

## APPETISERS

### FRESHLY BAKED CHEESE BALLS (V)

5 PCS \$8.5 / 8 PCS 12

### FRESH SHUCKED OYSTERS

1/2 DOZ 40 DOZ 80

Natural with shallot mignonette and lemon

### GIN CURED NEW ZEALAND SALMON 28

Mandarin gel, crème fraiche, capers, pinenuts

### BUFFALO CHICKEN WINGS 24

Blue cheese ranch, celery sticks

### BURRATA (V) 30

Fresh tomato, oregano, basil, red wine vinegar dressing, toasted sourdough

### YELLOW FIN TUNA 28

Burnt orange, miso sesame dressing, chilli

### GREEN LIPPED MUSSELS 25

Creamy dill sauce, toasted sourdough

### SEAFOOD CHOWDER 26

A Flame favorite with toasted sourdough

### TOMATO BRUSCHETTA (VG) 24

Sweet potato bun, confit cherry tomatoes, basil, kalamata olives, marinated feta

## FLAME MUST HAVES

### MOZAMBIQUE PRAWNS 28.5

Sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice

### CHATHAM ISLAND CRAYFISH ROLL 35

Brioche bun, spiced mayo

### SZECHUAN CRUSTED CALAMARI 27

Perinaise, pickled cucumber, lemon

### APPETISER TASTE FOR TWO 42

Buffalo wings, Szechuan calamari, boerewors sausage

## FEAST

### FLAME'S FEAST 85PP (MINIMUM 2 PEOPLE)

To Start - Freshly baked cheese balls and Mozambique Prawns

Mains - Rib Eye Steak, Lamb Skewer, Roasted Peri Peri Chicken, Flame Basted Pork Ribs

Served with Fries, Apple Slaw and your choice of sauce.

ADD OUR SIGNATURE BOMB ALASKA TO SHARE 15PP

## FROM THE GRILLS

Hand selected premium cuts grilled to your liking, a choice of Flame fries or garlic roasted baby potatoes with chive sour cream.

### FRAGRANT LAMB SKEWER 46

Garlic and rosemary marinated lamb rump, lemon yoghurt sauce

### GLAZED CHICKEN SKEWER 42

Apricot and red onion, lemon yoghurt sauce

### SURF N TURF SKEWER 59

200g aged beef fillet, peri peri spiced tiger prawns

### CHAR GRILLED VENISON RUMP 40

Broccolini, chimichurri

### PERI PERI ROASTED HALF CHICKEN 39

Lemon yoghurt sauce, house peri peri paste.

## BURGERS

### FLAME BASTED BEEF BURGER 32

Brioche bun, burger salad, roasted tomato ketchup, Flame fries

ADD BACON, EGG OR CHEESE 2.50

### MOZAMBIQUE CHICKEN BURGER 32

Spiced chicken breast, burger salad, roasted tomato ketchup, Flame fries

### PORTOBELLO MUSHROOM BURGER (V, VG) 29.5

Sweet potato bun, beetroot relish, burger salad, Flame fries

## OTHER MAINS

### MOZAMBIQUE PRAWNS (MAIN) 48

Sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice

### MISO GLAZE SALMON FILLET 46

Broccolini, pickled cucumber, sesame and chilli salad

### CAULIFLOWER STEAK (V, VG) 36

Roasted field mushrooms, broccolini, confit cherry tomatoes, chimichurri

# STICKY RIBS

## OUR SIGNATURE DISH!

Pork ribs basted in our signature sauce, served with Flame fries or garlic roasted baby potatoes with chive sour cream.

### FULL RACK 59

### HALF RACK 43.5

### RIBS & CHICKEN 60.5

Half a roasted peri peri chicken & a half rack of ribs

### RIBS & STEAK 69.5

150g aged fillet steak & half a rack of ribs

UPGRADE  
FRIES OR  
POTATOES TO  
FLAME MASH  
\$5

### JUST GOTTA TRY THE RIBS?

Add on a quarter rack of ribs with any meal!

\$14.50

MUST HAVE

## FLAME MIXED GRILL

1 PERSON 69 / TWO PEOPLE 128

Fit for a king or queen! Signature pork ribs, aged sirloin steak, roasted peri peri chicken, house made boerewors sausage. Served with Flame fries or baby potatoes.

