

NEW YEARS MENU

\$130^{pp}
INCLUDING WELCOME
DRINK OR AMUSE

Entree

FRESH BAKED CHEESE BALLS

BURRATA AND TOMATO SALAD

Fresh Tomato, oregano, basil,
red wine vinegar dressing, toasted sourdough

MOZAMBIQUE PRawns

Peri peri cream, puffed rosemary rice, a flame favourite

Main Course

55 DAY AGED BASTED BEEF FILLET

SIGNATURE GLAZED PORK RIBS

SOUTHLAND LAMB SKEWER

Marinated lamb rump, chargrilled to perfection

BIG GLORY BAY SALMON FILLET

Miso Glaze Salmon Fillet, broccolini,
pickled cucumber, sesame and chilli salad

SERVED WITH SIDES OF

Garden green salad with pomegranate dressing
Roasted gourmet potatoes with rosemary and garlic
Mushroom sauce

Dessert

FLAMING BOMBE ALASKA - FLAME'S SIGNATURE DESSERT

House made raspberry, mango & passionfruit gelato.
Italian meringue, set alight at the table with flaming Cointreau

PLEASE NOTE ALL DISHES WILL BE SERVED SHARING STYLE FOR THE TABLE.
FLAME NEW YEARS CANCELLATION POLICY AND SEATING TIME LIMITS WILL APPLY.

VEGETARIAN NEW YEARS MENU

\$130^{pp}
INCLUDING WELCOME
DRINK OR AMUSE

Entree

FRESH BAKED CHEESE BALLS

BURRATA AND TOMATO SALAD

Red onion, basil, sherry vinegar dressing

ARANCINI

With parmesan, basil and kalamata olives, smoked paprika dressing, petite salad

Main Course

VEGETABLE AND TOFU SKEWERS

Chargrilled with cucumber lemon yoghurt sauce

CAULIFLOWER STEAK

With roasted portobello mushrooms, avocado puree and chimmi churri

SERVED WITH SIDES OF

Garden green salad with pomegranate dressing
Roasted gourmet potatoes with rosemary and garlic

Dessert

FLAMING BOMBE ALASKA - FLAME'S SIGNATURE DESSERT

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