

SET MENUS

Flame has created a selection of set menu's to showcase the best of what we offer. These menu's start at \$62 per person and can be selected for any group over 12 people.

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FUNCTION TIMES

Please note pending group sizes and availability, restrictions on seating times may apply.

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PRIVATE FUNCTIONS

Exclusive hire of the entire restaurant is possible on various dates throughout the year and will incur a minimum spend. POA



INDEMNITY / DISCLAIMER NOTICE:

Guests enter and dine in this establishment at their own risk. Many of our recipes contain nuts. We do not have a nut-free kitchen. We cannot guarantee that any bought-in ingredients are produced in a nut-free environment. If you have any dietary requirements please discuss with the restaurant manager or executive chef and we will endeavour to meet your requests. We do not have a Halal kitchen.

group bookings



Tel: (03) 409 2342

Email: reservations@flamebargrill.co.nz

WWW.FLAMEGRILL.CO.NZ



FLAMEBARANDGRILL



FLAMEGRILLQUEENSTOWN

CHOICES OF FLAME

On table shared selection of Flames appetisers followed by your choice of main. Maximum 16 guests.

ON ARRIVAL

HOUSE BAKED CHEESE BALLS

APPETISERS TO SHARE

Tender scored crispy buttermilk calamari.
House made Boerewors with chimichurri.
Crispy char-grilled wings tossed with spicy buffalo sauce.

\$65
PER
PERSON

FOLLOWED BY YOUR CHOICE OF MAIN

350-GRAM RIB EYE STEAK OR 200-GRAM FILLET STEAK

Our stunning Beef is hand selected and for its marbled quality and aged for 55 days.

Served with your choice of chips or baby roasted potatoes.

Sauces: Mushroom, Whitestone Blue, or Port Wine Jus.

FLAME BASTED PORK RIBS

Full or half rack

Served with your choice of crispy fries or baby roasted potatoes.

GLORY BAY SALMON

With cauliflower rice, sesame vegetables and caramel jus.

CHAR-GRILLED AROMATIC CHICKEN SKEWER

Tender Chicken thighs, red onion, apricots with yogurt, garlic and lemon sauce served with crispy fries and soft greens garnish.

FRAGRANT CHAR-GRILLED LAMB SKEWER

Southland lamp rumps, marinated in rosemary, lemon and garlic with red onion, served with yoghurt garlic sauce served with crispy fries and soft greens garnish.

MOZAMBIQUE PRAWNS

Sautéed sizzling tiger prawns, rattlesnake sauce and rice pilaf.

FLAME GRILLED CAULIFLOWER STEAK

Char-grilled field mushrooms, sesame vegetables, soft greens, garlic yoghurt, chimichurri and chips.

ON THE SIDE

MIXED GREEN LEAF SALAD

Soft greens, cherry tomato, cucumber, toasted seeds and pomegranate dressing.

ADD DESSERT

Flaming Bomb Alaska to share \$12.50 per person or Petit fours \$7.50 per person.

FLAME FLAVOURS SELECTION

We are famous for our on table, board style sharing menu's. It's a fantastic way to enjoy the tastes of Flame.

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\$62
PER
PERSON

MAIN BOARDS

SKEWERED FRAGRANT LAMB

Southland lamb rumps, marinated in rosemary, lemon and garlic with red onion, served with yoghurt garlic sauce.

FULL RACK

The ultimate Flame experience!

Our huge full rack of ribs with serious WOW factor.

THEN

BEEF RIB EYE

Finest Handpicked 55-day aged Beef Rib Eye portion sliced and served medium rare/medium.

CHAR-GRILLED PERI PERI CHICKEN

Medium Spicy chicken, polenta chips, garlic and lemon yoghurt sauce.

ON THE SIDE

MIXED GREEN LEAF SALAD

Soft greens, cherry tomato, cucumber, toasted seeds and pomegranate dressing

SEASONED CRISPY FRIES AND

BABY ROASTED POTATOES

ADD DESSERT

Flaming Bomb Alaska to share \$12.50 per person or Petit fours \$7.50 per person.

Yeebo!



ULTIMATE FEAST OF FLAME

Showcasing the best of what we do. Grazing through from the sea to the land and back.

ON ARRIVAL

HOUSE BAKED CHEESE BALLS

APPETISERS TO SHARE

Tender scored crispy buttermilk calamari.
House made Boerewors with chimichurri.
Crispy char-grilled wings tossed with spicy buffalo sauce.

\$72
PER
PERSON

THEN

MOZAMBIQUE PRAWNS

Sautéed sizzling tiger prawns, rattlesnake sauce and rice pilaf.

SHARING BOARDS

SKEWERED FRAGRANT LAMB

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