

Starters

	Single	Sharing
Flames battered shrimps (SF, S, D) Crispy shrimps, Sriracha - sour cream mayo, shredded iceberg	7	13
Maryland crab cakes (SF, D, S) 🔥 Smoked chipotle sauce, garden greens	9	
Tortilla chips (S, V, D) 🌿 Chunky guacamole, salsa and sour cream	6	11
Fried calamari with tartar sauce (D, SF) 🔥 Tossed with peppers, Parmesan cheese	8	14
Smoked Norwegian salmon (d) Warm potato coins, sour cream and chive sauce	8	
Buffalo mozzarella (V, D) 🌿 Heirloom tomatoes, olives, herbed breadcrumbs, extra virgin olive oil	9	

Single Sharing

	Single	Sharing
Semolina crusted, fried zucchini (V,D) 🌿 Tzatziki, smoked chipotle dip, tomato salsa	6	11
Poached prawns and avocado (SF, D) Classic Louie sauce, tobiko caviar, scallion cream	9	
Truffle fries with Parmesan(D) Herbs, white truffle scent	5	
Quesadilla with tomato habanero dip, guacamole, sour cream		
- Monterey Jack, aged cheddar, capsicum, roasted corn, jalapeno (V, S) 🌿	6	11
- Vegan option available (VG, S) 🌿	6	11
- Monterey Jack, aged cheddar, chipotle prawns, capsicum, jalapeño (D, S)	8	14
- Monterey Jack, aged cheddar, spiced chicken, capsicum, jalapeño (D, S)	7	13

Soups & Salads

	Single	Sharing
Seafood chowder (SF, D) 🔥 Creamy shellfish soup in country bread boule	7	
Pumpkin and cashew nut soup (V, N) 🌿 Wild rice and kale	5	
Rustic onion soup (D) In sour dough bread, gratinated with Comte cheese	6	
Our classic Caesar salad (D) Baby-gem lettuce, creamy Parmesan dressing, herb croutons	7	13
Baby spinach, blue cheese and pear salad (D, N, V) 🌿 Caramelized walnuts, honey grain mustard dressing	7	13
Rucola and halloumi salad (D, V) 🌿 Rucola, grilled Halloumi, cherry tomatoes, avocado, pomegranate - Balsamic dressing	7	13
Ancient grains salad (V, VG) 🌿 Farro, organic red quinoa, Peruvian Amaranth, rucola, heirloom tomatoes, lemon olive oil vinaigrette	7	13

Single Sharing

From the Flaming Grill 🔥

Certified American Black Angus beef tenderloin, 250g	28
Certified American Black Angus beef sirloin, 300g	18
Australian Wagyu beef, BMS 6-7, silver, rump steak, 300g	24
Chilled South African beef tenderloin, 200g	17
Australian Stockyard, Gold, 200 Days grain fed beef ribeye 350g	26
Australian Stockyard, 200 Days grain fed beef tomahawk 1,400g	64
Certified Black Angus beef skewers (D)	18
Spice rubbed Black Angus beef with bell peppers and Spanish onions	

All grills are served with fried onion rings, blistered grape tomatoes and your choice of:

- Madagascar pepper-, forest mushroom-, herb jus-, Bearnaise (D) or Chimichurri (S) sauce
- Baked-, mashed or gratinated potato (D)
- French-, curly-, steak or sweet potato fries
- Steamed Basmati or oriental saffron rice (D)

Main Courses

New Zealand lamb chops (D) Rubbed with grain mustard and rosemary crumbs	18
Smoked paprika chicken skewers(D) Chicken morsels, capsicums, onions, garlic aioli	11
Baked Chilean prime seabass (D) With Kalamata olives and sun-dried tomato	25
Baked jumbo prawns (SF, D) Caper lemon sauce and fresh herbs	17
Braised lamb shank (D) Slow cooked lamb shank with root vegetable, mashed potatoes	19
Crispy skin Norwegian salmon (D, N) Scented with macadamia pesto	15

All main courses are served with your choice of:

- Baked-, mashed or gratinated potato (D)
- French-, curly-, steak or sweet potato fries
- Steamed Basmati or oriental saffron rice (D)

Chargrilled Black Angus Burgers 200g

The ultimate Beef burger (D) 🔥 Beef patty, Monterey Jack cheese, tomato relish and caramelized onions	9
Cheese beef burger (D) Beef patty, aged Provolone cheese, hickory bbq relish, fried onion rings	9
The Volcano burger (D, S) Beef patty, devil's habanero sauce, jalapeños, Monterey jack cheese	9
Tex-Mex burger (D, S) Beef patty, guacamole, pico de gallo, jalapeños, aged cheddar cheese	9
Sliders (D) Beef sliders, tomato relish, caramelized onions, aged cheddar cheese	9
'Beyond meat' burger (V) 🌿 Plant based patty, tomato relish, avocado spread	9

All burgers are served with your choice of French-, curly-, steak or sweet potato fries

