

LET'S GET THIS PARTY STARTED

FRESH BAKED CHEESE BALLS
5 PCS 8.5 / 8 PCS 12

START'EM UP

- SEAFOOD CHOWDER 25
Smoked hoki, whiting, prawns, salmon, mussels, sourdough
- BUFFALO CHICKEN WINGS 21.5
Chargrilled & tossed with spicy buffalo sauce
- BOEREWORS 21.5
House made South African sausage, chimichurri, soft greens
- ARANCINI (VG) 21.5
Black olive & basil arancini balls, heirloom tomatoes, soft rocket greens, smoked paprika dressing
- GREEN LIPPED MUSSELS
STARTER 25 / MAIN 39.5
Creamy dill sauce, sourdough

PLEASE NOTE: MINIMUM 1 MEAL PER PERSON POLICY APPLIES.

FLAME MUST HAVES

- MOZAMBIQUE PRAWNS STARTER 27.5
Sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice
- CALAMARI 21.5
Crispy calamari, soft herbs, Peri Peri mayo
- APPETISER TASTE FOR TWO 38
Buffalo wings, crispy calamari, Peri Peri mayo, boerewors, chimichurri

FLAME'S BEST, SHARED OVER TWO COURSES 79PP
Served sharing style: fresh baked cheese balls followed with choice of sizzling Mozambique prawns, OR, assorted entrée of crispy calarmari, buffalo wings and boerewors sausage. Mains: rib-eye steak, skewered lamb, Peri Peri chicken and of course Flames signature pork ribs. Served with fries, apple slaw OR mixed green salad. Pick your sauce!

SKEWERED MEATS

- Marinated chunks of tender chargrilled meat served with your choice of Flame fries or roasted baby potatoes with sour cream.
- FRAGRANT LAMB SKEWER 45.5
Southland lamb rump marinated in rosemary, lemon & garlic, red onion, served with garlic and lemon yoghurt sauce
- AROMATIC CHICKEN SKEWER 42
Flame basted chicken thighs, red onion, apricots, served with garlic & lemon yoghurt sauce

SURF 'N' TURF SKEWER 55
200G medium rare eye fillet & Peri Peri tiger prawns

JUST GOTTA TRY THE RIBS?
Add on a quarter rack of ribs with any meal!
\$14.50
MUST HAVE

OTHER MAINS

- ROTISSERIE PERI PERI CHICKEN 39
Half chicken, garlic, lemon yoghurt sauce, served with spicy Peri Peri paste, Flame fries
- FLAME BURGER 29.5
Flame basted house ground beef, red onion, pickle, tomato, lettuce, roasted tomato ketchup, brioche bun, Flame fries
- MOZAMBIQUE CHICKEN BURGER 29.5
Chargrilled Peri Peri chicken breast, red onion, pickle, tomato, roasted tomato ketchup, Sriracha aioli, brioche bun, Flame fries
ADD BACON, EGG OR CHEESE 2.50
- BIG GLORY BAY SALMON 47
Cauliflower puree, charred brocolini, watercress, pinenut & currant salad
- CAULIFLOWER STEAK (VG) 36
Chargrilled cauliflower steak, field mushrooms, broccolini, confit tomatoes, soft greens, chimichurri
- VEGETARIAN BURGER (VG) 29.5
Panko crusted portobello mushrooms, beetroot horopito relish, red onion, pickles, tomato, lettuce, vegan aioli with your choice of brioche or sweet potato bun (vg), Flame fries

STICKY RIBS

OUR SIGNATURE DISH!

Pork ribs basted in our unique rib sauce with your choice of Flame fries or roasted baby potatoes with sour cream.

- FULL RACK 57.5
- HALF RACK 42
- RIB & CHICKEN COMBO 59
Half a rotisserie Peri Peri chicken with a half rack of pork ribs
- RIB & STEAK COMBO 65
A carnivores feast! Half rack of pork ribs and 150G eye fillet steak

UPGRADE FRIES OR POTATOES TO FLAME MASH \$5

FLAME MIXED GRILL
1 PERSON 67 / TWO TO SHARE 125
Served on a board, this platter is fit for a king, our famous ribs, grilled sirloin steak, rotisserie Peri Peri chicken, housemade Boerewors sausage and chimichurri. Comes with your choice of Flame fries or roasted baby potatoes
UPGRADE OPTIONS: 200G FILLET 12 / 350G RIB-EYE 15

MOZAMBIQUE PRAWNS MAIN 47
Sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice

OUR BARELY LEGAL SAUCES!
FLAME CREAMY MUSHROOM 5
FLAME MIXED PEPPERCORN 5
ROQUEFORT BLUE CHEESE 5
RED WINE JUS 6
RATTLESNAKE 5
CHIMICHURRI 4
SPICY PERI PERI PASTE 4
Mozambique specialty

AWARD WINNING STEAK

The magic starts with Flames HANDPICKED Beef. Obsessive Master Butchers search for the very finest Beef and only the highest quality produce ever makes the grade - hand selecting 4+ marbling and aging for no less than 55 days. Basted in our secret basting sauce, served with your choice of Flame fries or roasted baby potatoes with sour cream.



