

FLAMES

STEAK & SEAFOOD

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Starters			
Seafood Chowder creamy shellfish soup in country bread boule	5	Burrata Cheese, Heirloom Tomatoes and Shaved Bresaola rocket leaves, pesto and olives	7
Our House Soup- Beef Tea under Gruyere Crust (A) caramelized onions with port wine and shimeji mushrooms	4	Caesar Salad – our “Flames” Classic baby gem, creamy parmesan dressing and herb croutons	4
Truffle Fries with Parmesan (V) herbs and white truffle oil	3.5	Scottish Smoked Salmon potato-chive salad with honey mustard dressing	8
Sea Scallops pan seared with peas and bacon	8	Crab Cake smoked chili aioli and garden greens	7
Crab and Rock Shrimp’s Dumplings sweet chili glazed with kaffir lime	4	Fried Calamari with Tartar Sauce tossed with olive oil, peppers and parmesan	5
Ahi tuna – Sashimi Stack tuna tartare layered on avocado with citrus soy	7	Hand-Cut Steak Tartare with Thick Cut Chips capers, mustard, cornichons and shallots	6.5
Roasted Garden Beets with Baby Spinach (N) labneh and dill vinaigrette	4	Shrimp and Lobster Louie Cocktail spicy tomato and horseradish sauce	8

The Raw Bar			
Grilled Oysters chorizo sausage and spanish cheese		Oysters on the Half Shell mignonette sauce and cocktail dressing	
half dozen	13.5	half dozen	12.5
dozen	26	dozen	22
Baked Oysters Rockefeller (A) creamed spinach, pernod and parmesan		Our Signature Shellfish Platter a towering sample platter of shrimp cocktail, shucked oyster, king crab legs, marinated calamari and chilled mussels	
half dozen	13.5		
dozen	26	for two	18
		for four	32

From The Grill			
Stockyard “KIWAMI” Wagyu MBS 9+ (AUS) grain fed 550 days – Brisbane, Australia		Rack of Lamb (AUS) double lamb chops with Turkish spices	19
Tenderloin 200g	30	Paprika Chicken Skewer	8
Rib eye 250g	35	thigh fillets, grilled chili, capsicum & onions with garlic aioli	
Sirloin 250g	34	Wagyu Beef Burger aged cheddar cheese and tomato relish	12
100% Angus (USA) all the beef is USDA certified Angus		From the Land and Sea double lamb chops, tenderloin steak and today’s catch	22
Tenderloin 180g	14	Seafood Mix Platter Lobster, prawns and today’s catch	26
Tenderloin 250g	17	Grilled Chilean Seabass soft herb crust, lemon and extra virgin olive oil	16
Rib Eye 300g	15	Grilled King Prawns with Wild Mushroom brushed with herbs, soy- butter and citrus with aromatic rice	15
T- bone Steak 750g	23	Catch of the Day whole fish, your choice: grilled or fried	13
“EKRO” Milk- Fed Veal (NED) natural milk fed veal bone in Rib Eye 350g	18		
Enhance your steak experience			
King Crab	6		
Prawns	5		
Lobster tail	11		
Sauces: peppercorn sauce, mushroom sauce, blue cheese sauce, herb jus or béarnaise sauce		All our grilled dishes are served with your choice of gratin potato, mashed potato or fries	
		Choose your seafood marination: garlic- lemon, chili- lime or saffron butter	

Roasted, Steamed and More			
Roasted Atlantic Salmon fregola pasta and tomato broth	10	SIDES	
Herb Crusted Whole Baby Chicken pan roasted potatoes and salsa verde	10	grilled asparagus, herb butter and sea salt	2.5
Wild Mushroom Risotto (V) roasted mushroom, parmesan and truffle oil	7	creamed spinach- a timeless classic	2.5
Lobster and Seafood Fra Diavolo canadian lobster, seafood, linguine, spicy and creamy arrabiata	13	broccoli simple steamed, salt and pepper	1.5
		gratin potato	1.5
		fries	1
		sautéed wild mushrooms, thyme and garlic	2.5
		baked idaho potatoes with condiments	2.5
		sour cream mash potatoes	1.5

