



Lunch & Dinner Menu



STARTER PLATES

- CHEESY GARLIC COB** 14
on local 'Blue Wren' sourdough
- BRUSCHETTA** 16
chargrilled sour dough topped with tomato, Spanish onion basil and parmesan finished with balsamic glaze [GFO, DFO, VG]
- SALT N PEPPER CALAMARI** 18
served on a bed of watercress and sriracha aioli [GFO, DF]
- MUSSELS** 24
in a chilli napoli sauce with crusty bread
- MAC N CHEESE** 18
crumbed mac n cheese finished with garlic aioli and bacon marmalade
- HOUSE MADE DIPS** 18
served with olives and warm crusty bread
- NACHOS** 19
corn chips, bolognese, cheese sauce, tomato salsa, guacamole and sour cream
ADD PULLED PORK +\$6
- CHICKEN DRUMETTES,** 18
finished with a sticky dijon maple, sesame seeds, and spring onion
- STARTER PLATTER** 45
chefs selections of starters

FROM THE PANS

- HONEY GLAZED PUMPKIN RISOTTO** 26
finished with spinach and greens [GF, V, VGO]
- FUNGI RISOTTO** 28
mushroom risotto finished in a creamy garlic sauce with spinach [GF]
- GNOCCHI CARBONARA** 26
potato gnocchi, sauteed bacon, mushroom, onion, garlic, white wine finished in a rich creamy sauce and fresh herbs
- SEAFOOD LINGUINE** 34
prawns, mussels, calamari and barramundi finished in a white wine, garlic, chilli, and fresh herb sauce [GFO]
- PESTO PRAWN LINGUINE** 30
finished with chilli garlic and a creamy pesto sauce [GFO]
- ADD CHICKEN +6
ADD PRAWN +8
GLUTEN FREE PASTA +3

BURGERS ALL SERVED WITH FRIES

- BEEF BURGER** 28
tomato relish, beef patty, cheese, lettuce, tomato, and caramelised onion on a brioche bun [GFO]
- CHICKEN BURGER** 26
buttermilk tenders, cos lettuce, pickled onion, avocado puree, and sriracha aioli on a brioche bun [GFO]
- PULLED PORK BURGER** 28
bbq pulled, housemade slaw, and pineapple served on a brioche bun [GFO]
- VEGETARIAN BURGER** 24
housemade vegetarian patty, spinach, tomato, cucumber, and garlic aioli served on a brioche bun [GFO, VG]
- ADD BACON +4
ADD EGG +3
GLUTEN FREE BUN +3

STONE BAKED PIZZA HOUSE MADE 12" BASE

- GARLIC PRAWN PIZZA** 28
garlic base, chilli, 3 cheese blend, and prawns finished with fresh tomato and herbs
- MARGHERITA PIZZA** 24
rich napoli base, fresh basil, bocconcini and, 3 cheese blend
- LAMB AND TZATZIKI PIZZA** 28
rich napoli base, garlic, lamb strips, spanish onion, and 3 cheese blend, finished with fresh tomato, tzatziki drizzle and rocket
- FLAME BREATHERS PIZZA** 28
rich napoli base, secret hot sauce, chorizo, salami, spiced ground beef, red peppers, jalapeño, chilli, and 3 cheese blend, finished with rocket and sriracha aioli
- VEGETARIAN PIZZA** 24
rich napoli base, topped with spinach, roast pumpkin, red pepper, spanish onion, zucchini, and 3 cheese blend finished with rocket and goats cheese
- BBQ CHICKEN PIZZA** 25
bbq base, fresh chicken, spanish onion, bacon pieces and 3 cheese blend finished with a house made bbq drizzle
- GLUTEN FREE BASE AVAILABLE +4

MAIN MEALS

- CRISPY PORK BELLY** 36
served with dutch carrots, sauteed greens, and a cauliflower puree finished with red wine jus
- FISH OF THE DAY** 33
served with coconut rice and sauteed bok choy finished with a rich beurre blanc sauce
- 300G STRIPLOIN** 40
cooked to your liking served with garden salad and chips
- 300G SCOTCH FILLET** 48
cooked to your liking served with kipfler potato, red pepper, and confit garlic GF, DF
- CHICKEN PARMIGIANA** 28
topped with a rich housemade napoli sauce, ham, and 3 cheese blenc
DOUBLE DECKER +20
- CHICKEN KIEV** 32
served on a bed of mash and broccolini with a garlic sauce
- FISH N CHIPS** 28
house battered barramundi served with house made tartare and lemon [GFO]
- RACK OF RIBS 500GM / 1000GM** 42/76
finished with a house made bbq sauce served with chips and salad [GF, DF]
- WARM CHICKEN SALAD** 18
chicken pieces, fried potato, cucumber, cherry tomato, and spanish onion in a house dressing [GF, DF]

SAUCES

- MUSHROOM SAUCE** 5
- GRAVY** 4
- PEPPERCORN SAUCE** 5
- GARLIC BUTTER** 4
- TOMATO SAUCE** 2
- AIOLI** 2
- SRIRACHA AIOLI** 2

V - VEGETARIAN | VG - VEGAN

DF - DAIRY FREE | GF - GLUTEN FREE | O - OPTION

SIDES

- HALLOUMI FRIES** 15
serve with a tomato relish [GF, V]
- BROCCOLINI** 15
sauteed in garlic, white wine, and butter topped with flaked almonds [GF, DFO, V]
- BOWL OF VEGETABLES** 14
mixed vegetable sauteed in house dressing [GF, DF, V]
- BOWL OF CHIPS** 10
served with your choice of garlic aioli or tomato sauce [GFO, DF, V]
- BUFFALO CAULIFLOWER** 15
tossed in a spicy buffalo sauce finished with pickled onion and aioli [GFO, DF, V]
- GARDEN SALAD,** 11
salad mix, cucumber, cherry tomato, capsicum, and spanish onion with a house dressing [GF, DF, V]
- GREEK SALAD** 13
salad mix, cucumber, cherry tomato, capsicum, spanish onion, olives, and fetta with a house dressing [GF, DFO, V]
- ADD CHICKEN +6
ADD PRAWN +8
ADD CALAMARI +8

DESSERTS

- STICKY DATE PUDDING** 16
served with ice-cream and strawberries
- CHURROS** 16
served with ice-cream and chocolate sauce
- SUNDAE** 16
ice-cream topped with chocolate sauce, crushed hazelnuts, honeycomb, fairy floss, and chantilly cream
- THE GRAND FINALE PLATTER** 45
chefs selection of desserts

PLEASE ORDER AND PAY AT THE COUNTER

LUNCH 12PM - 2PM

DINNER 5PM - 8PM (9PM FRI & SAT)



Flame Brothers Halls Gap



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