

# FLAME

## MOTHER'S DAY 2025

SITTINGS FROM 12:00PM

ADULTS: \$125<sup>M</sup>

CHILDREN: \$30<sup>M</sup>

*Glass of Veuve D'Argent NV on arrival*

### ENTRÉE

*Your choice of*

#### **BAKED CAMEMBERT WITH HARISSA HONEY** (GF) (V)

Oozy, gooey cheese drizzled with a fiery, sweet honey

#### **OYSTERS** (GF) (DF)

Six natural Pacific oysters, cucumber & mint granita

#### **TOMATO SAFFRON RISOTTO** (GF)

Prawns and pippies & vialone nano rice

### MAIN COURSE

*Your choice of*

#### **CHICKEN BOURGUIGNON** (GF)

French style casserole flavoured with red wine, bacon and herbs & Paris mash

#### **SEARED EYE FILLET STEAK & PIZZAIOLA SAUCE** (GF) (DF)

Hasselback potato, broccolini, Italian tomatoes, garlic & capers

#### **TOOTHFISH GLACIER 51**

Steamed clams in XO sauce, hush puppies, baby peas & wild garlic oil

### DESSERT

*Your choice of*

#### **GOLDEN SYRUP SPONGE PUDDING**

Warm custard & vanilla bean ice cream

#### **LAMINGTON STACK**

Raspberry jam, vanilla custard & chocolate sauce

#### **CHEESE**

Chefs' selection, grapes, muscatels, crackers & quince paste

#### **COFFEE OR TEA**

*Vegetarian menu available upon request*