

THE FLAME

STARTERS

M / V

- Charred Flat Bread** *V/DF* **10 / 12.5**
with beetroot gin relish, rucola pesto, garlic and shallot infused extra virgin olive oil
- Garlic & Herb Pane di Casa** *V/DF* **8 / 10**
with garlic and parsley infused extra virgin olive oil
- Stone Fruit Bruschetta** *V* **16 / 20**
sourdough with whipped goat cheese, cherry tomatoes and raspberry balsamic glaze

TAPAS

- Fresh Shucked Oysters (4)** *DF/GF* **24 / 30**
with soy sauce, rice wine vinegar and native lime
- House Lamb Kofta (2)** *GF* **16 / 20**
with mint yoghurt
- Roast Duck Tacos (2)** *DF* **18 / 22.5**
with sliced duck meat, celery, cucumber batons, spicy hoisin sauce and shallot strips
- Arancini Fungi (4)** *GF* **18 / 22.5**
mixed mushroom encased risotto with black garlic aioli
- Ktapodi stin Skara** *DF/GF* **20 / 25**
chargrilled octopus tentacles with Greek style vinaigrette and charred lemon cheek

MAINS

- Grain Fed New York Steak MB 4+** *GF* **45 / 56.3**
250g striploin with roasted brussel sprouts, crispy polenta bars and chimichurri
- Roast Chicken Supreme** **32 / 40**
cream cheese and semi-dried tomato filled chicken breast with romesco, pumpkin couscous and charred broccolini
- Crispy Skin Ocean Trout** *GF* **38 / 47.5**
with charred asparagus, kipfler potatoes with creamy miso butter sauce and shiso oil
- Veal Scallopini** *DF/GF* **35 / 43.8**
flattened veal medallion with mash potato, sautéed garlic kale and white wine porcini jus
- Grilled Pork Cutlet** *DF/GF* **35 / 43.8**
300g pork cutlet with sweet potato mash, charred broccolini and citrus gremolata
- Evergreen Gnocchi** *V/GF* **28 / 35**
with asparagus, broccolini, zucchini, peas and creamy rucola pesto
- Risotto Allo Scoglio** *GF* **32 / 40**
arborio rice with mussels, prawn cutlets, diced fish, peas, garlic, shallot and tomato sugo
- Tom Yum Prawn Pappardelle** *DF* **32 / 40**
sautéed prawn cutlets with onions, mushrooms, cherry tomatoes, tom yum broth, coconut yoghurt, chilli, coriander and lime cheek

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

THE FLAME

SIDES

M / V

Sautéed Broccolini *V/GF*
with almond flakes and feta

10 / 12.5

Crispy Fries *V/DF*
with shiso salt

8 / 10

Radicchio & Finesse Salad *V/DF/GF*
with tomatoes, onions and house dressing

8 / 10

DESSERT

Baileys Chocolate Mousse *V/GF*
with coffee liqueur, strawberries and cream

12 / 15

Gelo di Melone (Sicilian Watermelon Pudding) *V/GF*
with whipped cream and crushed pistachios

12 / 15

Pear & Mascarpone Tart *V*
with cinnamon powder and salted marsala caramel

12 / 15

KIDS MENU

for 12 yrs old and under
served with a complimentary soft drink or juice

Striploin & Chips *GF/DF*
150g sirloin fillet

15 / 18.8

Chicken Schnitzel & Chips *DF*
160g panko crumbed breast schnitzel

15 / 18.8

Pasta Boscaiola
with sautéed bacon, mushrooms and onions in a creamy sauce

15 / 18.8

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