



GROUP BOOKINGS

SET MENUS

Flame has created a selection of set menu's to showcase the best of what we offer. These menu's start at \$59 per person and can be selected for groups of over 12 people.

The Choices Of Flame menu (\$62) is only available for groups up to 20 people.

FUNCTION TIMES

Please note pending group sizes and availability, restrictions on seating times may apply.

PRIVATE FUNCTIONS

Exclusive hire of the entire restaurant is possible on various dates throughout the year and will incur a minimum spend. POA

CAKES

We are able to arrange a delicious cake for any celebration on request with 48 hours notice. If you wish to bring your own cake, a cackage fee of \$5.00 per person applies and includes plating and candles.



\$69
PER PERSON

THE ULTIMATE FLAVOURS OF FLAME

The Ultimate Flavours Of Flame showcases everything great about Flame. Served on sharing boards and sizzling platters we have created three separate courses finished with a delicious dessert cocktail.

ON ARRIVAL

Cheesy garlic loaf for the table.

Followed by a selection of Flame favourites including:

TENDER SCORED CALAMARI

Served with peri-naise.

FLAME GRILLED CHICKEN WINGS

In our secret basting sauce.

FLAMES OWN BOEREWORS

House made South African sausage served with chutney and polenta fries.

THEN:

SIZZLING PLATES OF MOZAMBIQUE PRAWNS

King prawn cutlets, sautéed in our creamy rattlesnake sauce served with rice. Small caution, these do come with a spicy kick in the tail.

MAINS

Now the feast continues... the following showcases the best of our grill. Accompanied with roasted rosemary and sea salt potatoes, Mediterranean salad and Flame's classic Caesar salad.

350-GRAM RIB EYE STEAK

This stunning Southland beef is hand selected and for its marbled quality and aged for 55 days, resulting in unsurpassed tenderness. Cooked mediu/rare, Flame basted and portion sliced on the board. Selection of sauces on the table

RACKS OF PORK RIBS

Our signature dish, portioned full racks of ribs with the wow factor and secret basting sauce.

FLAME BASTED BBQ PERI-PERI WHOLE CHICKENS

Served with yogurt, garlic and lemon.

RACK OF LAMB

New Zealand's finest French trimmed lamb racks, lightly Flame basted and chargrill cooked medium.

DESSERT

*Who are we kidding, there is no room left, but...
There is room for our signature Kahlúa liquid dessert... the Dom Pedro.*

FLAME FLAVOURS SELECTION



\$59
PER PERSON

FLAME FLAVOURS SELECTION

Flame is famous for its Sharing Boards. It's a fantastic way for everyone to enjoy the tastes of South Africa and the flavour of our scorching grills.

ON ARRIVAL

Cheesy garlic loaf for the table.

Followed by a mixed selection of Flame entrée favourites including:

TENDER SCORED CALAMARI

Served with peri-naise.

FLAME GRILLED CHICKEN WINGS

In our secret basting sauce.

FLAMES OWN BOEREWORS

House made South African beef sausage served with chutney and polenta fries.

PERI PERI PRAWNS

King Prawn cutlet skewers basted in flames peri peri sauce and charred on the grill.

MAINS

Accompanied with roasted rosemary and sea salt potatoes, Mediterranean salad and Flame's classic Caesar salad, all served on our signature boards to share.

350-GRAM RIB EYE STEAK

This stunning Southland Beef is hand selected and for its marbled quality and aged for 55 days resulting in unsurpassed tenderness. Cooked mediu/rare, basted and portion sliced on the board. Selection of sauces on the table.

RACKS OF PORK RIBS

Our signature dish, portioned full racks, with the wow factor

FLAME BASTED BBQ PERI-PERI WHOLE CHICKEN'S

Served with yogurt, garlic and lemon.

RACK OF LAMB

New Zealand's finest French trimmed lamb racks, lightly flame basted and chargrill cooked medium.

DESSERTS

Flame has an amazing selection of dessert cocktails, coffees or à la carte desserts. Please ask your host for our dessert menu. Charged accordingly.



\$62
PER PERSON

CHOICES OF FLAME

Choices Of Flame provides an on table selection of the best of Flame's entrées with your individual choice of mains.

This menu is only available for groups up to 20 people.

ON ARRIVAL

Cheesy garlic loaf for the table

Followed by a selection of Flame favourites served board style:

TENDER SCORED CALAMARI

Served with peri-naise.

FLAME GRILLED CHICKEN WINGS

In our secret basting sauce.

FLAMES OWN BOEREWORS

House made South African sausage served with chutney and polenta fries.

PERI PERI PRAWN SKEWERS

Tail on king prawns skewers basted in Flame's peri peri sauce and charred on the grill.

MAINS

Please choose from the below options. All mains served with a choice of chips or baby roasted potatoes. Accompanied on the table with classic Caesar salad and baby spinach, roasted beet and feta salad.

350-GRAM RIB EYE STEAK

This stunning Southland beef is hand selected and for its marbled quality and aged for 55 days resulting in unsurpassed tenderness. Cooked mediu/rare, basted and portion sliced on the board. Choice of mushroom, blue cheese or peppercorn sauce.

FILLET STEAK 200GRAM

Our most tender cut of prime fillet. Choice of mushroom, blue cheese or peppercorn sauce.

RACK OF PORK RIBS

Our signature dish, your choice of full or half rack, with the wow factor and our secret basting sauce.

FLAME BASTED BBQ PERI-PERI HALF CHICKEN

Served with polenta fries, yogurt, garlic and lemon. Mild option available on request.

MT COOK ALPINE SALMON

Lightly grilled and served on an assortment of vegetables with a creamy dill sauce and mixed greens.

RACK OF LAMB

New Zealand's finest French trimmed lamb rack, lightly flame basted and chargrilled(chef recommends medium rare/medium).

DESSERT

For the sweet tooth, charged to order, please choose off our à la carte menu. Or try our signature Kahlúa liquid dessert, the Dom Pedro - \$10 each.