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DESSERTS

Desserts

Flamed Alaska (A) iced lemon pie with flamed merengue	3.5	Pain Perdu- Warm Custard Dipped Brioche topped with sautéed berries and sweet mascarpone	3
Classic Crème Brûlée caramelized madagascar vanilla cream	3	Banana and Butterscotch Trifle for Two brown sugar cake, crème Chantilly and toasted nuts	4
Chocolate Caramel Tart vanilla crème fraiche and sea salt	3.5	“Flames” Dessert Tasting crème brûlée, carrot cake and chocolate caramel bar	6.5
Spiced Carrot and Date Cake burnt orange sauce and cinnamon ice cream	3	Seasonal Fruit Salad with Sorbet seasonal cut fruits and lychee- orange sorbet	3.5
Cheese Cake Doughnuts Strawberry and chocolate syrup	3		

Port & Sherry

Graham's LBV	4.5	Tio Pepe	4.5
Graham's Ruby	4	Harvey's Club Bristol Cream	4

Liqueur

Amaretto	3.5	Jägermeister	3.5
Bailey's	3.5	Limoncello Di Capri	3.5
Cointreau	3.5	Fernet Branca	4.5
Drambuie	3.5	Southern Comfort	3.5
Galliano	3.5	Sambuca	3.5
Grand Marnier	3.5	Ramazotti	4
Kahlúa	3.5		

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AFTER DINNER BEVERAGES

After Dinner Cocktails

Cherry Smoked Rumtini	3.5	Chocolate Martini	4
rum, apricot brandy and dark cacao		vodka, crème de cacao, baileys and cream	
Cotton Candy	3.5	Smoked Flames Manhattan	4
rum, triple sec and strawberry		bourbon, martini rosso, dark cacao and maraschino liqueur	
Cremoso	4	Pink Russian	4
vodka, vanilla, frangelico, malibu and coconut cream		vodka, kahlua and raspberry cream	

After Dinner Cocktails Zero 0% Alcohol

Tiramisu	3.5	Basil Blush	3
caribbean, vanilla, coffee and mascarpone cream		basil, strawberries, lime, orange and honey	
Innocent Julep	3	Berry Orange	3
mint, pineapple and cane syrup		cream, orange and berry	

Liqueur Coffee

Coffee Amaretto	4.5	Coffee Kahlua	4.5
Coffee Bailey's	4.5	Coffee Whisky	4.5
Coffee Tia Maria	4.5		

Cognac / Armagnac

Courvoisier VS	4	Hennessy Paradis	55
Courvoisier XO Imperial	11	Rémy Martin Louis XIII	190
Rémy Martin VSOP	5.5	Napoleon Roi De Gascogne	4
Rémy Martin XO	18	Château Du Breuil	5

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WINE MENU

Champagne & Sparkling Wine					
					 
Moët & Chandon, Brut Imperial	120	Krug Grande Cuvée, Brut	450	Jean Louis Cuvée, Brut	4 20
Veuve Clicquot, Brut	135	Charles de Laroche, Rosé	90	Voga, Prosecco, Brut	4 20
Laurent Perrier, Brut	150	Moët & Chandon, Rosé Imperial	135	Santero, Vino Spumante, Brut	20
Bollinger Special Cuvée, Brut	170	Moutard La Perle, Rosé Magnum	150	Borgo Santo, Prosecco, Brut	33
Dom Perignon, Brut	350				

