

FLAMES

RESTAURANT & BAR

**Monday - Sunday:
5.30pm - 8.30pm**

**8 Waverley St
Onerahi
Whangārei**

**09 436 2107
flameshotel.co.nz**

ENTRÉE

GARLIC FOCACCIA **VE** **\$20.00**

House-baked garlic focaccia served with smoked hummus, confit garlic, gremolata, black olives and spring onions

FLAMES SEAFOOD CHOWDER **\$19.00**

Prawns, market fish, mussels, surimi and calamari in a rich seafood velouté, served with warm ciabatta

SALMON GRAVLAX **GF** **\$23.00**

Scandinavian-style cured salmon, crispy potato and onion rösti, Waldorf salad, and honey-dill dressing

TRUFFLED MUSHROOM ARANCINI **V** **\$22.00**

Mushroom and mozzarella arancini served with smoked tomato coulis, Parmesan and truffle aioli

HOT BUTTER SQUID **\$24.00**

Crispy salt-and-pepper squid tossed in hot butter and served with Asian slaw and house aioli

V- VEGETARIAN | VE- VEGAN | GF - GLUTEN FREE | GFO - GLUTEN FREE AVAILABLE

MAINS

36-HOUR SMOKED BRISKET **GF** **\$39.50**

Slow-smoked beef brisket, aioli crushed potatoes, confit garlic, Asian slaw and rich beef gravy

FREE RANGE LAMB RUMP **GF | DF** **\$42.00**

Free-range New Zealand lamb, coriander rice, roasted broccolini and peppers, finished with chimichurri

CHARGRILLED CHICKEN **GF** **\$38.50**

Flame-grilled chicken, pilaf rice, fresh coriander sauce, dill yoghurt, chilli oil, charred broccolini and toasted dukkah

PORK LOIN SCHNITZEL **\$38.00**

Crispy crumbed pork loin, kūmara mash, creamy mustard sauce, apple slaw and pickles

GREENSHELL MUSSELS **\$29.00**

Marlborough Greenshell mussels in garlic-and-mustard butter, served with warm house-baked focaccia

FISH & CHIPS **\$33.50**

Battered dory fish served with seasoned fries, homemade tartare sauce, summer salad and a lemon vinaigrette dressing.

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OMAK GRILLED BRATWURST **GF** **\$33.00**

Locally handcrafted German bratwurst, crushed potatoes, charred broccolini and mustard gravy

WILD VENISON PAPPARDELLE **\$35.50**

Fresh pappardelle tossed through a rich, slow-cooked wild venison ragù, finished with Parmesan and crispy bacon crumb

MUSHROOM STROGANOFF **V** **\$34.50**

Mushrooms, spinach and courgettes in a rich, creamy stroganoff sauce with soft potato gnocchi

CHARRED COS CHICKEN CAESAR **\$34.00**

Charred cos lettuce, grilled chicken, house Caesar dressing, Parmesan and bacon crumb, and crispy shallots.

BEEF BURGER & CHIPS **\$32.50**

Homemade beef patty with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.

CHICKEN BURGER & CHIPS **\$32.50**

Grilled chicken thigh with bacon, fried egg, swiss cheese, lettuce, tomato, onion and beetroot, on a brioche bun.

SIDES \$17 EACH

GARDEN SALAD

CRISPY WEDGES

CRISPY POTATO FRIES

KUMRA MASH

CHARRED BROCCOLINI

CRUSHED POTATOES

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DESSERTS

DARK CHOCOLATE TARTE **V|GF** **\$17.00**

A 72% dark chocolate and yuzu lime tart with whipped white chocolate ganach and chocolate soil

AFFOGATO TIRAMISU **V** **\$17.00**

Esspresso soaked lady fingers, layerd with coffee mascapone cheese, topped with pistachio and chocolate crumble.

Add your choice of baileys or Kahluha **\$8.00**

KADAIFI NEST **V** **\$17.00**

Crispy golden kadaif pastry filled with ricotta, mascapone and mozzarella. served with lemon sorbet, pistachio crumble and fragrent saffron and mint syrup

PASSION-COLADA CHEESE CAKE **V** **\$17.00**

Pinnapple, coconut, passionfruit and mango filled cheese cake