

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.

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 peri 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.

\$85
PER
PERSON

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.

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.

\$95
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.
Dom pedron Africa's favourite dessert drink, made with Amarula or Kahlua.



Phone: 027 349 4469
Email: reservations@flamebargrill.co.nz

WWW.FLAMEGRILL.CO.NZ



FLAMEBARANDGRILL



FLAMEGRILLQUEENSTOWN