White Wine					
	 		 		 
France		Chile		USA	
Fortant, Sauvignon Blanc, Languedo	21	Vina Chocalan, Sauvignon Blanc, Maipo	20	Canyon Road, Pinot Grigio , California	4 18
Jean Jean, Sauvignon Blanc, Languedo	5 22	Casillero Del Diablo Reserva, Sauvignon	28	Fetzer, Pinot Grigio, California	4 18
Mouton Cadet Blanc, Bordeaux	46	Blanc, Concha Y Toro		Canyon Road, Sauvignon Blanc, California	4 18
Pascal Jolivet, Pouilly-Fumé, Loire	60	Alto Bajo, Chardonnay, Central Valley	20	Fetzer, Chardonnay, California	4 18
Moreau, Pouilly-Fuissé, Loire	70	Australia		Canyon Road, Chardonnay, California	4 18
Moreau et Fils Terret, Chardonnay, Pays D’ OC	22	Hardys Varietal, Sauvignon Blanc,	22		
Montrouge, Chardonnay, Cote De Gascoigne	24	Marlborough		Rosé Wine	
Italy		Lindeman’s Cawarra, Semillon / Chardonnay	22	Canyon Road, White Zinfandel, USA	4 18
Botter, Pinot Grigio, Veneto	28	Murray Darling		Fetzer, White Zinfandel, USA	4 18
Terre Cortesi, Marche Bianco	4 18	South Africa			
Coppiere, Frascati Superiore	4 18	Porcupine ridges, Sauvignon Blanc,	22		
Valifieri, Gavi Di Gavi, Pedimont	45	Franschhoek Valley			

Red Wine					
	 		 		 
France		Chile		Australia	
Fortant, Merlot, Languedo	24	Frontera, Merlot, Central Valley	4 18	Lindeman’s Bin 50, Shiraz, Hunter Valley	30
Moreau Et Fils, Cabernet / Merlot, Pays D’ OC	22	Alto Bajo, Merlot, Central Valley	20	Penfolds Bin 28, Kalimna / Shiraz,	84
Parallèle 45, Rhones	34	Casa Lapostolle, Carmenere, Rapel valley	22	Koonunga Hill	
Mouton Cadet, Bordeaux	50	Vina Chocalan, Camenere Reserva, Maipo	27	USA	
Château Loudenne, Bordeaux	60	Alto Bajo, Cabernet Sauvignon, Central Valley	20	Canyon Road, Pinot Noir, California	4 18
Italy		Frontera, Cabernet Sauvignon, Central Valley	18	Woodbridge, Pinot Noir, California	23
Terre Cortesi, Marche Rosso	4 18	Casa Lapostolle, Cabernet Sauvignon,	22	Macmurray, Pinot Noir, Central Coast	32
Montepulciano d'Abruzzo	20	Rapel valley		Canyon Road, Merlot, California	4 18
Barbera Piemonte-alasia	26	Casillero Del Diablo, Cabernet Sauvignon,	26	Murphy Goode, Red Zinfandel,	32
Ruffino Chianti Classico, DOCG, Pontassieve	28	Concha Y Toro		Sonoma County	
Villa Girardi, Valpolicella Classico, Veneto	32	Argentina		Canyon Road, Cabernet Sauvignon,	4 18
Spain		Argento, Malbec, Mendoza	24	California	
Altonzano, Tempranillo / Shiraz, Tierra De	4.5 22	Trapiche, Pure Malbec, Mendoza	20	Fetzer, Cabernet Sauvignon, California	4 18
Castilla		Mauricio Lorca Fantasia, Malbec, Mendoza	32	Enigma, Cabernet Sauvignon, California	24
Torres Atrium, Merlot, Castilla La Mancha	35	Argento, Cabernet Sauvignon, Mendoza	24	Black Stallion, Cabernet Sauvignon,	60
				Napa Valley	

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COCKTAILS & MOCKTAILS



Blended Soft Flavours - Zero% Alcohol

Mint Fresca	3	Cucumber and Basil Cooler	3
mint, lemon sugar syrup and orange		basil, cucumber, lemon, honey and sparkling water	
Innocent Julep	3	Orchard Iced Tea	3.5
mint, pineapple and cane syrup		earl grey tea, lemon, apple and sparkling water	
Basil Blush	3	Vine Sour	3
basil, strawberries, lime, orange and honey water		white grapes, lemon, honey syrup and apple	
Jasmine Tea Fizz	3.5	Rosemary's Garden	3
jasmine tea, lemon, pineapple and sparkling water		tomato, carrot, lemon and worcestershire sauce	
Melon and Mary	3		
rosemary, watermelon and lemon			

Handcrafted Cocktails (A)

