

THE FLAME

STARTERS

M / V

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

TAPAS

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

MAINS

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

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

V - Vegetarian

DF - Dairy Free

GF - Gluten Free