

# FEAST OF FLAME

Showcasing some of Flames best, it's the supreme group grazing experience:

## KICK OFF WITH

### FRESH BAKED CHEESEBALLS

### MOZAMBIQUE PRAWNS

Sauteed sizzling tiger prawns with spicy rattlesnake sauce and rice pilaf.

**\$79**  
PER PERSON

## NOW THE FUN STARTS

### FLAMES OWN BASTED PORK RIBS

Charred to perfection, these ribs started our reputation.

### FRAGRANT LAMB SKEWER

Southland lamb rump, marinated with rosemary, lemon and garlic, served with garlic and lemon sauce.

### HANDPICKED SLICED RIB EYE STEAK

55 day aged stunning rib eye steak served med rare to medium, sliced to share with our signature mushroom sauce on the side.

### PERI PERI ROTISERIE CHICKEN

House rubbed slightly spiced per peri chicken with garlic and lemon.

## FOR THE TABLE

### CRUNCHY APPLE SLAW

Mixed cabbage, apple, red onion, fresh mint, roasted pine nuts, lemon & olive oil dressing.

### FLAME SEASONED FRIES

### MUSHROOM SAUCE

**PLEASE ASK US ABOUT OUR DESSERT & DESSERT COCKTAIL OPTIONS.**

# FLAME'S ULTIMATE INDULGENCE

Still showcasing what we do best, we have added some top shelf cuts and some extra's to enhance your dining experience.

## KICK OFF WITH

### FRESH BAKED CHEESEBALLS

### MOZAMBIQUE PRAWNS

Sauteed sizzling tiger prawns with spicy rattlesnake sauce and rice pilaf.

**\$89**  
PER PERSON

### CALAMARI

Crispy tender calamari, soft herbs and peri mayo.

## NEXT LEVEL DELICIOUS

### FLAMES OWN BASTED PORK RIBS

Charred to perfection, these ribs started our reputation.

### FRAGRANT LAMB SKEWER

Southland lamb rump, marinated with rosemary, lemon and garlic, served with garlic and lemon sauce.

### HANDPICKED SLICED 55 DAY AGED FILLET STEAK

Our top cut cooked med rare and sliced to share. You will not find a more tender cut of steak.

### GLORY BAY SALMON

Fresh from Stewart Island, pan seared and served with cauliflower puree, charred broccolini, water cress, pinenut and currant salad.

## FOR THE TABLE

### CRUNCHY APPLE SLAW

Mixed cabbage, apple, red onion, fresh mint, roasted pine nuts, lemon & olive oil dressing.

### MIXED GREEN LEAF SALAD

With pomegranate vinaigrette.

### FLAME SEASONED FRIES

### MUSHROOM SAUCE

**PLEASE ASK US ABOUT OUR DESSERT & DESSERT COCKTAIL OPTIONS.**

# ADD TO ANY GROUP MENU

## DESSERT (ADDITIONAL \$10 pp)

Flaming Bomb Alaska made with 3 flavours of house made gelato - served sharing style.

## DESSERT COCKTAIL (ADDITIONAL \$15 pp)

Espresso Martini vanilla bean infused vodka, Kahlua and coffee.  
Dom pedron Africa's favourite dessert drink, made with Amarula or Kahlua.



**flame**  
BAR + GRILL

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