

FLAME

SEAFOOD GRILL

BREAD

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

ENTRÉE

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| 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 |
| PAPPADELLE Italian sausage, nduja, parmesan, cream, lemon & parsley | | \$22 | | \$26 |
| SALT & PEPPER CALAMARI & KING PRAWNS Romesco sauce & lemon cheek | | \$26.5 | | \$31 |
| SEARED CANADIAN SCALLOPS (GF) Green pea and bacon risotto, mint, crispy bacon & emerald green herb oil | | \$23.5 | | \$27.5 |
| TWICE COOKED GRUYERE CHEESE SOUFFLÉ Ying and yang sauces, three mushrooms, tomato & basil | | \$22.5 | | \$26.5 |
| TORCHED HIRAMASA KINGFISH (GF) Chipotle dust, green chilli & fruit pearls | | \$24 | | \$28 |
| MINISTRONE GENOVESE Classic minestrone with pesto | | \$19 | | \$22.5 |
| BEETROOT TARTE TATIN (V) Whipped ricotta & micro herbs | | \$20 | | \$23.5 |
| 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

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

PLATTERS

| | M | NM |
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| SEA PLATTER HOT & COLD 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 |
| 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

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| EYE FILLET PINNACLE MB2 200 G | \$42.5 | \$50 |
| T-BONE PREMIUM GRASSLANDS MB4 400 G | \$72 | \$84.5 |
| BLACKMORE VIC RUMP WAGYU MB6-7 300 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) | | |
| ORANGE GOCHUJANG DUCK BREAST Pickled onions & rice | \$39 | \$46 |
| PEPPER CRUSTED EYE FILLET 200 G (GF) Cognac sauce | \$44.5 | \$52.5 |
| RACK OF USA PORK RIBS Tequila BBQ sauce | HALF \$42.5 FULL \$62.5 | HALF \$50 FULL \$73.5 |
| Add Boston Style Baked Beans | \$5 | \$6 |
| RACK OF LAMB - RACLETTE PANKO CRUST Mint chimichurri | \$51 | \$60 |
| BEEF CHEEKS (GF) Slow cooked in red wine, silky leek & potato mash, silverbeet & cherry tomato hot pot | \$31.5 | \$37 |
| CHORIZO STUFFED CHICKEN BREAST Mexican queso sauce | \$34 | \$40 |
| TOFU STIR-FRY (VEGAN) Broccolini & shiitake mushrooms | \$28 | \$33 |
| CHARRED CAULIFLOWER (VEGAN) (GF) Romesco & green olive salsa | \$28 | \$33 |
| RISHI'S INDIAN CURRY CHICKPEAS (VEGAN) (GF) Fluffy rice | \$28 | \$33 |

SIDES

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