UPGRADE OPTIONS - 200G FILLET 16 / 350G RIB EYE 20

## Salads

### ICEBERG WEDGE SALAD 17

Buttermilk & honey mustard dressing

### BEET & FETA SALAD SMALL 18 / LARGE 26

Balsamic beets, greens, feta, red onion, honeyed walnuts, pomegranate vinaigrette

### APPLE SLAW SMALL 15 / LARGE 21

Apple, pinenuts, mint, lemon mayo

### CAESAR SALAD SMALL 18 / LARGE 26

Cos, bacon, croutons, parmesan, soft egg, Flame Caesar dressing

ADD GRILLED CHICKEN BREAST 12

### GARDEN GREEN SALAD SMALL 16 / LARGE 22

Cherry tomatoes, cucumber, mixed seeds, pomegranate dressing

## AWARD WINNING STEAK

### THE MAINS EVENT

Our hand-picked and ageing program ensures the finest quality of beef, with a 4+ marble score on all of our cuts. All steaks are served with Flame fries or garlic roasted baby potatoes with chive sour cream

### RIB-EYE 200g 49.5 / 350g 69.5

### SIRLOIN 200g 48.5 / 250g 55.5

### EYE FILLET 150g 42 / 200g 55.5

### STEAK ADD ONS

- Skull Island Peri
- Peri Prawns (3 each) 18
- Half Chatham Island Crayfish Tail 45



### 1KG BONE IN DRY AGED RIBEYE 165

Cooked to your liking, with a choice of two sauces and a salad

### STEAK BOARD SELECTION FOR TWO 175

350g Ribeye, 200g Fillet, 200g Sirloin, with a choice of two sauces and a salad

## SIGNATURE SAUCES!

6 EACH

- FLAME CREAMY MUSHROOM 
- ROQUEFORT BLUE CHEESE
- PEPPERCORN
- RATTLESNAKE
- RED WINE JUS
- SPICY PERI PERI PASTE
- CHIMICHURRI

## Sides

### FLAME MASH 13

Silky smooth, topped with red wine jus

### ROASTED CARROTS 14

Maple sour cream, toasted pecans

### CREAMED SPINACH (V) 12.5

### GRILLED COURGETTES 14

Chive crème fraiche, hazelnuts

### ROASTED PORTOBELLO MUSHROOMS (V) 18

Confit garlic, parmesan cream

## Save some room for Dessert!

### FLAMING BOMB ALASKA 25

Flame signature, perfect to share! Raspberry, mango and passionfruit gelato, Italian meringue, set alight at the table with flaming Cointreau

### WARM STICKY DATE PUDDING 20

Salted caramel sauce, yoghurt ice cream

### TARTE TATIN 20

Apple sauce, vanilla bean ice cream

### CARAMEL PECAN TART 20

Chocolate sauce, chocolate ice cream

IT'D BE RUDE NOT TO!

 = FLAME FAVOURITES  
(V) = VEGETARIAN  
(VG) = VEGAN

Dietary requirements: please ask your server.

# Flame



*Your hosts - Jonathan & Lou*

The Braai is on! Welcome to Flame.

Famous for our award-winning 55-day aged, hand-picked Beef and Southland Lamb, our succulent sticky Pork Ribs and the time-honoured Mozambique Prawns, you're guaranteed a taste experience you won't find anywhere else.

Start with a stack of dry, aromatic wood and big hunks of meat. Grab your best mates, a few Braai – a South African obsession as central to the psyche as rugby. Lekker Bru! Since Flame first ignited on the shores of Lake Wakatipu in 2008, it has become an iconic institution on Steamer Wharf, welcoming back thousands of regular customers from Queenstown and around the world every year.

# It's a Party!

PLEASE NOTE: 1 MEAL PER PERSON POLICY APPLIES

## INDEMNITY / DISCLAIMER NOTICE:

Guests enter and dine in this establishment at their own risk. Many of our recipes contain nuts. We do not have a nut-free kitchen. We cannot guarantee that any bought-in ingredients are produced in a nut-free environment. If you have any dietary requirements please discuss with the restaurant manager or executive chef and we will endeavour to meet your requests. We do not have a Halal kitchen but all of our beef, lamb and chicken is Halal.

