

STEAKHOUSE

FLAME

SEAFOOD GRILL

BREAD

	M	NM
OVEN BAKED MINI BAGUETTES (2 PIECES) Pepe Saya butter	\$9	\$10.5
SOURDOUGH GARLIC BREAD Smothered in four cheeses & garlic butter	\$12	\$14

ENTRÉE

OYSTERS (MIN 3) (GF) Lemon cheek & red pepper tabasco	\$5.5 EACH	\$50.5 DOZ	\$6.5 EACH	\$59.5 DOZ
PRAWN COCKTAIL Lettuce, avocado, ciabatta crisps, baby capers & rose sauce		\$26.5		\$31
TASMANIAN BLACK MUSSELS Thai green curry, coconut cream, crispy shallots & chilli		\$26.5		\$31
SALT & PEPPER CALAMARI & KING PRAWNS Romesco sauce & lemon cheek		\$26.5		\$31
SEARED CANADIAN SCALLOPS (GF) Green pea and bacon risotto, mint & emerald green herb oil		\$23.5		\$27.5
TWICE COOKED GRUYERE CHEESE SOUFFLÉ Ying and yang sauces, 3 mushroom, tomato & basil		\$22.5		\$26.5
SEAFOOD & CLAM CHOWDER Chunky, creamy soup with fish, shellfish & potatoes		\$21		\$24.5
SCALLOP CRUDO Ponzu dressing, seaweed salad & bush tucker caviar		\$23.5		\$27.5
CHICKEN LIVER PÂTÉ Spiced apple chutney, white sultanas steeped in Pedro Ximénez & bread crisps		\$21		\$24.5
LENTIL BOLOGNESE (VEGAN) Spaghettoni & vegan cheese		\$18		\$21
LEMON CHICKPEA ORZO SOUP (VEGAN) Citrus, chickpeas, orzo, dill, baby greens & tahini		\$18		\$21
SALT & PEPPER TOFU (VEGAN) Citrus tahini		\$18		\$21

SEA

HUMPTY DOO BARRAMUNDI FILLET (GF) Chilled king prawns, sliced avocado & spiced pumpkin butter		\$43.5		\$51
BLUE SWIMMER CRAB LASAGNA Crustacean bisque		\$38		\$44.5
SCALLOP & PRAWN SPAGHETTINI Cherry tomatoes, shellfish bisque, fresh herbs, garlic & spiced pangrattato		\$40.5		\$47.5
TASMANIAN SALMON WELLINGTON Red pesto, spinach leaves, puff pastry, salmon caviar & beurre blanc		\$40.5		\$47.5
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	\$170 FOR 2	\$200 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	\$140 FOR 2	\$164.5 FOR 2

LAND

EYE FILLET PINNACLE MB2 200 G	\$42.5	\$50
T-BONE LITTLE JOES MB4 400 G	\$72	\$84.5
TAJIMA (QLD) RUMP WAGYU MB6 300 G	\$55	\$64.5
BEEF RUMP SOUTHERN PRIME 250 G	\$32.5	\$38
BEEF RIB EYE ON BONE SOUTHERN PRIME 350 G	\$45.5	\$53.5
BEEF STRIPLOIN RIVERINA ANGUS MSA 250 G	\$35.5	\$42

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

DUO OF DUCK Confit leg, smoked duck breast, warrigal greens & blueberry jus	\$46.5	\$54.5
PEPPER CRUSTED EYE FILLET 200 G (GF) Cognac sauce	\$44.5	\$52.5
RACK OF USA PORK RIBS Tequila BBQ sauce	HALF \$42.5	HALF \$50
	FULL \$62.5	FULL \$73.5
RACK OF LAMB - FOUR RIB FRENCH TRIMMED Dijon and panko crust & capsicum agrodolce (sweet and sour pepperonata)	\$51	\$60
BEEF CHEEKS (GF) Slow cooked in red wine, creamy polenta, silverbeet & cherry tomato hot pot	\$31.5	\$37
FLAME GRILLED SMOKED HALF CHICKEN BBQ sauce & creamy slaw	\$34	\$40
TOFU STIR-FRY (VEGAN) Broccolini & shiitake mushrooms	\$28	\$33
BUTTER BEAN JAMBALAYA (VEGAN) (GF) Southern spices, brown rice, butter beans & vegetables	\$28	\$33
VEGETABLE SHEPHERD'S PIE (VEGAN) (GF) Savoury mushrooms, white beans & root vegetables	\$28	\$33

SIDES

BARBECUED BROCCOLINI (VEGAN) (GF) Creamy tahini dressing	\$10.5	\$12.5
ROAST PUMPKIN Burnt butter & lemon yoghurt	\$10.5	\$12.5
ASPARAGUS, GREEN BEAN & PINENUT SALAD French vinaigrette	\$10.5	\$12.5
TOSSED LEAVES Tomato, cucumber, onion, red radish & buttermilk and chive dressing	\$10.5	\$12.5
CRISPY FRIED CHIPS Malt vinegar mayo	\$10.5	\$12.5
PARIS MASH Creamy yet fluffy and unapologetically rich	\$10.5	\$12.5
BEER BATTERED ONION RINGS Smokey chipotle dipping sauce	\$10.5	\$12.5
PATATAS BRAVAS Spanish tapa - crispy fried diced potatoes, spicy paprika & aioli sauce	\$10.5	\$12.5