

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

\$70
PER
PERSON

ULTIMATE FEAST OF FLAME

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

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!

SHEWERED AROMATIC CHICKEN

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

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.

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

ROASTED BABY POTATOES WITH SOUR CREAM

FAMOUS MUSHROOM SAUCE

\$79
PER
PERSON

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.
Don Pedro Africa's favourite dessert drink, made with Amarula or Kahlua.

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