



## THE FLAMES STARTERS

**DIPPIN' BREADS (V)** \$9  
Our version of a classic Chef's own special dips served with a selection of freshly baked breads

**GARLIC PIZZA BREAD (V)** \$10  
The Flames pizza base flavoured with garlic and sea salt - baked fresh and served hot, oozing with mozzarella

**SKEWERS OF CHICKEN** \$10  
Tender morsels of chicken breast, marinated in The Flames' special sauce, skewered with capsicum & onion then grilled and served steaming hot

**THE FLAMES SCALLOPS WAVES** \$12  
Tender, pan-seared scallops served with fish cakes and cucumber pickles, finished off with a delicious garlic and lime aioli

**SUCH SEAFOOD CHOWDER** \$12  
Creamy and decadent, brimming with NZ mussels and fresh & smoked fish; our chowder is made with the freshest ingredients, served with a perfect accompaniment of freshly toasted bread

**THE FLAMES SHARING PLATTER** \$32  
A carefully selected medley of meats and cheeses served with freshly baked bread and our chef's special dips enough for two

## THE FLAMES PIZZAS

**VEGGIE PATCH (V)** \$22  
Fresh sauce on our classic base topped with Cajun roasted vegetables, accompanied by basil pesto, rocket and feta with mozzarella and tasty parmesan

**THE WAIKATO CHIEF** \$24  
Mango & tomato chutney on our classic base topped with tender morsels of Indian spiced chicken and red onion, with mozzarella and coriander-yogurt sauce

**MEAT MARKET** \$24  
BBQ sauce on our classic base topped with an irresistible combination of streaky bacon, pepperoni and ham with mozzarella

**REAL RAGLAN** \$24  
Fresh sauce on our classic base topped with garlic-lime marinated calamari and shrimp, smoked salmon, red onion and baby fennel with mozzarella

**CASABLANCA SPRING** \$24  
Fresh sauce on our classic base topped with Moroccan lamb, red onion and wilted spinach with mozzarella and mint yogurt sauce

## THE FLAMES SIDES

**SAUCY SIDES** \$3  
Choose our chef's delicious peppercorn sauce, gravy or mushroom sauce as the perfect accompaniment to your meal

**BABY ROASTIES (V)** \$6  
Roasted baby potatoes

**SEASONAL VEGETABLES (V)** \$6  
Steamed seasonal vegetables with garlic butter

**Loaded Wedges (V)** \$6  
Fried potato wedges topped with melted cheese and sour cream with the option of crisp

**Fries (V)** \$6  
Your choice of curly or straight-cut

**Crisp Skins (V)** \$6  
Deep-fried baked-potato skins served crisp and hot

## THE FLAMES MAINS

**CORN FRITTERS (V)** \$15  
Light and crispy corn fritters, either vegetarian or with bacon, served with your choice of curly or straight-cut fries, fresh salad and our chef's special chutney

**FISH AND CHIPS** \$18  
Fresh dory in beer batter, deep-fried to perfection; served with salad and your choice of curly or straight-cut fries

**THE FLAMES CHICKEN BURGER** \$18  
Tender, garlic-marinated grilled chicken thigh, smothered in mozzarella and plum sauce with salad on a fresh bun, served with a side of curly or straight-cut fries

**GRANDFATHER BURGER** \$18  
An irresistible classic; juicy beef patty with BBQ sauce and streaky bacon served on a fresh bun with melted cheddar, egg and salad accompanied by your choice of curly or straight-cut fries

**STUFFED CHICKEN** \$25  
Stuffed with mango chutney and brie then bacon-wrapped, this indulgent breast comes to you hot off the grill served with creamy basil pesto sauce, kumara & potato mash with sundried tomato & spring onion and The Flames coleslaw

**THYME AND GARLIC CHICKEN** \$25  
The Flames thyme & garlic marinated chicken breast with creamy potato mash and tender steamed broccolini topped with crisp-fried kumara strips

**PORK BELLY @ THE FLAMES** \$25  
Melt-in-your-mouth pork belly with perfectly crackled crackling, black pudding, creamy mash and apple stew, finished with red wine jus and apple sauce

**THE FLAMES PORK FILLET** \$25  
Succulent bacon-wrapped pork fillet, baked to perfection, served with caramelised apple stew, sage jus, tender cabbage and crisp-fried Cajun-crumbed potato balls

**THE FLAMES SHANK** ONE FOR \$24 TWO FOR \$30  
Tender, flavour infused slow-braised lamb shank on red wine jus with smooth, creamy potato mash and our unique minted-pea salsa

**THE FLAMES RUMP** \$26  
250 grams of specially selected beef rump cooked to perfection your way, served with fried eggs, fresh-dressed mesculin salad and hand cut Cajun-seasoned chunky fries

**THE FLAMES SCOTCH FILLET** \$30  
250 grams of specially selected beef scotch fillet cooked to perfection your way, served with potato & kumara gratin, seasonal baby vegetables, crispy beer battered onion rings and thyme jus

Add a succulent seared scallop & streaky bacon skewer \$3

**CHEF'S SPECIAL - DAILY PASTA** \$18  
Ask your server about today's deliciously fresh pasta creation

**CHEF'S SPECIAL - DAILY CATCH** \$25  
Ask your server about today's tempting and original seafood creation

## THE FLAMES SALADS

**WAIKATO HARVEST (V)** \$12  
Delicious honey-roasted parsnip, kumara and pumpkin served warm with a freshly prepared, decadent mascarpone and malt vinaigrette

**THE FLAMES CAESAR** \$19  
An irresistible classic prepared fresh from crisp cos lettuce, streaky bacon and perfectly poached eggs with anchovies, parmesan and our specially prepared Caesar dressing

**THE FLAMES SMOKED CHICKEN** \$19  
Tender smoked chicken breast accompanied by a flavourful mix of fresh mesculin, red onion, crispy noodles, sundried tomato and honey roasted cashew nuts finished off with our freshly prepared smoked paprika aioli

## THE FLAMES DESSERTS

**THE FLAMIN' HOT FUDGE SUNDAE** \$8  
Get your cherry on the top with our real vanilla bean ice cream topped with a rich, hot chocolate fudge sauce and whipped cream

**THE FLAMES PASSION CHEESECAKE** \$10  
Decadent and smooth; our cheesecake boasts a rich biscuit crumb and is perfectly finished with rich vanilla ice cream and passion fruit sauce

**AFFOGATO** \$10  
For the hard core coffee lovers; we start out with a generous scoop of rich vanilla ice cream and smother it in shots of freshly brewed espresso and your choice of coffee liqueurs

**CLASSIC TIRAMISU** \$10  
The Flames' tiramisu will leave you wanting a second serving with its dark coffee and creamy mascarpone combination, complimented perfectly by fresh fruit and vanilla ice cream

**CHOCOLATE BROWNIE** \$10  
Treat yourself to a warm chocolate brownie with vanilla ice cream, seasonal fruit & whipped cream