

STEAKHOUSE

FLAME

SEAFOOD GRILL

BREAD

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

ENTRÉE

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

SEA

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

PLATTERS

	M	NM
SEA PLATTER HOT & COLD 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
LAND PLATTER 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

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

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

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

SIDES

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