

Breakfast Menu

SERVED DAILY BEFORE 11:30AM

BACON & EGG SLIDER **10**

with bacon, fried egg, tomato relish & aioli **DFO, GFO**

ADD HASHBROWN 3.0
ADD CHEESE 1.0

TOASTED BANANA BREAD **8**

with maple butter

FRUIT LOAF **10**

Blue Wren bakery fruit loaf with butter & jam

V, VGO, DFO

SOURDOUGH TOAST **8**

Blue Wren bakery sourdough toast, ask your server for available condiments

V, VGO, DFO, GFO

EGGS ON TOAST **14**

two eggs your way on sourdough toast with tomato chilli jam **GFO**

FLAMIN **BIG BREKKY** **28**

two eggs your way on blue wren sourdough with mushroom, bacon, roast tomato, avocado, sausage & crispy potato **DFO, GFO**

PORK BELLY BENEDICT **24**

poached eggs, braised pork belly, grilled broccolini & paprika hollandaise served on turkish bread **GFO, DFO**

BANANA BREAD FRENCH TOAST **21**

with toasted walnut, salted caramel, shortbread crumble, cointreau macerated strawberries & coffee cream **VGO, DFO**

CHILLI SCRAMBLE EGGS **21**

with gochujang, snowpea tendrils, beanshoots, asian herbs, crispy shallots & sesame on Blue Wren sourdough **GFO**

SMOKED CORN FRITTERS **24**

with grilled chorizo, caramelised onion, capsicum puree, rocket & fried eggs **GF, DFO, VGO,**

BIRCHER OATS **18**

soaked with coconut milk, berry compote, coconut yoghurt & shaved coconut **DF, VG**

BEET STACK **18**

roasted beetroot fondant with carrot top chimichurri, rocket, smoked beet hummus, whipped feta, poached eggs & toasted seeds **GF, DF, VG**

BREAKFAST EXTRAS

GLUTEN FREE TOAST **2**

SLICE OF TOAST **3**

HASH BROWN **3**

SPINACH **3**

SMASHED AVOCADO **4**

HALLOUMI **5**

BACON **5**

SMOKED MUSHROOM **5**

SMOKED TOMATO **5**

CHORIZO **5**

BEEF JALAPENO SAUSAGE **5**

TOMATO & CHILLI RELISH **3**

V - VEGETARIAN | VG - VEGAN
DF - DAIRY FREE | GF - GLUTEN
FREE | O - OPTION



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KIDS

CHICKEN & CHIPS 15
fried buttermilk chicken with
fries, tomato sauce

KIDS SLIDER 15
wagyu patty, cheese & tomato
sauce served with fries

Lunch & Dinner

SERVED AFTER 12PM

SMALLER PLATES

CROQUETTES 15
rosemary & coriander rubbed
smoked meat, carrot top chimichurri
& rocket **DF**

HALLOUMI CHIPS 14
with hickory smoked aioli **GF**

GARLIC BREAD 12
toasted turkish loaf, garlic truffle
butter, herb gremolata & parmesan
GFO

COBB SALAD 14
roasted pumpkin, pine nut crumb,
romaine, crispy bacon & blue cheese
sauce **DFO**

FRIED CHICKEN TENDERS 16
buttermilk fried chicken with
jalapeno mojo verde, coriander &
charred lime **GF**

BETWEEN 2 BUNS

FRIED CHICKEN BURGER 24
buttermilk fried tenders, tomato jam,
peri peri mayo, mesclun & sumac
spiced red onion on a sesame milk
bun **GFO**

DOUBLE CHEESEBURGER 26
smashed wagyu patties, american
cheese, hickory smoked aioli, pickled
beef tomato, romaine & crispy
onions on a sesame milk bun **GFO**

HALLOUMI BURGER 22
crispy halloumi, tomato & chilli
relish & mixed leaf on a sesame milk
bun **GFO**

**BLACK & BLUE STEAK
SANDWICH 26**
flame spiced steak, romesco, garlic
butter, mixed leaf & fried egg on a
turkish sub **GFO**

ADD BACON 4.0
ADD EGG 2.0
EXTRA PATTY 5.0

MAIN MEALS

SMOKED SALMON FILLET 32
hot smoked salmon with crispy potato, spinach, capers & salsa verde
GF

POLLO GUISADO 28
braised chicken & capsicum in an adobo sauce with herbed basmati
rice & grilled broccolini

GNOCCHI NAPOLETANA 24
potato gnocchi tossed in napoli sauce with confit tomato, rocket,
parmesan & finished with pinenuts

V - VEGETARIAN | VG - VEGAN
DF - DAIRY FREE | GF - GLUTEN FREE
O - OPTION

NO ALTERATIONS IN BUSY TIMES, SORRY!

FROM THE SMOKER

All meats are smoked daily over locally sourced redgum on our 34" diameter offset smoker built by Bullockhead Creek BBQ in Queensland.

Due to the time involved in slow cooking daily, our smoked meats are available from 5pm until sold out. As we estimate the quantities needed on a daily basis we suggest booking early to make sure you dont miss out!

BOURBON BBQ PORK RIBS
HALF RACK 28.0 ... FULL RACK 60



4-6H

PAPRIKA & CHILLI SPICED SPLIT CHICKEN
QUARTER 8.0 ... HALF 15.0 ... WHOLE 28.0



4H

CAROLINA STYLE PULLED PORK 24.0



18+H

TEXAS STYLE SALT & PEPPER BRISKET 28.0



10-12H

BEEF, JALAPENO & CHEDDAR SAUSAGE 10.0



2-4H

ADD 1 SIDE FROM BELOW 6.0
ADD 2 SIDES FROM BELOW 10.0

SAUCES 1.0

- TOMATO - HOUSE MADE BBQ -
- SMOKED HICKORY AIOLI - FRANKS HOT SAUCE -

SIDES

HERBED BASMATI RICE 8

BOWL OF FRIES 10
with house made chilli & lime salt

POTATO SALAD 10
creamy potato salad with red onion, egg & parsley

GRILLED BROCCOLINI 14
with romesco & smoked almonds

TOASTED GARLIC SUB 9
toasted turkish bread with garlic butter

TANGY KALE SLAW 9
with capers, carrot, spring onion & peri peri mayo

GARDEN SALAD 9
mixed leaves, confit tomato, sumac spiced red onion & olive oil
dressing



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