

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

MINIMUM 12 PEOPLE*

*Choose either
two (2) Entrée & two (2) Main
OR
two (2) Main & two (2) Dessert*

On Arrival

Toasted sourdough bread with Pepe Saya butter

Entrée

Choose two (2) from [The Flame menu](#)

Main

Choose two (2) from [The Flame menu](#)

Dessert

Choose two (2) from [The Flame menu](#)

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