

FLAME

SHARED BANQUET

		MEMBER	NON MEMBER
3 COURSE	ENTRÉE & MAIN & DESSERT	\$68	\$80
2 COURSE	ENTRÉE & MAIN OR MAIN & DESSERT	\$50	\$59
WHY NOT ADD OUR SIGNATURE PORK RIBS TO YOUR BANQUET?		HALF RACK \$40	\$47
		FULL RACK \$59	\$73.5

TO START

OVEN BAKED MINI BAGUETTES

Pepe Saya butter

SALT & PEPPER CALAMARI & KING PRAWNS

Aioli

CHICKEN LIVER PÂTÉ

Spiced apple chutney, white sultanas steeped in Pedro Ximénez & bread crisps

TWICE COOKED GRUYERE CHEESE SOUFFLÉ

Ying and yang sauces, 3 mushroom, tomato & basil

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

FLAME GRILLED SMOKED HALF CHICKEN

BBQ sauce & creamy slaw

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

VANILLA CRÈME BRÛLÉE

Blueberry compote & lemon thyme

LEMON TART

Raspberry sorbet & cinnamon crumble

BANOFFEE BREAD & BUTTER PUDDING

Toffee sauce & sweetened cream