FLAME BANGIN' BANQUET

Designed for sharing. It's the perfect progressive journey through some of Flame's fan favourites without the hassle of decision making. Let's go...



KICK OFF WITH

FRESH BAKED CHEESE BALLS

MOZAMBIQUE PRAWNS

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

MEAT MADNESS... ALL A'BOARD'...!!

The ultimate meat boards for the table to include:

FULL RACK OF PORK RIBS

Basted in our unique sauce & bringing the WOW factor to the table!

HANDPICKED SLICED RIB-EYE STEAK

55 day aged stunning rib-eye steak served medium and sliced to share with a side of mushroom sauce.

BOEREWORS

Our house made South African sausage, chimichurri and soft greens.

BUFFALO WINGS

Crispy char-grilled wings tossed with spicy buffalo sauce.

FOR THE TABLE

CRUNCHY APPLE SLAW

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

FLAME SEASONED FRIES

FAMOUS MUSHROOM SAUCE

ULTIMATE FEAST OF FLAME

Showcasing the best of Flame, it's the supreme group grazing experience! Buckle up!

\$79 PER PERSON

KICK OFF WITH

FRESH BAKED CHEESE BALLS

MOZAMBIQUE PRAWNS

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

CALAMARI

Crispy tender calamari, soft herbs and peri mayo.

FEAST YOUR EYES ON...

FULL RACK OF PORK RIBS

Basted in our unique sauce & bringing the WOW factor to the table!

SKEWERED AROMATIC CHICKEN

Flame basted chicken thighs, red onion, apricots, served with garlic and lemon yoghurt.

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FOR THE TABLE

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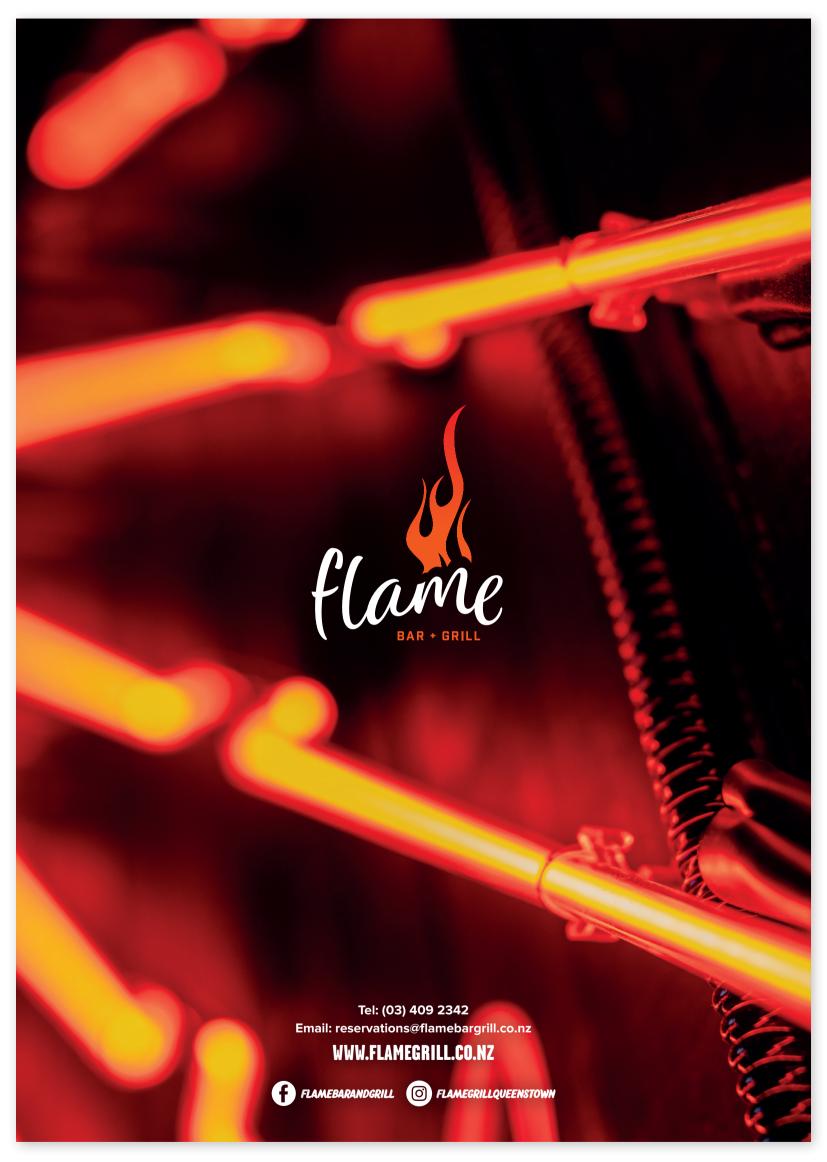
MIXED GREEN LEAF SALAD

With pomegranate vinaigrette.

FLAME SEASONED FRIES ROASTED BABY POTATOES WITH SOUR CREAM FAMOUS MUSHROOM SAUCE



Front



Back