

LET'S GET THIS PARTY STARTED

FRESH BAKED CHEESE BALLS

(GF) 5 PCS 7.5 / 8 PCS 10

FLAME TOSTADAS 8 EACH

GIN CURED SALMON: Horseradish, onion pickle, fried capers

CONFIT TOMATO: Whipped feta, basil, parmesan

GRILLED PERI PERI PRAWNS: Smashed avocado, Peri Peri mayo, pickled cucumber

SEARED BEEF FILLET CARPACCIO: Rocket, Kewpie mayo, chimichurri

START 'EM UP

APPETIZERS

ARANCINI (VG) 18.5

Black olive & basil arancini balls, heirloom tomatoes, soft greens, smoked paprika dressing

GREEN LIPPED MUSSELS

STARTER 20 / MAIN 33.5

Creamy dill sauce, sourdough

BUFFALO CHICKEN WINGS 17

Chargrilled & tossed with spicy buffalo sauce

BOREWORS 18

House made South African sausage, chimichurri, soft greens

SEAFOOD CHOWDER 20

Smoked hoki, whiting, prawns, salmon, mussels, sourdough

FLAME MUST HAVES

MOZAMBIQUE PRAWNS

STARTER 23.5 / MAIN 39.5

Sauteed sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice

CALAMARI 18.5

Crispy calamari, soft herbs, Peri Peri mayo

APPETISER TASTE FOR TWO 29

Buffalo wings, crispy calamari, Peri Peri mayo, boerewors, chimichurri

FEED ME

(MINIMUM 4 PEOPLE) \$65PP

We'll serve up the best of the best!

A banquet of Flame's famous favourites: cheese balls, Mozambique prawns, pork ribs, rib-eye steak, boerewors, buffalo wings, apple slaw and Flame fries. Served sharing style for the table.

SKEWERED MEATS

Marinated chunks of tender chargrilled meat served with your choice of Flame fries or roast baby potatoes

FRAGRANT LAMB 38.5

Southland lamb rump, red onion, marinated in rosemary, lemon, garlic, served with garlic & lemon yoghurt sauce

AROMATIC CHICKEN 33.5

Flame basted chicken thighs, red onion, apricots, served with garlic & lemon yoghurt sauce

SURF 'N' TURF 49.5

200G medium rare eye fillet, Peri Peri tiger prawns, rattlesnake sauce

JUST GOTTA TRY THE RIBS?

Add on a quarter rack of ribs with any meal!

\$12.50

OTHER MAINS

BIG GLORY BAY SALMON 38

Smoked potato & spinach salad, cherry tomato salsa & watercress

FLAME GRILLED PERI PERI CHICKEN 30

Half chicken, garlic, lemon yoghurt sauce, spicy Peri Peri paste, Flame fries

CAULIFLOWER STEAK (VG) 29.5

Chargrilled cauliflower steak, field mushrooms and broccolini, confit tomatoes, soft greens, chimichurri, Flame fries

FLAME BURGER 25.5

Flame basted house ground beef, red onion, pickle, tomato, lettuce, roasted tomato ketchup, brioche bun, Flame fries

ADD BACON 2.50

ADD EGG, CHEESE OR CRISPY ONIONS 1.50 EACH

MOZAMBIQUE CHICKEN BURGER 25.5

Chargrilled Peri Peri chicken breast, red onion, pickle, tomato, roasted tomato ketchup, Sriracha aioli, brioche bun, Flame fries

VEGETARIAN BURGER (VG) 25.5

"Beyond Meat" patty, chargrilled field mushroom, red onion, pickle, tomato, lettuce, siracha aioli, sweet potato bun, Flame fries

STICKY RIBS

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

FULL RACK 52.5

HALF RACK 39

RIB & CHICKEN COMBO 49.5

Half a Peri Peri chicken with a half rack of pork ribs

RIB & STEAK COMBO 58

A carnivores feast! Half rack of pork ribs and 150G petite eye fillet steak

TRIO OF RIBS FOR TWO 79.5

12 hour house smoked beef short rib with bourbon honey glaze, Flame signature pork ribs, venison spare-ribs with sticky chilli & sesame, crunchy apple slaw, pickled red onion, Flame fries

