ximénez & bread crisps		\$20		\$23.5
<b>LENTIL BOLOGNESE (VEGAN)</b> Spaghettoni & vegan cheese		\$17		\$20
<b>LEMON CHICKPEA ORZO SOUP (VEGAN)</b> Citrus, chickpeas, orzo, dill, baby greens & tahini		\$17		\$20
<b>SALT &amp; PEPPER TOFU (VEGAN)</b> Citrus tahini		\$17		\$20

SEA

<b>HUMPTY DOO BARRAMUNDI FILLET (GF)</b> Chilled king prawns, sliced avocado & spiced pumpkin butter		\$41		\$48
<b>BLUE SWIMMER CRAB LASAGNA</b> Crustacean bisque		\$36		\$42.5
<b>SCALLOP &amp; PRAWN SPAGHETTINI</b> Cherry tomatoes, shellfish bisque, fresh herbs, garlic & spiced pangrattato		\$38		\$44.5
<b>TASMANIAN SALMON WELLINGTON</b> Red pesto, spinach leaves, puff pastry, salmon caviar & beurre blanc		\$38		\$44.5
<b>TODAYS GRILLED FISH FILLET (GF)</b> Served with chips & salad		M.P		M.P

PLATTERS

	M	NM
<b>SEA PLATTER HOT &amp; COLD</b> Pacific oysters, scallop crudo, chilled king prawns, smoked salmon, blue swimmer crab lasagna, grilled fish fillet, flash fried calamari, grilled Canadian scallops, homemade sauces, chips & salad	\$160 FOR 2	\$190 FOR 2
<b>LAND PLATTER</b> Full rack of pork ribs, lamb cutlets, chargrilled eye fillets, chorizo sausage, beef cheeks, pork and fennel sausage, sauces, chips & salad	\$130 FOR 2	\$153 FOR 2

LAND

<b>EYE FILLET PINNACLE MB2 200 G</b>	\$40	\$47
<b>T-BONE LITTLE JOES MB4 400 G</b>	\$68	\$80
<b>TAJIMA (QLD) RUMP WAGYU MB6 300 G</b>	\$52	\$61
<b>BEEF RUMP SOUTHERN PRIME 250 G</b>	\$30.5	\$36
<b>BEEF RIB EYE ON BONE SOUTHERN PRIME 350 G</b>	\$43	\$50.5
<b>BEEF STRIPLOIN RIVERINA ANGUS MSA 250 G</b>	\$33.5	\$39.5

SAUCE: mushroom, pepper, red wine jus, Diane (ALL GF)

<b>DUO OF DUCK</b> Confit leg, smoked duck breast, warrigal greens & blueberry jus	\$44	\$52
<b>PEPPER CRUSTED EYE FILLET 200 G (GF)</b> Cognac sauce	\$42	\$49.5
<b>RACK OF USA PORK RIBS</b> Tequila BBQ sauce	HALF \$40 FULL \$59	HALF \$47 FULL \$73.5
<b>RACK OF LAMB - FOUR RIB FRENCH TRIMMED</b> Dijon and panko crust & capsicum agrodolce (sweet and sour pepperonata)	\$48	\$56.5
<b>BEEF CHEEKS (GF)</b> Slow cooked in red wine, creamy polenta, silverbeet & cherry tomato hot pot	\$29.5	\$34.5
<b>FLAME GRILLED SMOKED HALF CHICKEN</b> BBQ sauce & creamy slaw	\$32	\$38
<b>TOFU STIR-FRY (VEGAN)</b> Broccolini & shiitake mushrooms	\$26.5	\$31
<b>BUTTER BEAN JAMBALAYA (VEGAN) (GF)</b> Southern spices, brown rice, butter beans & vegetables	\$26.5	\$31
<b>VEGETABLE SHEPHERD'S PIE (VEGAN) (GF)</b> Savoury mushrooms, white beans & root vegetables	\$26.5	\$31

