

FLAME

TO START

	M	NM
OVEN BAKED MINI BAGUETTES (2 PIECES) Pepe Saya butter	\$9	\$10.5
SOURDOUGH GARLIC BREAD (2 PIECES) Smothered in four cheeses & garlic butter	\$12	\$14
CRAB CROQUETTES (MIN 3) Lemon aioli	\$5 EACH	\$6 EACH

PLATTERS

SEA PLATTER HOT & COLD Pacific oysters, charred octopus, grilled king prawns, chilled king prawns, smoked salmon, grilled salmon, today's grilled fish fillet, salt and pepper calamari & prawns, grilled scallops, homemade sauces, chips & salad	\$170 FOR 2	\$200 FOR 2
LAND PLATTER Full rack of pork ribs, lamb rump, chorizo sausage, beef cheeks, pork and fennel sausage, sauces, chips & salad	\$140 FOR 2	\$164.5 FOR 2

ENTRÉE

OYSTERS (MIN 3) (GF) Lemon cheek, mignonette & red pepper tabasco	\$5.5 EACH	\$50.5 DOZ	\$6.5 EACH	\$59.5 DOZ
OYSTERS KILPATRICK (MIN 3) (GF) Fire roasted with smoky bacon & secret sauce	\$6 EACH	\$55.5 DOZ	\$7 EACH	\$64.5 DOZ
GIN AND BEETROOT CURED SALMON Salmon pearls, horseradish cream, pickled fennel & rye shards		\$24		\$28.5
GARLIC PRAWNS Claypot classic, white wine, garlic butter, Mulato chilli, lemon & toasted sourdough		\$26		\$30.5
OXTAIL PAPPARDELLE Bone marrow, mushroom & thyme cassoulet		\$22		\$26
STEAK TARTARE Hand cut grass fed angus, smoked tallow and black garlic aioli, pickled green peppercorns & accoutrements		\$26.5		\$31
PRAWN COCKTAIL Lettuce, avocado, tomato, ciabatta crisps, baby capers & rose sauce		\$26.5		\$31
SALT AND PEPPER CALAMARI & PRAWNS Yuzu kosho mayo		\$26.5		\$31
SEARED SCALLOPS (GF) (VEGAN AVAILABLE) Green pea and bacon risotto, mint, crispy bacon & emerald green herb oil		\$23.5		\$27.5
TWICE COOKED GRUYERE CHEESE SOUFFLÉ Yin & yang sauces, mushrooms, tomato & basil		\$22.5		\$26.5
CHARRED WA OCTOPUS Fire grilled, romesco sauce, saffron aioli & micro herbs		\$24		\$28
CHICKEN LIVER PÂTÉ Orange gel, apple chutney, golden raisins in Pedro Ximenez & bread crisps		\$21		\$24.5
BEETROOT TARTE TATIN (V) Whipped ricotta & micro herbs		\$20		\$23.5

SEA

GRILLED SNAPPER FILLET (GF) Clams, bok choy & coconut turmeric 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
MUSSELS SA mussels, white wine, saffron, shallots, cream, garlic, fresh herbs, toasted sourdough & fries	\$26	\$30.5
MONKFISH BROCHETTE (GF) Monkfish, streaky bacon, zucchini, chorizo, chimichurri & kipfler potatoes	\$36	\$42.5
TODAYS GRILLED FISH FILLET Served with chips & salad	M.P	M.P

STEAKHOUSE

	M	NM
TOMAHAWK PINNACLE MB4+ 1.2 KG	\$160	\$188.5
EYE FILLET PINNACLE MB2 200 G	\$45	\$53
LAMB RUMP 250 G	\$38	\$43
RUMP WAGYU TAJIMA MB6-7 300 G	\$55	\$64.5
RIB EYE ON THE BONE GRAINGE 350 G	\$45.5	\$53.5
STRIPLOIN RIVERINA ANGUS MSA 250 G	\$35.5	\$42
All served with greens and potatoes		
SAUCE (GF): Mushroom, pepper, red wine jus, Diane, chimichurri, béarnaise, blue cheese		
COMPANIONS		
KING PRAWN (GF)	+\$5	+\$6
SCAMPI (GF)	+\$15	+\$17.5
SNOW CRAB CLUSTER (GF)	+\$15	+\$17.5
CHICKEN LIVER PÂTÉ (GF)	+\$8	+\$9.5
FIELD MUSHROOM (GF)	+\$3.5	+\$4
PEPPERCORN CRUST (GF)	+\$3	+\$3.5
USA PORK RIBS	+\$18	+\$21

LAND

	M		NM	
	HALF	FULL	HALF	FULL
RACK OF USA PORK RIBS (GF) Tequila BBQ sauce	\$42.5	\$62.5	\$50	\$73.5
FLAME'S SIGNATURE BURGER Wagyu patty, canadian bacon, smoked cheddar, oxheart tomato, butter lettuce, truffle aioli & relish	\$32		\$37.5	
BEEF CHEEKS (GF) Polenta, chard & cherry tomato hot pot	\$31.5		\$37	
CHICKEN OSCAR (GF) Chorizo and jalapeño stuffed chicken breast, grilled scampi, asparagus & queso	\$35		\$41	
HIGHLAND VENISON Wrapped in mushroom duxelles, spinach, pastry & juniper berry jus	\$39		\$46	
WAGYU BEEF SHORT RIB (GF) Slow cooked rib, maple pumpkin puree, smoky rainbow chard & pickled red onion	\$38		\$45	
DRY AGED DUCK BREAST (GF) Celeriac purée, roasted root vegetables, sorrel, toasted hazel nuts & juniper berry jus	\$39		\$46	
TOFU STIR-FRY (GF) (VEGAN) Broccolini, shiitake mushrooms & firecracker sauce	\$28		\$33	
CAULIFLOWER & GREEN BEAN CURRY (GF) (VEGAN) Coconut cream, chick peas, mild and sweet curry, saffron rice, lime & coconut yoghurt	\$28		\$33	

SIDES

BARBECUED BROCCOLINI (GF) (VEGAN) Creamy tahini dressing	\$9	\$10.5
BRUSSEL SPROUT SLAW (GF) (V) Snowpeas, parmesan, pinenuts & pomegranate	\$9	\$10.5
WEDGE SALAD (GF) Gem lettuce, smoky bacon lardons, heirloom cherry tomatoes & blue cheese dressing	\$9	\$10.5
BUTTERY MASH (GF) (V) Silky mash finished with smoked salt flakes	\$9	\$10.5
RADICCHIO, PEAR & WALNUT (GF) (V) Sweet pear, parmesan & walnuts	\$9	\$10.5
CHARRED CAULIFLOWER (GF) (V) House romesco	\$9	\$10.5
MISO PUMPKIN (GF) (V) Roasted with sesame dressing	\$9	\$10.5
CRISPY FRIED CHIPS (V) Malt vinegar mayonnaise	\$9	\$10.5
LOADED BAKED POTATO (GF) (V) Spanakopita filling	\$9	\$10.5