UPGRADE FRIES OR POTATOES TO FLAME MASH \$5

MUST HAVE

FLAME MIXED GRILL

1 PERSON 60 / TWO TO SHARE 110

Served on a board, this is the ultimate platter! Includes pork ribs, sirloin steak, Peri Peri chicken, housemade boerewors sausage, Flame fries

UPGRADE OPTIONS: 200G FILLET 12 / 350G RIB-EYE 15

OUR BARELY LEGAL SAUCES!

FLAME CREAMY MUSHROOM 4.9

FLAME MIXED PEPPERCORN 4.9

ROQUEFORT BLUE CHEESE 4.9

RED WINE JUS 4.9

SPICY RATTLESNAKE 4.9

CHIMICHURRI 4

PERI PERI PASTE 4

Hot and spicy Mozambique specialty

AWARD WINNING STEAK

THE MAINS EVENT

The magic starts with Flame's 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. Our customers tell us these steaks are simply the BEST steaks they have ever eaten. Basted in our secret basting sauce, served with your choice of Flame fries or baby roasted potatoes.

RIB-EYE ON THE BONE 11 PER/100G

Ask your server for available sizes

RIB-EYE 200G 36 / 350G 47.5

SIRLOIN 200G 36 / 250G 41

EYE FILLET 200G 44

PETITE EYE FILLET 150G 38.5

Served with seasonal vegetables & mushroom sauce

TOP YOUR STEAK WITH PERI PERI CHARGRILLED PRAWNS (3 PCS) 12

DRY AGED RIB-EYE ON THE BONE FOR TWO 129

Minimum 1KG steak, cooked medium rare to medium, your choice of two sides & two sauces. Allow 45 minutes.

MUST HAVE



..... Sides & Salads

FLAME MASH (V) 9.5

Silky smooth, topped with red wine jus

SEASONAL GREEN VEGETABLES 12.5

CREAMED SPINACH (V) 9.5

CHARGRILLED FIELD MUSHROOMS (V) 15.5

Roasted garlic and parmesan

CAESAR SALAD (V) 18

Cos lettuce, crispy bacon, croutons, soft egg, parmesan, Flame Caesar dressing

ADD CHICKEN 10 / ADD PERI PERI PRAWNS (3 PCS) 12

WEDGE SALAD (V) 12.5

Iceberg, buttermilk dressing, honey mustard, macadamia

BEETROOT & FETA SALAD (V) 18

Balsamic beets, greens, whipped feta, red onion, honeyed walnuts, pomegranate vinaigrette

CRUNCHY APPLE SLAW (V) SMALL 7.5 / LARGE 12

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

MIXED GREEN SALAD (V) SMALL 9.5 / LARGE 15

Mixed green leaves, cherry tomato, cucumber, toasted seeds, pomegranate vinaigrette

Save some room for Dessert!

IT'D BE RUDE NOT TO!

FLAMING BOMBE ALASKA (GF) 20

Flame's signature dessert! House made raspberry, mango & passionfruit gelato, Italian meringue, set alight at the table with flaming Cointreau

CHOCOLATE SPHERE 20

Valrhona chocolate, marshmallow, vanilla bean ice-cream, raspberry crumble, hot caramel sauce

POACHED DATE PUDDING 15

Toffee sauce, vanilla bean ice-cream

LEMON CHEESECAKE 15

MARS BAR

CRÈME BRÛLÉE 15

FLAME FAVOURITES
(V) = VEGETARIAN
(VG) = VEGAN
(GF) = GLUTEN FREE

PLEASE NOTE: 1 MEAL PER PERSON, 1 BILL PER TABLE

it began in Africa

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.

Our award-winning 55-day aged, hand-picked Beef, Southland Lamb and Venison 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, 13 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 from around the world.

The Braai is on! Welcome to Flame.

Your hosts - Jonathan & Lou



flame
BAR + GRILL

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