

THE FLAME

CHRISTMAS SET MENU

4 COURSE | M \$95

ON ARRIVAL

goat's cheese, quince jam, rocket on toasted sourdough v

ENTREÉS

Choose One

Lobster Delight *DF/GF*

served with green mango salad with spicy lime glaze

Alaskan Crab & Seafood Croquettes

paired with a summer avocado salsa, and elegantly garnished with avruga caviar

Turkey Cannelloni

topped with tomato sugo and parmigiano

Burrata Caprese Salad *V/GF*

heirloom tomato, baby basil, balsamic reduction and pesto oil

MAINS

Choose One

Reef & Beef *GF*

fillet steak topped with prawn mousse, sauteed kipfler potato, blanched kale and madeira jus

Veggie Medley Moussaka *V/GF*

layer of roasted Mediterranean vegetables, creamy bechamel, tomato sugo and a pomegranate glaze

Herb Crusted Lamb Rump

with puy lentil, parsnip puree, prosciutto crumbs and port reduction

Swordfish Steak

Moroccan pearl couscous paella, herb oil, topped with confit fennel salsa

DESSERT

Choose One

Creme Caramel *V/GF*

served with Chantilly cream and macerated forest berries

Christmas Pudding *v*

served with caramelised fig and brandy custard

House Baked Flourless Chocolate Cake *V/GF*

served with Tasmanian cherry compote and vanilla bean gelato



THE FLAME

CHRISTMAS KIDS MENU | M \$35 PP

(12 & Under)

Complimentary soft drink and chocolate mousse dessert

Choose one

Kids steak with mash and greens *GF/DF*

Kids chicken schnitzel with chips and salad *DF*

Kids pasta with pink sauce *V*

**SPECIAL DIETARY OFFER AVAILABLE ON THE DAY,
PLEASE ASK OUR FRIENDLY STAFF!**

V - Vegetarian

DF - Dairy Free

GF - Gluten Free