

LET'S GET THIS PARTY STARTED

FRESH BAKED CHEESE BALLS
5 PCS 7.5 / 8 PCS 10

START 'EM UP

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 marinated in rosemary, lemon & garlic, red onion, served with garlic and lemon yoghurt sauce

AROMATIC CHICKEN 34.5

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!

\$13.50

OTHER MAINS

BIG GLORY BAY SALMON 38

Smoked potato & spinach salad, smokey cherry tomato salsa & watercress

ROTISSERIE PERI PERI CHICKEN 32.5

Half chicken, garlic, lemon yoghurt sauce, served with 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

APPETIZERS

ARANCINI (VG) 18.5

Black olive & basil arancini balls, heirloom tomatoes, soft rocket 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

BOEREWORS 18

House made South African sausage, chimichurri, soft greens

SEAFOOD CHOWDER 20

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

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 53

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

RIB & STEAK COMBO 58

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 60 / TWO TO SHARE 110

Served on a board, this is the ultimate platter! Includes pork ribs, sirloin steak, rotisserie 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

FLAME MUST HAVES

MOZAMBIQUE PRAWNS

STARTER 23.5 / MAIN 39.5

Sizzling tiger prawns, spicy rattlesnake sauce, rosemary rice

CALAMARI 19.5

Crispy calamari, soft herbs, Peri Peri mayo

APPETISER TASTE FOR TWO 32

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

THE MAINS EVENT

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. 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 12 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 CHARGRILLED

PERI PERI PRAWN SKEWER (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 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, 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 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!

FLAMING BOMBE ALASKA 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, chocolate soil, raspberry purée, hot caramel sauce

MARS BAR

CRÈME BRÛLÉE 15

IT'D BE RUDE NOT TO!

FLAME FAVOURITES

(V) = VEGETARIAN

(VG) = VEGAN

Dietary requirements: please ask your server.

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