

STEAKHOUSE

# FLAME

SEAFOOD GRILL

BREAD

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

ENTRÉE

<b>OYSTERS (MIN 3) (GF)</b> Lemon cheek & red pepper tabasco	\$5.5 EACH	\$50.5 DOZ	\$6.5 EACH	\$59.5 DOZ
<b>PRAWN COCKTAIL</b> Lettuce, avocado, ciabatta crisps, baby capers & rose sauce		\$26.5		\$31
<b>PAPPADELLE</b> Italian sausage, nduja, parmesan, cream, lemon & parsley		\$22		\$26
<b>SALT &amp; PEPPER CALAMARI &amp; KING PRAWNS</b> Romesco sauce & lemon cheek		\$26.5		\$31
<b>SEARED CANADIAN SCALLOPS (GF)</b> Green pea and bacon risotto, mint, crispy bacon & emerald green herb oil		\$23.5		\$27.5
<b>TWICE COOKED GRUYERE CHEESE SOUFFLÉ</b> Ying and yang sauces, three mushrooms, tomato & basil		\$22.5		\$26.5
<b>TORCHED HIRAMASA KINGFISH (GF)</b> Chipotle dust, green chilli & fruit pearls		\$24		\$28
<b>MINISTRONE GENOVESE</b> Classic minestrone with pesto		\$19		\$22.5
<b>BEETROOT TARTE TATIN (V)</b> Whipped ricotta & micro herbs		\$20		\$23.5
<b>CHICKEN LIVER PÂTÉ</b> Spiced apple chutney, white sultanas steeped in Pedro Ximénez & bread crisps		\$21		\$24.5
<b>LENTIL BOLOGNESE (VEGAN)</b> Spaghettoni & vegan cheese		\$18		\$21
<b>LEMON CHICKPEA ORZO SOUP (VEGAN)</b> Citrus, chickpeas, orzo, dill, baby greens & tahini		\$18		\$21
<b>SALT &amp; PEPPER TOFU (VEGAN)</b> Citrus tahini		\$18		\$21

SEA

<b>HUMPTY DOO BARRAMUNDI FILLET (GF)</b> Chilled king prawns, sliced avocado & spiced pumpkin butter		\$43.5		\$51
<b>GRILLED SNAPPER FILLET (GF)</b> Clams, bok choy & coconut tumeric broth		\$40		\$47
<b>SCALLOP &amp; PRAWN SPAGHETTINI</b> Cherry tomatoes, shellfish bisque, fresh herbs, garlic & spiced pangrattato		\$40.5		\$47.5
<b>TASMANIAN SALMON SPHERE (GF)</b> Filled with ricotta, chives, hondashi, lemon zest & smoky cream sauce		\$41		\$48
<b>TODAY'S GRILLED FISH FILLET (GF)</b> Served with chips & salad		M.P		M.P

PLATTERS

	M	NM
<b>SEA PLATTER HOT &amp; COLD</b> Pacific oysters, torched kingfish, chilled king prawns, smoked salmon, grilled salmon & today's fish fillet, flash fried calamari & prawns, grilled Canadian scallops, homemade sauces, chips & salad	\$170 FOR 2	\$200 FOR 2
<b>LAND PLATTER</b> 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

<b>EYE FILLET PINNACLE MB2 200 G</b>	\$42.5	\$50
<b>T-BONE LITTLE JOES MB4 400 G</b>	\$72	\$84.5
<b>TAJIMA (QLD) RUMP WAGYU MB6 300 G</b>	\$55	\$64.5
<b>BEEF RUMP SOUTHERN PRIME 250 G</b>	\$32.5	\$38
<b>BEEF RIB EYE ON BONE SOUTHERN PRIME 350 G</b>	\$45.5	\$53.5
<b>BEEF STRIPLOIN RIVERINA ANGUS MSA 250 G</b>	\$35.5	\$42
<b>SAUCE:</b> mushroom, pepper, red wine jus, Diane (ALL GF)		
<b>ORANGE GOCHUJANG DUCK BREAST</b> Pickled onions & rice	\$39	\$46
<b>PEPPER CRUSTED EYE FILLET 200 G (GF)</b> Cognac sauce	\$44.5	\$52.5
<b>RACK OF USA PORK RIBS</b> Tequila BBQ sauce	HALF \$42.5	HALF \$50
	FULL \$62.5	FULL \$73.5
Add Boston Style Baked Beans	\$5	\$6
<b>RACK OF LAMB - RACLETTE PANKO CRUST</b> Mint chimichurri	\$51	\$60
<b>BEEF CHEEKS (GF)</b> Slow cooked in red wine, silky leek & potato mash, silverbeet & cherry tomato hot pot	\$31.5	\$37
<b>CHORIZO STUFFED CHICKEN BREAST</b> Mexican queso sauce	\$34	\$40
<b>TOFU STIR-FRY (VEGAN)</b> Broccolini & shiitake mushrooms	\$28	\$33
<b>CHARRED CAULIFLOWER (VEGAN) (GF)</b> Romesco & green olive salsa	\$28	\$33
<b>RISHI'S INDIAN CURRY CHICKPEAS (VEGAN) (GF)</b> Fluffy rice	\$28	\$33

SIDES

<b>BARBEQUED BROCCOLINI (VEGAN) (GF)</b> Creamy tahini dressing	\$10.5	\$12.5
<b>BOSTON STYLE BAKED BEANS (GF)</b> Smokey bacon & maple syrup	\$10.5	\$12.5
<b>BRUSSEL SPROUT SLAW (GF)</b> Snowpeas, parmesan, pinenuts & pomegranate	\$10.5	\$12.5
<b>TOSSED LEAVES (GF)</b> Tomato, cucumber, onion, red radish & buttermilk and chive dressing	\$10.5	\$12.5
<b>CRISPY FRIED CHIPS</b> Malt vinegar mayo	\$10.5	\$12.5
<b>BEER BATTERED ONION RINGS</b> Smokey chipotle dipping sauce	\$10.5	\$12.5
<b>LOADED BAKED POTATO</b> Spanakopita filling	\$10.5	\$12.5