- RIB-EYE 200g 44 / 350g 62
- SIRLOIN 200g 46 / 250g 54
- EYE FILLET 150g 39.5 / 200g 53

STEAK BOARD SELECTION FOR TWO 159
Can't decide your favourite cut: Have them all! 350g rib-eye, 200g fillet and 200g sirloin, includes chips and potatoes, 2 sauces and a mixed green salad

DRY AGED RIB-EYE ON THE BONE FOR TWO 149
Minimum 1kg steak, cooked medium rare to medium, includes chips and potatoes, 2 sauces and a salad of your choice

Sides & Salads

- FLAME MASH 11.5
Silky smooth, topped with red wine jus
- SEASONAL VEGETABLES SMALL 12 / LARGE 19
- CREAMED SPINACH (V) 12.5
- CHARGRILLED PERI PERI PRAWN SKEWER (3 PRAWNS) 14
- CHARGRILLED FIELD MUSHROOMS (V) 18
Roasted garlic and parmesan
- CAESAR SALAD (V) SMALL 18 / LARGE 26
Cos lettuce, crispy bacon, croutons, soft egg, parmesan, Flame Caesar dressing
ADD CHICKEN 12
- WEDGE SALAD (V) 17
Iceberg, buttermilk dressing, honey mustard & macadamia
- BEETROOT & FETA SALAD (V) SMALL 18 / LARGE 26
Balsamic beets, greens, feta, red onion, honeyed walnuts, pomegranate vinaigrette
- CRUNCHY APPLE SLAW (V) SMALL 14 / LARGE 21
Mixed cabbage, apple, red onion, mint, roasted pine nuts, lemon mayo dressing
- MIXED GREEN SALAD (VG) SMALL 16 / LARGE 22
Mixed green leaves, cherry tomato, cucumber, toasted seeds, pomegranate vinaigrette
- FRAGRANT RICE PILAF 9.5

Save some room for Dessert!

FLAMING BOMBE ALASKA 25
Flame's signature dessert! Perfect to share! House made raspberry, mango & passionfruit gelato, Italian meringue, set alight at the table with flaming Cointreau

LEMON CURD TART 20
White chocolate cream, dried raspberry and lime sorbet

IT'D BE RUDE NOT TO!

= FLAME FAVOURITES
(V) = VEGETARIAN
(VG) = VEGAN
Dietary requirements: please ask your server.



Your hosts - Jonathan & Lou

Our award-winning 55-day aged, hand-picked Beef and Southland Lamb is the highest quality New Zealand farmed meat available. Grant's original (and still secret) basting recipe is lathered on the meat and delivers a taste experience you won't find anywhere else. Now, 16 years after those early dreams, Flame has proudly served over 1 million customers with our famous ribs, succulent fire-grilled steaks and – the best praise of all – welcomes back thousands of regular customers. The Braai is on! Welcome to Flame.

Start with a stack of dry, aromatic wood and big hunks of meat. Grab your best mates, a few brews, and get that fire going. Welcome to the Braai – a South African obsession as central to the psyche as rugby. Lekker Bru! In 2008, expat South Africans Grant and Dawn Sneddon dreamt of bringing their beloved Braai to Queenstown. Their passion paid off with an enduring and loyal following from the get go. Today you'll find a mix of time-honoured Flame originals – our basted Ribs and Steak, famous Mushroom sauce, Mozambique Prawns to name a few – along with some exciting new taste experiences.

It began in Africa

PLEASE NOTE: 1 MEAL PER PERSON POLICY APPLIES

INDEMNITY / DISCLAIMER NOTICE:

Guests enter and dine in this establishment at their own risk. Many of our recipes contain nuts. We do not have a nut-free kitchen. We cannot guarantee that any bought-in ingredients are produced in a nut-free environment. If you have any dietary requirements please discuss with the restaurant manager or executive chef and we will endeavour to meet your requests. We do not have a Halal kitchen but all of our beef, lamb and chicken is Halal.



FLAMEBARANDGRILL



FLAMEGRILLQUEENSTOWN