Flames Margarita	4	Bloody Mary	3.5
tequila, triple sec, lime juice and honey syrup		vodka, tomato, lemon and spice	
Honey Berry Sour	3.5	Hibiscus Flower	4
gin, crème de framboise, lemon juice, honey syrup and mixed berries		sparkling wine, triple sec and hibiscus flower	
		Moscow Mule	3.5
		vodka, lime juice and ginger beer	

Martinis

Cotton Candy	3.5	Cherry Smoked Rumtini	3.5
rum, triple sec and strawberry		rum, apricot brandy and dark cacao	
Smoked Flames Manhattan	4	Orchard	4
bourbon, martini rosso, dark cacao and maraschino liqueur		vodka, pomme verte, apple juice, lemon juice, honey syrup and grapes	
Chocolate	4	Orange Cream Dreamsicle	3.5
vodka, crème de cacao, baileys and cream		triple sec, vodka, orange and cream	
Lychee	4		
vodka, martini bianco, vanilla and lychee			

Juleps

Makers Mark Julep	4.5	Long Island Julep	4
grand marnier, orange bitter, mint and cane sugar		vodka, gin, rum, tequila, orange and mint leaves	
Berry Julep	3.5	Georgia Mint Julep	3.5
vodka, mixed berries, sugar syrup and mint leaves		brandy, peach mint and sugar syrup	
G&T Julep	3.5	Classic Mint Julep	3.5
gin, tonic, sugar syrup and mint leaves		whiskey, sugar syrup and mint leaves	
Wild Turkey Julep	3.5	Lemon Julep	3.5
ginger beer, mint and honey		tequila, lemon, sugar, soda and mint leaves	

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SPIRITS

Vodka		Flavoured Vodka		Gin	
Russian Standard Platinum	4	Citron	3.5	Bombay Sapphire	4
Stolichnaya	3.5	Kurant	3.5	Beefeater	3.5
Smirnoff Red	3.5	Mandrin	3.5	Gordon's	3.5
Ketel One	5	Mango	3.5	Tanqueray	4
Belvedere	6.5	Pears	3.5	Tanqueray#10	4.5
Grey Goose	7	Raspberry	3.5	Hendrick's	4
Absolut	3.5				

Rum		Tequila	
Havana Club 3 Años	3.5	Sauza Silver	3
Bacardi White	3.5	Jose Cuervo Gold	4
Bacardi 8 Year-Old	3.5	Jose Cuervo Silver	4
Captain Morgan's	3.5	Patron Anejo	7
Malibu	3.5	Patron XO Cafe	4.5
Zacapa 23 Years-Old	10		

Blended Whisky		Single Malt Whisky		Canadian / American Whisky	
J&B	4	Balvenie 12 Years	8		
Jameson	4	Glenlivet 12 Years	5.5	Canadian Club	3.5
Dimple 15 Years	6	Glenfiddich 12 Year	6	Crown Royal	4.5
Dewar's White Label	3.5	Glenfiddich Solera 15 Years	9	Jim Beam	4
Chivas Regal 12 Years	5.5	Glenmorangie The Lasanta	6.5	Jack Daniel's	5
Chivas Regal 18 Years	10	Highland Park 12 Years	4.5	Jack Daniel's Single Barrel	6
Chivas Regal Royal Salute	20	Dalmore 12 Years	7	Maker's Mark	5
Johnnie Walker Red Label	3.5	Macallan Fine Oak 12 Years	7	Knob Creek	5.5
Johnnie Walker Black Label	7	Macallan Fine Oak 18 Years	17	Booker's 7 Yo	7
Johnnie Walker Swing	6	Ardbeg 10 Years	6		
Johnnie Walker Blue Label	28	Laphoig	5		
Jameson Reserve	6.5				

Aperitifs			
Aperol	3	Martini Bianco	4
Arak Tuma	3.5	Martini Rosso	4
Campari	3.5	Pernod 45	3.5
Fernet Branca	5.5	Pimms No.1	3.5
La Fee Absinthe	5	Ricard	4
Martini Dry	4		

Beer			
Amstel Light	4	Heineken	4
Corona	4	Peroni	4
Budweiser	4		

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