Sides

Grilled Peruvian asparagus	2.5	Buttered garden vegetables (D)	2.5
Sautéed wild mushrooms (D)	2.5	Steamed vegetable	2.5
Creamed spinach (D)	2.5		

Sweet Ending

Chocolate molten lava cake (D, N) Vanilla ice-cream	6	Burned Basque cheesecake (D, A) Marinated strawberries in red wine caramel	6
Classic crème brûlée (D) Madagascar vanilla and fresh raspberries	6	Seasonal fruits (V, VG) Lemon mint sorbet	6
Key lime pie (D, N) Fresh raspberries	6	Dough - Chi	5
Tarte Tatin (D) Traditional French apple tart with maple whip	6	- Frozen chocolate truffle in chocolate cookie dough (VG)	
		- Frozen blueberry yogurt in cheesecake cookie dough (D, GF)	

BY THE GLASS

SPARKLING, WHITE & ROSÉ

Voga Prosecco Brut, Italy	6	30
Lindeman's Bin 30, Rosé, Australia	6	30
Moët & Chandon, Brut Imperial 200ml, Champagne	55	
Les Calandières, Rosé Wine, France	5	25
Maison Castel, Sauvignon blanc, South West France	6	30
Fetzer Chardonnay, California, , Napa Valley USA	5	25
Eaglehawk Semillon, Chardonnay, South Eastern Australia	5	25
Brancott Estate Sauvignon Blanc, Marlborough New Zealand	6	30
Parini, Pinot Grigio, delle venezie, Italy	5	25
Frontera, Sauvignon Blanc, Central Valley, Chile	5	25
Porcupine Ridge, Sauvignon Blanc, Western cape, South Africa	5	25



RED

Fortant, Merlot, Vin de Pays d'Oc, France	5	30
Baron De Lestac, Bordeaux Rouge, France	6	30
Canyon Road, Merlot, California USA	5	25
La Celia Reserve, Cabernet Sauvignon, Uco Valley, Argentina	5	25
Porcupine Ridge, Syrah, Western cape, South Africa	5	25
Lindeman's Bin 40, Merlot, South Eastern, Australia	6	30
Altozano Tempranillo Syrah, Tierra De Castilla, Spain	6	28
Montepulciano d'Abruzzo, Italy	6	30
Matua Pinot Noir, Marlborough, New Zealand	5	25
Leyda Reserva, Merlot, Rapel Valley, Chile	6	30



OLD WORLD

CHAMPAGNE & PROSECCO

Krug Grande Cuvée, Brut, Champagne, France	550
Bollinger Special Cuvée, Brut, Champagne, France	206
Moutard La Perle, Rosé Magnum, Champagne, France	210
Veuve Clicquot, Brut, Champagne, France	165
Laurent Perrier, Brut, Champagne, France	285
Moët & Chandon, Rosé Imperial, Champagne, France	165
Moët & Chandon, Brut Imperial, Champagne, France	155
Borgo Santo Prosecco, Italy	40
Bottega Rosé Gold Prosecco, Italy	80

FRANCE

Montrouge Chardonnay, Pays D' OC 30, Vin de Pays	30
J. Moreau & Fils, Pouilly - Fuissé, Loire, Bourgogne	85
J. Moreau & Fils, Fils Terret - Chardonnay, Bourgogne	30
Pascal Jolivet, Pouilly-Fumé, Loire	90
Mouton Cadet Blanc, Bordeaux	75
Mouton Cadet, Bordeaux	65
Parallel 45 Red Côtes du Rhône	55

ITALY

San Simone, Chardonnay, Friuli, Venezia Giulia	28
Lamberti, Pinot Grigio, Delle Venezie	39
Gavi del Comune di Gavi	55
Coppiere, Frascati Superiore	30
Ruffino Chianti, DOCC, Pontassieve	33
Villa Girardi, Valpolicella Classico, Veneto	40
Ricossa Barbera D'Asti	55

SPAIN

Torres Atrium, Merlot, Penedès	35
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ROSÉ

Mateus Rosé, Alentejo, Portugal	40
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NEW WORLD

USA

Beringer Sauvignon Blanc, California, Napa Valley	75
William Hill, Chardonnay, North Coast,	35
Château Ste. Michelle Riesling, Washington, Columbia Valley	40
William Hill, Cabernet Sauvignon, North Coast	45
Woodbridge, Pinot Noir, Acampo, California	30
Murphy Goode, Zinfandel, California	36

ARGENTINA

Trapiche Vineyards, Malbec, Mendoza	34
Terrazas Reserve, Cabernet Sauvignon, Mendoza	50

AUSTRALIA

Lindeman's Cawarra Semillon, Chardonnay, Hunter Valley	27
Hardy's Varietal Sauvignon Blanc, South Eastern	30
Penfolds Bin 28, Shiraz, Barossa Valley	150
Lindeman's Bin 50, Shiraz, South Eastern	35

NEW ZEALAND

Cloudy bay, Sauvignon Blanc, South Island, Marlborough	70
Cloudy bay, Pinot Noir, Marlborough	72

