

CHOICES OF FLAME

Appetisers served sharing style for all to try.
Followed by your own individual Flame favourite for main.

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.

FOLLOWED BY YOUR CHOICE OF...

FRAGRANT LAMB SHEWER

Marinated Southland lamb rump, basted,
char-grilled and served with garlic yoghurt sauce.

AROMATIC CHICKEN SHEWER

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

HALF RACK OF PORK RIBS

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

STEAK

PETITE EYE FILLET 150 GRAM OR RIB EYE 200 GRAM

UPGRADE TO RIB EYE 350 GRAM (ADDITIONAL \$10)

Handpicked 55 day aged premium beef, cooked to your
liking, served with Flame famous mushroom sauce.

CAULIFLOWER STEAK

Char-grilled cauliflower steak, field mushrooms,
sesame vegetables, garlic yoghurt and chimichurri.

BIG GLORY BAY SALMON

Rice pilaf, sesame vegetables and caramel jus.

FOR THE TABLE

CRUNCHY APPLE SLAW

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

FLAME SEASONED FRIES

ADD DESSERT (ADDITIONAL \$12.5 pp)

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

ADD DESSERT COCKTAIL (ADDITIONAL \$12.5 pp)

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

\$60
PER
PERSON

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!

BEEF RIB EYE 200 GRAM

Finest handpicked 55-day aged beef rib eye, cooked
medium and served with Flame famous 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

ADD DESSERT (ADDITIONAL \$12.5 pp)

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

ADD DESSERT COCKTAIL (ADDITIONAL \$12.5 pp)

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

\$65
PER
PERSON

Yeebo!



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!

SKEWERED AROMATIC CHICKEN

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

BEEF RIB EYE 200 GRAM

Finest handpicked 55-day aged beef rib eye, cooked
medium and served with Flame famous mushroom sauce.

BOEREWORS

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

FOR THE TABLE

FLAME FAMOUS MASH

Silky smooth and creamy mash with caramel jus.

CRUNCHY APPLE SLAW

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

WEDGE SALAD

Iceberg with buttermilk dressing, honey mustard and macadamia.

FLAME SEASONED FRIES

ADD DESSERT (ADDITIONAL \$12.5 pp)

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

ADD DESSERT COCKTAIL (ADDITIONAL \$12.5 pp)

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

\$79
PER
PERSON