SIDES

<b>BARBECUED BROCCOLINI (VEGAN) (GF)</b> Creamy tahini dressing	\$10	\$12
<b>ROAST PUMPKIN</b> Burnt butter & lemon yoghurt	\$10	\$12
<b>ASPARAGUS, GREEN BEAN &amp; PINENUT SALAD</b> French vinaigrette	\$10	\$12
<b>TOSSED LEAVES</b> Tomato, cucumber, onion, red radish & buttermilk and chive dressing	\$10	\$12
<b>CRISPY FRIED CHIPS</b> Malt vinegar mayo	\$10	\$12
<b>PARIS MASH</b> Creamy yet fluffy and unapologetically rich	\$10	\$12
<b>BEER BATTERED ONION RINGS</b> Smokey chipotle dipping sauce	\$10	\$12
<b>PATATAS BRAVAS</b> Spanish tapa - crispy fried diced potatoes, spicy paprika & aioli sauce	\$10	\$12

# WINE LIST

## SPARKLING

	150ml	250ml	750ml
<b>T'GALLANT PROSECCO</b> Mornington Peninsula, VIC	\$11.5 \$13.5		\$46 \$54
<b>CAVALIERE D'ORO PROSECCO</b> Veneto Prosecco, Italy	\$13 \$15.5		\$53 \$62.5
<b>VEUVE D'ARGENT NV</b> Ingrandes-Sur-Loire, France	\$11.5 \$13.5		\$46 \$54
<b>MOET &amp; CHANDON BRUT IMPERIAL NV</b> Champagne, France			\$130 \$153
<b>VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE</b> Champagne, France			\$145 \$170
<b>PERRIÈR-JOUET BELLE ÉPOQUE CHAMPAGNE</b> Champagne, France			\$300 \$350

## WHITE

<b>CHRISMONT KING VALLEY RIESLING</b> King Valley, VIC	\$11 \$13	\$18 \$21	\$44 \$52
<b>PIKES RIESLING</b> Clare Valley, SA			\$58 \$68
<b>T'GALLANT JULIET PINOT GRIGIO</b> Mornington Peninsula, VIC	\$10 \$12	\$17 \$20	\$39.5 \$46.5
<b>OYSTER BAY PINOT GRIS</b> Hawkes Bay, NZ	\$11.5 \$13.5	\$19.5 \$23	\$46 \$54
<b>CANTINA DI GAMBELLARA PINOT GRIGIO</b> Veneto, Italy	\$12.5 \$14.5	\$21 \$24.5	\$51 \$60
<b>BIMBADGEN GROWERS SEMILLON</b> Hunter Valley, NSW	\$12.5 \$14.5	\$21 \$24.5	\$51 \$60
<b>TYRRELL'S VAT ONE SEMILLON</b> Hunter Valley, NSW			\$130 \$153
<b>TYRRELL'S HUNTER VALLEY CHARDONNAY</b> Hunter Valley, NSW	\$11 \$13	\$18 \$21	\$44 \$52
<b>SCARBOROUGH CHARDONNAY</b> Hunter Valley, NSW	\$13.5 \$16	\$22.5 \$26.5	\$54.5 \$64
<b>SQUEALING PIG ZERO SAUVIGNON BLANC</b> (Non Alc) *375ml			\$24 \$28
<b>VIDAL SAUVIGNON BLANC</b> Marlborough, NZ	\$11.5 \$13.5	\$19.5 \$23	\$46 \$54
<b>OYSTER BAY SAUVIGNON BLANC</b> Marlborough, NZ	\$12.5 \$14.5	\$21 \$24.5	\$51 \$60
<b>CLOUDY BAY SAUVIGNON BLANC</b> Marlborough, NZ			\$85 \$100

## ROSÉ

<b>LA VIEILLE FERME CÔTES DU VENTOUX ROSÉ</b> Southern Rhone, France	\$11.5 \$13.5	\$19.5 \$23	\$46 \$54
<b>THE AROMANTIQUES ROSÉ</b> Clare Valley, SA	\$15 \$17.5	\$24 \$28	\$60 \$70.5
<b>MAISON SAINT AIX ROSÉ</b> Provence, France			\$70 \$82.5