CHILE

Viña Chocalan, Sauvignon Blanc, Maipo Valley	28
Casillero Del Diablo, Sauvignon Blanc, Central Valley	34
Leyda Reserva, Sauvignon Blanc, Rapel Valley	34
Leyda Reserva, Merlot, Rapel Valley	30
Montes Classic, Cabernet Sauvignon, Rapel Valley	32

SOUTH AFRICA

KWV The Mentors, Chenin Blanc, Western cape	50
KWV The Mentors, Pinotage, Western cape	60

HAND CRAFTED COCKTAIL

Cosmopolitan - vodka orange liqueur lime cranberry	7
Bloody Mary - vodka tomato lemon spices	7
Moscow Mule - vodka Lime ginger beer	7
Honey Berry Sour - gin lime mix berries honey	7
Negroni - gin Martini rosso Campari	7
Tom Collins - gin lime soda	7
Gin Fizz - gin lime soda egg white	7
Flames Margarita - tequila orange liqueur lime honey	7
Mojito - rum lime mint soda	7
Caipirinha - cachaça lime brown sugar	7
Daiquiri - rum lime	7
Flames Mai Tai - white & dark rum orange curaçao orgeat syrup lime	7
Flames Piña Colada - rum pineapple coconut cream	7
Whiskey Sour - bourbon whiskey lime egg white	8
Godfather - whisky Amaretto Disaronno	8
Old Fashioned - bourbon whiskey brown sugar bitters	8
Irish Coffee - Irish whiskey black coffee cream	8

MARTINIS

Smoked Flames Manhattan - bourbon whiskey Martini Rosso maraschino	8
Flames chocolate martini - vodka crème de cacao Bailey's & cream	8
Lychee martini - vodka Martini bianco vanilla & lychee	8
Cherry Smoked Rumtini - rum apricot brandy & dark cacao	8
Dry Martini - gin dry vermouth	8
Orchard Martini - vodka pomme verte apple lemon honey	8

JULEPS

Berry Julep - vodka mix berries mint leaves	7
G&T Julep - gin tonic mint leaves	7
Long Island Julep - vodka gin tequila rum orange mint leaves	7
Georgia Mint Julep - brandy peach mint leaves	7
Classic Mint Julep - whisky mint leaves	7
Lemon Julep - tequila lemon mint leaves	7

COCKTAIL 0% ALCOHOL

Mint Fresca - lemon fresh mint	4
Ice Tea - black tea lemon	4
Frozen Berry - strawberry raspberry cranberry lemon	4
Passion Peach - passion fruit lemon peach passion mango ginger ale	4
Fragrance - hazelnut orgeat vanilla lemon soda	4
Basil Blush - basil leaves strawberry fruit mix lime honey orange	4
Melon & Merry - lemon juice watermelon fresh rosemary	4

SPIRITS, LIQUEUR & BEER

VODKA

Absolut Blue / Citron / Mandarin / Mango	5
Tito's	5
Smirnoff	5
Belvedere	8.5
Grey Goose	9

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Gordon's	5
Beefeater	5
Bombay Sapphire	5.5
Hendrick's	6
Tanqueray No.10	6

WHISKEY IRISH, AMERICAN, CANADIAN

Canadian Club	5
Jameson	5.5
Booker's 7 Years	9
Jack Daniel's	6.5
Jack Daniel's Single Barrel	7.5

WHISKY SINGLE MALT

Glenfiddich 12 Years	7.5
Glenfiddich 15 Years	11.5
Dalmore 12 Years	9
Macallan 12 Years	9
Macallan 18 Years	22

APERITIF / LIQUEUR

Absinthe	6.5
Aperol	5
Campari	5
Fernet Branca	6
Bailey's	5
Kahlua	5
Jagermeister	5.5
Jagermeister Cold Brew Coffee	6
Amaretto Disaronno	5.5
Sambucca	5
Fireball whiskey	5.5
Limoncello Di Capri	5

COGNAC

Hennessey VS	5
Napoleon Gold VSOP	5
Courvoisier XO	23
Imperial Remy Martin XO	14

PORT & SHERRY

Graham's LBV	5
Graham's Ruby	5
Tío Pepe	5
Harvey's Bristol Cream	5
Torres Florales Moscatel Oro	5

RUM

Havana Club 3 Años	5
Bacardi White	5
Captain Morgan spiced	5
Captain Morgan Dark	5

TEQUILAS

Jose Cuervo Silver	5.5
Jose Cuervo Gold	5.5
1800 Añejo	8
1800 Reposado	7
Jose Cuervo Platino Reserva De La Familia	10

WHISKY SCOTCH

J&B Rare	5.5
Johnnie Walker Red Label	5.5
Johnnie Walker Black Label	8.5
Johnnie Walker Blue Label	38
Chivas Regal 12 Years	7
Chivas Regal 18 Years	12.5
Royal Salute 21 Years	27

BEER

Heineken	5.5
Budweiser	5.5
Corona	5.5
Amstel light	5.5
Budweiser Draft	6.5