

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
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
CHARRED WA OCTOPUS Fire grilled, romesco sauce, saffron aioli & micro herbs		\$24		\$28
MINISTRONE GENOVESE (GF) 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) Spaghettini & 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 Chilled king prawns, sliced avocado & spiced pumpkin butter	\$39	\$46
GRILLED SNAPPER FILLET (GF) Clams, bok choy & coconut tumeric broth	\$37	\$43.5
SCALLOP & PRAWN SPAGHETTINI Garlic and lemon butter, picked herbs & spiced pangrattato	\$36	\$42.5
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		
SEA PLATTER HOT & COLD Pacific oysters, charred octopus, 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		
EYE FILLET PINNACLE MB2 200 G	\$42.5	\$50
LAMB RUMP 250 G	\$38	\$43
RUMP WAGYU TAJIMA MB6-7 300 G	\$55	\$64.5
WAGYU BEEF SHORT RIB 300 G	\$38	\$43
RIB EYE ON THE BONE GRAINGE 350 G	\$45.5	\$53.5
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
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
CAULIFLOWER & GREEN BEAN CURRY (VEGAN) (GF) Coconut cream, chick peas, mild & sweet curry textures with fluffy saffron rice, lime & coconut yoghurt	\$28	\$33

SIDES		
BARBEQUED BROCCOLINI (VEGAN) (GF) Creamy tahini dressing	\$9	\$10.5
BOSTON STYLE BAKED BEANS (GF) Smokey bacon & maple syrup	\$9	\$10.5
BRUSSELS SPROUT SLAW (GF) Snowpeas, parmesan, pinenuts & pomegranate	\$9	\$10.5
TOSSED LEAVES (GF) Tomato, cucumber, onion, red radish & buttermilk and chive dressing	\$9	\$10.5
CRISPY FRIED CHIPS Malt vinegar mayonnaise	\$9	\$10.5
BEER BATTERED ONION RINGS Smokey chipotle dipping sauce	\$9	\$10.5
LOADED BAKED POTATO Spanakopita filling	\$9	\$10.5