

FLAMES

RESTAURANT & BAR

STARTERS

Garlic Focaccia Homemade garlic focaccia bread with smoked hummus, confit garlic, gremolata, black olives and spring onions.	VE	\$19.00
Seafood Chowder Prawns, dory fish, mussels and squid, in a seafood velouté sauce. Served with warm, ciabatta bread.		\$18.00
Salmon Gravlax Scandinavian cured salmon, with a potato and onion rosti, on a bed of Waldorf salad, with a honey dill sauce.	GF	\$24.00
Venison Prosciutto Home-cured venison leg, with baked feta cheese, a tomatoes and olives bruschetta and sliced fig.		\$24.00
Pea & Mint Falafel Four chickpea, green pea and mint fried falafels, on a bed of smoked hummus, with a Greek salad.	VE	\$19.00
Italian Bruschetta Grilled ciabatta bread with fresh tomatoes, olives, confit garlic, red onion, balsamic vinegar and olive oil.	VE	\$19.00

MAINS

Seafood Chowder Prawns, dory fish, mussels and squid, in a seafood velouté sauce. Served with warm, ciabatta bread.		\$22.50
36-Hour Smoked Brisket Slow-cooked brisket with aioli crushed potatoes, confit garlic, salad, and a beef gravy.	GF	\$39.50
Venison Stew Wild NZ venison braised in orange and red wine. Served with Tuscan-roasted potatoes, bread and pickled kale.	GF	\$40.00
Pork Parmigiana A crumbed and deep-fried pork sirloin schnitzel, with parmesan cheese, fresh egg fettucine and a tomato coulis.		\$38.50
Chicken Lollipop A leg of chicken on a bed of spiced carrot purée, with yellow rice and a sweet chilli and lime dressing.	GF	\$38.50
Chicken & Chorizo Fettuccine Diced cubes of chicken and chorizo, with fresh egg fettucine and a creamy tomato sauce.		\$33.50
<i>Veggie option with mushroom, artichoke, zucchini, parmesan.</i>	V	\$33.50
Seafood Risotto Prawns, dory, mussels and calamari, with a saffron risotto, edamame beans and a spiced Bloody Mary gel.	GF	\$38.00
<i>Veggie option with mushroom, artichoke, edamame, parmesan.</i>	V, GF	\$33.50

V = VEGETARIAN

VE = VEGAN

GF = GLUTEN FREE

Grilled Bratwurst OMAK-handcrafted German sausage, with crushed potatoes, roast vegetables, gravy, and mustard mayo. <i>Extra sausage + \$6.50</i>	GF	\$32.50
Beef Burger & Chips Homemade beef patty with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.		\$32.50
Chicken Burger & Chips Grilled chicken thigh with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.		\$32.50
Fish & Chips Battered dory served with seasoned fries, homemade tartare sauce, summer salad and a lemon vinaigrette dressing.		\$33.50
Seafood Chowder Prawns, dory fish, mussels and squid, in a seafood velouté sauce. Served with warm, ciabatta bread.		\$22.50
Pea & Mint Falafel Seven chickpea, green pea and mint fried falafels, on a bed of smoked hummus, with a Greek salad.	VE	\$36.00
Black Bean Croquettes Three black bean croquettes on a bed of spiced carrot purée with roast potatoes and chilli and lime dressing.	VE, GF	\$37.00



Garden Salad

Edamame Beans

SIDES (\$12.00)

GF & vegan on request

Roasted Veggies

Tuscan-Roasted Potatoes



Potato Wedges

Seasoned Fries

DESSERTS

Chocolate Tart A 72% dark chocolate and yuzu lime tart, with a whipped white chocolate ganache and chocolate crumbs.	V, GF	\$16.00
Coconut Watalappan A Sri Lankan coconut, cinnamon and jaggery sugar pudding, with roasted cashews and a mango gel.	V	\$16.00
Tiramisu Coffee-soaked lady fingers, layered with mascarpone cheese and topped with cocoa powder and coffee pearls.	V	\$16.00
Affogato A scoop of vanilla ice-cream with biscotti, coffee textures, a double shot of espresso and a choice of liqueur.	V	\$16.00
Tutti Frutti In-season fruit salad, soaked in <i>Lindauer</i> Fraise sparkling wine and topped with a scoop of lime sorbet.	VE, GF	\$16.00

Thank you for supporting local business!

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