

TABLE SHARING

Banquet Menu

\$80pp

MIN 10 PEOPLE*

On Arrival

Toasted sourdough bread with Pepe Saya butter

Entrée

Two choices from [The Flame's Entrée 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 ^{VGF}

Chat Potatoes with Duck Fat and Sea Salt ^{GF}

House Salad with Semi Dried Tomatoes, Red Onion, Walnuts and Balsamic Vinaigrette ^{VGF}

Dessert

Two choices from [The Flame's Dessert menu](#)

**One week advanced notice required*

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

2 COURSE
**Alternate
Serve Menu**
MIN 12 PEOPLE*

MEMBERS

\$65pp

VISITOR

\$81.3pp

*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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