

# FLAMES

RESTAURANT & BAR

## STARTERS

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

## MAINS

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

GF

\$32.50

*Extra sausage + \$6.50*

**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



## SIDES (\$12.00)

*GF & vegan on request*



**Garden Salad**

**Roasted Veggies**

**Potato Wedges**

**Edamame Beans**

**Tuscan-Roasted Potatoes**

**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 Lindauer Fraise sparkling wine and topped with a scoop of lime sorbet.

VE, GF

\$16.00

**Thank you for supporting local business!**

*Review us on Google: "Flames Restaurant & Bar"*

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