

# FLAME

## SHARED BANQUET

		MEMBER	NON MEMBER	
3 COURSE	ENTRÉE & MAIN & DESSERT	\$72	\$84.5	
2 COURSE	ENTRÉE & MAIN OR MAIN & DESSERT	\$53	\$62.5	
WHY NOT ADD OUR SIGNATURE PORK RIBS TO YOUR BANQUET?				
		<b>HALF RACK</b>	\$42.5	\$50
		<b>FULL RACK</b>	\$62.5	\$73.5
	ADD BOSTON STYLE BAKED BEANS	\$5	\$6	

### TO START

#### OVEN BAKED MINI BAGUETTES

Pepe Saya butter

#### SALT & PEPPER CALAMARI & KING PRAWNS

Romesco sauce & lemon cheek

#### CHICKEN LIVER PÂTÉ

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

#### TWICE COOKED GRUYERE CHEESE SOUFFLÉ

Ying and yang sauces, three mushrooms, tomato & basil

### MAIN COURSE

#### TODAY'S 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

#### CHORIZO STUFFED CHICKEN BREAST

Mexican queso sauce

### SIDES

#### BARBEQUED BROCCOLINI (VEGAN) (GF)

Creamy tahini dressing

#### CRISPY FRIED CHIPS

Malt vinegar mayo

#### TOSSED LEAVES (GF)

Tomato, cucumber, onion, red radish & buttermilk and chive dressing

### DESSERTS

#### VANILLA CRÈME BRÛLÉE

Blueberry compote & lemon thyme

#### COFFEE CRÈME CARAMEL

Brown sugar caramel

#### MARSALA PANETTONE BREAD & BUTTER PUDDING

Raspberries & cream