



Breakfast Menu

SERVED DAILY BEFORE 11:30AM



BIGGER & BETTER

FLAMIN *BIG* BREKKY 28
two eggs your way with sauteed mushrooms, hash brown, grilled chorizo, smoked bacon, roast tomato & avocado DFO, GFO

EGGS BENEDICT 24
smoked bacon hock, grilled spinach, poached eggs, hollandaise sauce & red pepper relish on toasted brioche GFO, DFO

SALMON BAGEL 18
sliced smoked salmon, scallian cream cheese, toasted bagel, capers & rocket GFO

EGGS ON TOAST 11
two eggs your way on sourdough toast with tomato chilli jam GFO

"PAN" CAKE 22
chocolate brownie hotcake, caramelised white chocolate crumb, thyme & maple yoghurt & seasonal berries

BIRCHER MUESLI 18
pistachio, raspberry & coconut soaked oats, prana chai poached pears, yoghurt, toasted coconut DFO

AVOCADO BRUSCHETTA 24
smashed avocado, grilled halloumi & broccolini, rocket, mango & chilli relish, toasted almonds & two poached eggs on sourdough toast GFO, DFO, VGO

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

EXTRAS

- ADD EGGS 4
- GLUTEN FREE TOAST 2
- SLICE OF TOAST 3
- CHIPPED POTATO 3
- SPINACH 3
- SMASHED AVOCADO 4
- HALLOUMI 5
- BACON 5
- CHORIZO 5
- TOMATO & CHILI RELISH 3

*want to share
your breakfast
with the
world?*



COFFEE & TEA

UPGRADE TO MUG 1
MILK: SOY, ALMOND, OAT .50C
SYRUP: VANILLA,
HAZELNUT, CARAMEL .80C

CAMPOS COFFEE 4.5
Cappuccino, Flat White, Caffe Latte, Long Black, Espresso, Double Espresso, Short Macchiato, Caffe Mocha, Magic, Long Macchiato

Batch Brew, Cold Drip 5

HOT CHOCOLATE 4
PRANA CHAI LATTE 5
BABYCINO 1

ORIGIN TEA 4
English Breakfast, Earl Grey, Black Tea Chai, Sencha Green Tea, Jasmine Green Tea, Peppermint, Lemongrass & Ginger, Chamomile, Forest Berry

ICED DRINKS
Iced Latte 4.5
Iced Coffee, Iced Mocha, 5.5
Iced Chocolate

JUICES

FRESH ORANGE JUICE 6

OTHER JUICE 5
Orange, Pineapple, Cranberry, Cloudy Apple

QUICK & EASY

EGG & BACON MUFFIN 8
toasted English muffin, smoky bacon, fried egg, tomato sauce, american cheese DFO, GFO

BANANA BREAD 5
house made banana & walnut bread served with butter VGO

FRUIT & NUT LOAF 9
Irrewarra fruit & nut loaf with butter & jam
V, VGO, DFO

SOURDOUGH TOAST 8
Irrewarra sourdough toast, ask your server for available condiments



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Lunch & Dinner

SERVED AFTER 12PM

SMALLER PLATES

BUFFALO CAULIFLOWER 14
with pickled celery and ranch
VG, DF, GF

NASHVILLE CHICKEN WINGS 16
4 smoked and fried wings with
nashville hot sauce & blue cheese
dressing **very hot**
GF, DFO

FRIED CHICKEN 16
buttermilk tenders with jalapenos,
smoked garlic aioli & smoked maple GF

NACHOS 18
corn chips, bean chilli, three cheese,
jalapeno, avocado, smoked corn salsa,
sour cream V, GF, VGO
ADD PULLED PORK +4

BURGERS

ALL BURGERS SERVED WITH FRIES | BACON 3 DOUBLE MEAT 5 GF BUN 2

CHEESEBURGER 22
150g wagyu patty, cheese, cos lettuce,
tomato, pickle & flame bros burger
sauce on a brioche bun GFO, DFO

CHICKEN BURGER 22
buttermilk fried chicken, cos lettuce,
pickled red onions & smoked garlic
aioli on a brioche bun GFO
MAKE IT SPICY! +1

PHILLY CHEESE STEAK 24
smoked and grilled striploin, peppers
& onions, philly cheese sauce on a
turkish sub GFO, DFO

BRISKET BURGER 24
brisket burnt end, mac & cheese and
dill pickles, brioche bun GFO

SMOKED MUSHROOM BURGER 20
with mixed leaf, capsicum, relish &
ranch sauce on a damper bun VG

SIDES

FRIES 10
served with tomato sauce VG, GF

LOADED FRIES 14
with tangy Memphis BBQ pulled
pork, three cheese, smoked garlic
aioli DFO, GF

POTATO & GRAVY 9
creamy mash with house made
gravy

MAC & CHEESE 10
three cheese sauce V, VGO

SMOKED CORN 9
with whipped maple butter V, VG

TANGY COLESLAW 10
with tangy mayo dressing DF, GF

GARDEN SALAD 10
tomato, red onion, cucumber, smoked
corn, capsicum, greens & lemon
vinaigrette VG, DF, GF

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PLATTER FOR 2

BBQ SHARING PLATTER 80
chicken breast, beef jalapeno & cheddar sausage, chicken wings, pork ribs,
potato salad, cornbread & tangy slaw
ADD A BOTTLE OF HOUSE WINE FOR \$25
SEMILOTON SAUVIGNON BLANC, SPARKLING CUVÉE, SHIRAZ CABERNET

SMOKED MEATS

PULLED PORK 28
with tangy memphis bbq sauce & sweet potato wedges DF

SALT & PEPPER BRISKET 28
AVAILABLE AFTER 5PM
served with potato salad & house pickles DF, GF

CHICKEN BREAST 28
smoked cajun chicken breast with sweet corn grits, charred lime & greens
DF, GF

SMOKED & BRAISED LAMB SHANKS 34
with whipped potato, mint sauce & pickled carrot DF, GF

SALMON 32
smoked and grilled salmon with mexican black bean puree, grilled lemon
& broccolini DF, GF

PORK RIBS 1/2 RACK 32
with sweet and spicy bbq sauce & tangy coleslaw DF, GF

DESSERT

CHOCOLATE BROWNIE 14
with caramilk crumble & vanilla bean ice cream V, GF

STRAWBERRY CHEESECAKE 14
with white chocolate, fresh berries & cream GF

BANOFFEE PIE 14
dulce de leche, banana & chantilly cream GF

APPLE CRUMBLE 14
cinnamon & maple oat crumble and creme patissiere

KEY LIME PIE 14
topped with swiss meringue

VEGAN CHOCOLATE CREMEUX 14
with hazelnut praline & berry coulis GF, VG



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