

FLAME

SHARED BANQUET

		MEMBER	NON MEMBER
3 COURSE	ENTRÉE & MAIN & DESSERT	\$72	\$84.5
2 COURSE	ENTRÉE & MAIN OR MAIN & DESSERT	\$53	\$62.5
WHY NOT ADD OUR SIGNATURE PORK RIBS TO YOUR BANQUET?	HALF RACK	\$42.5	\$50
	FULL RACK	\$62.5	\$73.5

TO START

OVEN BAKED MINI BAGUETTES

Pepe Saya butter

SALT AND PEPPER CALAMARI & KING PRAWNS

Yuzu kosho mayo

CHICKEN LIVER PÂTÉ

Orange gel, apple chutney, golden raisins in Pedro Ximenez & bread crisps

MAIN COURSE

TODAY'S GRILLED FISH FILLET (GF)

Simply grilled with lemon & parsley butter

BEEF STRIPLOIN RIVERINA ANGUS MSA (GF)

Cooked on volcanic rocks & served with red wine jus

CHICKEN OSCAR (GF)

Chorizo and jalapeno stuffed chicken breast, grilled scampi, asparagus & queso

SIDES

BARBEQUED BROCCOLINI (GF) (VEGAN)

Creamy tahini dressing

CRISPY FRIED CHIPS (V)

Malt vinegar mayo

WEDGE SALAD (GF)

Gem lettuce, smoky bacon lardons, heirloom cherry tomatoes & blue cheese dressing

BRUSSEL SPROUT SLAW (GF)

Snowpeas, parmesan, pinenuts & pomegranate

DESSERTS

CINNAMON CRÈME BRÛLÉE (GF) (V)

Blueberry compote & lemon thyme

SMOKED CHOCOLATE & COFFEE SPONGECAKE (V)

Served at the table

APPLE BROWN BUTTER & FRANGELICO CRUMBLE (V)

Vanilla ice cream