

# FLAMES

RESTAURANT & BAR

## STARTERS

<b>Garlic Focaccia</b> Homemade garlic focaccia bread with smoked hummus, confit garlic, gremolata, black olives and spring onions.	<b>VE</b>	<b>\$19.00</b>
<b>Seafood Chowder</b> Prawns, dory fish, mussels, surimi and squid, in a seafood velouté sauce. Served with warm, ciabatta bread.		<b>\$18.00</b>
<b>Salmon Gravlax</b> Scandinavian cured salmon, with a potato and onion rosti, on a bed of Waldorf salad, with a honey dill sauce.	<b>GF</b>	<b>\$24.00</b>
<b>Venison Prosciutto</b> Home-cured venison leg with a tomato and olive bruschetta, baked feta cheese, and sliced figs.		<b>\$24.00</b>
<b>Mushroom Arancinis</b> Two deep-fried mushroom and mozzarella arancinis with a smoked tomato coulis, parmesan and truffle aioli.	<b>V</b>	<b>\$21.00</b>
<b>Italian Bruschetta</b> Grilled ciabatta bread with fresh tomatoes, olives, confit garlic, red onion, balsamic vinegar and olive oil.	<b>VE</b>	<b>\$19.00</b>

## MAINS

<b>Seafood Chowder</b> Prawns, dory fish, mussels, surimi and squid, in a seafood velouté sauce. Served with warm, ciabatta bread.		<b>\$22.50</b>
<b>36-Hour Smoked Brisket</b> Slow-cooked brisket with aioli crushed potatoes, confit garlic, salad and a beef gravy.	<b>GF</b>	<b>\$39.50</b>
<b>Pork Curry</b> Slow-cooked pork in a Sri Lanken "black curry" paste served in a tortilla bowl with coriander rice and crispy curry leaves.		<b>\$37.00</b>
<b>Rump Steak</b> 55-day aged beef rump with French onion gravy, café de Paris butter, Tuscan-roasted potatoes, and pickled vegetables.	<b>GF</b>	<b>\$45.50</b>
<b>Grilled Lemon Chicken</b> Thigh of chicken marinated in paprika and parsley and served with Moroccan rice (nuts, raisins and dried fruit).	<b>GF</b>	<b>\$38.50</b>
<b>Chicken &amp; Chorizo Fettuccine</b> Diced cubes of chicken and chorizo, with fresh egg fettuccine and a creamy tomato sauce.		<b>\$33.50</b>
<i>Veg option with mushroom, artichoke, zucchini and parmesan.</i>	<b>V</b>	<b>\$33.50</b>
<b>Seafood Risotto</b> Prawns, dory, mussels and calamari, with a saffron risotto, edamame beans and a spiced Bloody Mary gel.	<b>GF</b>	<b>\$38.00</b>
<i>Veg option with mushroom, artichoke, edamame and parmesan.</i>	<b>V, GF</b>	<b>\$33.50</b>

**V = VEGETARIAN**

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<b>Grilled Bratwurst</b> OMAK-handcrafted German sausage, with crushed potatoes, roast vegetables, gravy, and mustard mayo. <i>Extra sausage + \$6.50</i>	<b>GF</b>	<b>\$32.50</b>
<b>Beef Burger &amp; Chips</b> Homemade beef patty with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.		<b>\$32.50</b>
<b>Chicken Burger &amp; Chips</b> Grilled chicken thigh with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.		<b>\$32.50</b>
<b>Fish &amp; Chips</b> Battered dory served with seasoned fries, homemade tartare sauce, summer salad and a lemon vinaigrette dressing.		<b>\$33.50</b>
<b>Black Bean Croquettes</b> Three black bean croquettes on a bed of spiced carrot purée with roast potatoes and chilli and lime dressing.	<b>VE, GF</b>	<b>\$37.00</b>



## SIDES (\$12.00)

*GF & VE on request*

**Roasted Veggies**

**Tuscan-Roasted Potatoes**

**Potato Wedges**

**Seasoned Fries**

**Garden Salad**

## DESSERTS

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

***Please let our staff know of any allergies.***

**THANKS FOR SUPPORTING LOCAL!**

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