## RED

	150ml	250ml	750ml
<b>FAT BASTARD PINOT NOIR</b> Languedoc, France	\$11.5 \$13.5	\$19.5 \$23	\$46 \$54
<b>DERWENT ESTATE PINOT NOIR</b> Derwent Valley, TAS	\$17.5 \$20.5	\$29 \$34	\$70 \$82.5
<b>SPRING VALE ESTATE PINOT NOIR</b> Freycinet Coast, TAS			\$75 \$88
<b>KILIKANOON KILLERMAN'S RUN GSM</b> Clare Valley, SA	\$11.5 \$13.5	\$19.5 \$23	\$46 \$54
<b>CORIOLE SANGIOVESE</b> McLaren Vale, SA			\$65 \$76.5
<b>LES COURTILLES CÔTES DU RHÔNE</b> Rhone Valley, France	\$12.5 \$14.5	\$21 \$24.5	\$51 \$60
<b>MOLLY'S CRADLE ESTATE SHIRAZ</b> Mudgee, NSW	\$10.5 \$12.5	\$17.5 \$21	\$42.5 \$49.5
<b>TAYLOR'S WINEMAKERS PROJECT SHIRAZ</b> Clare Valley, SA	\$12 \$14	\$20 \$23.5	\$48 \$56.5
<b>BELENA SHIRAZ</b> Barossa Valley, SA	\$12.5 \$14.5	\$21 \$24.5	\$51 \$60
<b>REDMAN SHIRAZ</b> Coonawarra, SA			\$54.5 \$64
<b>SONS OF EDEN MARSCHALL SHIRAZ</b> Barossa Valley, SA	\$14 \$16.5	\$23 \$27	\$56 \$66
<b>TEUSNER 'BIG JIM' SHIRAZ</b> Barossa Valley, SA			\$90 \$106
<b>ST HENRI SHIRAZ</b> SA			\$165 \$194
<b>TAYLOR'S HERITAGE CABERNET SAUVIGNON</b> Clare Valley, SA	\$13 \$15.5	\$22 \$26	\$53 \$62.5
<b>CORIOLE ESTATE CABERNET SAUVIGNON</b> McLaren Vale, SA	\$17.5 \$20.5	\$29 \$34	\$70 \$82.5
<b>BOWEN ESTATE CABERNET SAUVIGNON</b> Coonawarra, SA			\$90 \$106
<b>HOWARD PARK ABERCROMBIE CABERNET SAUVIGNON</b> Margaret River, WA			\$155 \$182.5
<b>WIRRA WIRRA CHURCH BLOCK CAB/SAUV/SHIR/MERLOT</b> McLaren Vale, SA			\$55 \$64.5
<b>ANGELS &amp; COWBOYS ZIN/SHIR/GRENACHE</b> Sonoma County, California			\$65 \$76.5
<b>EDMEADES ZINFANDEL</b> Mendocino County, California			\$70 \$82.5
<b>PENFOLDS BIN 389 CABERNET SHIRAZ</b> SA			\$130 \$153
<b>TAYLORS 'THE LEGACY' CABERNET SHIRAZ</b> SA 2016			\$999 \$1175
<b>PENFOLDS BIN 95 GRANGE</b> SA 2019 (97 points)			\$1150 \$1350
<b>PENFOLDS BIN 95 GRANGE</b> SA 2018 (100 points)			\$1150 \$1350
<b>PENFOLDS BIN 95 GRANGE</b> SA 2017 (97 points)			\$1150 \$1350
<b>PENFOLDS BIN 95 GRANGE</b> SA 2014 (98 points)			\$1150 \$1350
<b>PENFOLDS BIN 95 GRANGE</b> SA 2012 (100 points)			\$1150 \$1350
<b>PENFOLDS BIN 95 GRANGE</b> SA 2004 (98 points)			\$1150 \$1350