

THE FLAME

TABLE SHARING BANQUET MENU \$80PP | MIN 10 PEOPLE

On Arrival

Toasted sourdough bread with Pepe Saya butter

Entrée

Two choices from The Flame's Tapas menu

Main

Garlic & herb buttered Tomahawk steak with merlot jus GF

Flaming BBQ Jerk Chicken with coconut pilaf GF

Oven Baked Huon Salmon fillet with lemon butter cream GF

Sides

Seasonal Greens with Fetta, Almond Flakes and Olive Oil v/GF

Chat Potatoes with Duck Fat and Sea Salt GF

House Salad with Semi Dried Tomatoes, Red Onion, Walnuts and Balsamic Vinaigrette v/GF

Dessert

Two choices from The Flame's Dessert menu

**One week advanced notice required*

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

THE FLAME

2 COURSE ALTERNATE SERVE MENU \$65 MEMBERS / \$81.3 VISITORS MIN 12 PEOPLE

On Arrival

Toasted sourdough bread with Pepe Saya butter

Entrée

Choose two (2)

- Burrata** with heirloom cherry tomatoes, crushed pistachios, baby basil and balsamic glaze V/GF
- Twice Cooked Pork Belly** with apple slaw and spicy maple syrup GF
- Seared Scallops (4)** with serrano ham crumbs and romesco DF/GF
- Tempura Enoki Mushroom** with black garlic aioli V

Main

Choose two (2)

- 250g MB+4 Striploin Steak** with broccolini, paris mash and béarnaise sauce GF
- Roasted Spatchcock** with chats potato, brussel sprouts and horseradish mayonnaise GF
- Mushroom Risotto** with chef's selection of wild field mushrooms, parmesan cheese and baby basil V/GF
- Crispy Skin Barramundi** with creamy polenta, house salad, charred lemon wedge GF

Dessert

- Chocolate Tart** with salted caramel and raspberry
- Espresso Martini Crème Brulee** with marscapone cream and almond biscotti

V

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