	STARTERS				MAINS	
• • • • • • • • • • • • • • • • • • •	GARLIC AND HERB BREAD - V, GFO	10			CHICKEN SCHNITZEL SLAW, CHIPS/MASH, MUSHROOM SAUCE	25
	ADD CHEESE FOR EXTRA \$2 MUSHROOM CROQUETTE - V	13			BEER BATTERED FISH GARDEN SALAD, CHIPS, TARTARE SAUCE	25
	TOMATO BASIL BRUSCHETTA - V, GFO	15			BEEF RUMP STEAK STEAMED VEG, MASH, 1 CHOICE OF SAUCE	55
	CHICKEN WINGS - 1/2 KILO ORIGINAL   BUFFALO   BLUECHEESE DIP	18			BBQ PORK RIBS - HALF   FULL	25   4
	BUTTERMILK CHICKEN TENDERS	20	FIRE & FLAME		SLAW, CHIPS, BBQ SAUCE	33
	TOGARASHI SQUID - GFO	18	A LA CARTE	/FNII	PAN SEARED BARRAMUNDI ROASTED POTATO, GREEN BEANS, CHIMICHURRI	
	BOWL OF FRIES	12	A LA CANTLI		VEGETABLE SCHNITZEL SLAW, CHIPS/MASH, MUSHROOM SAUCE	23
	LOAD IT UP FOR EXTRA \$2	12			LINGUINI BOSCAIOLA – VO, GFO BACON, MUSHROOM, WHITE WINE, CREAM ,PARMESAN	20
					PAPPARDELLE BOLOGNAISE – VO, GFO BEEF RAGU, RED WINE, TOMATO SUGO, PARMESAN	26
BETWEEN BREADS COMES WITH FRIES		SIDES			KIDS MEAL	
	KARAAGE SCHNITTY BURGER	25	STEAMED VEG	2	TENDERS AND CHIPS	12
	KARRAGE FILLET, DASHI MAYO, KIMCHI		TOSSED BRUSSELS	2	FISH AND CHIPS	12
	CLASSIC BEEF BURGER – GFO KARRAGE FILLET, DASHI MAYO, KIMCHI	25	GARDEN SALAD	2	MINUTE STEAK FRIES AND GARDEN SALAD	15
	VEGETARIAN BURGER	23	SWEET POT FRIES	2	PENNE BOLOGNAISE	12
	VEG PATTY, LETTUCE, TOMATO, ONION, HOUSE PICLE		MASH POTATO	2	GARLIC AND BUTTER TOAST	
DESSERTS		SAUCES			SHARING PLATTERS	
	STICKY DATE PUDDING - V BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	20	GRAVY	2	MEAT PLATTER FOR 2	85
	PANNACOTTA – GF PASSIONFRUIT COULIS, MACERATED STRAWBERRY	18	DIANE SAUCE	2	1/2 KG BUFFALO WINGS, 1/2 PORK RIBS,1/2 CHICKENPARMI KRANSKY,200 GM SIRLOIN, CHIPS, HOUSE SALAD	PORK
			MUSHROOM SAUCE	2		
		10				
	ICECREAM CHOICE OF FLAVOURS   BOWL OF 3 SCOOPS	12	PEPPERCORN SAUCE	2	SEAFOOD PLATTER FOR 2	96

1/2 KG BUFFALO WINGS, 1/2 PORK RIBS,1/2 CHICKENPARMI,PORK

KRANSKY,200GM SIRLOIN, CHIPS, HOUSE SALAD



# WEEKLY DINNER SPECIALS

AVAILABLE FROM 5:30 PM - 8:30 PM

MONDAY SCHNITZEL	20
CHIPS AND HOUSE SALAD	

TUESDAYS TACO
PULLED BEEF, AVOCADO CORN SALSA

20

WEDNESDAYS CURRY NIGHT 20 CURRY OF THE DAY, STEAMED RICE, CRACKERS

THURSDAYS STEAK STICKY DATE PUDDING - V

# BLACKBOARD SPECIALS

NOT AVAILABLE ON WEEKENDS AND PUBLIC HOLIDAYS

BURGER OF THE WEEK 20

DESSERT OF THE WEEK 15

# MEMBERS SPECIALS

GRILLED SIRLOIN
CHIPS | GARDEN SALAD | GRAVY

PASTA BOLOGNAISE
NAPOLI SAUCE, PARMESAN

CHICKEN SCHNITZEL
CHIPS AND HOUSE SALAD

BEER BATTERED FISH
CHIPS AND HOUSE SALAD, TARTARE SAUCE

20
20





## **ENTREE**

Cured salmon, Wasabi Mayo, Seaweed salad, Dill Prawn cutlets, Garlic parmesan cream, warm Ciabatta Pork loin, apple puree, charred radichhio Burrata, Tomato and basil pesto salad, balsamic glaze Mushroom Arancini, Garlic Aioli, Parmesan

### **MAINS**

Chicken Supreme, confit potato, mustard cream sauce Baked Salmon, roasted kent pumpkin, Beurre blanc Beef Sirloin, Chips, Redwine Jus Pumpkin risotto, herb oil, toasted walnut, parmesan Pumpkin Ravioli, Sage butter, toasted almond

# **DESSERTS**

Creme Brulee, Biscoff
Panaccotta, raspberry coulis, walnut crumble
Cheesecake, Mango coulis, Pistachio crumble
Fruit salad, whipped cream
Sticky date, butterscotch sauce, ice cream

2 course - \$60 PP 3 course - \$75 PP





# FIRE & FLAME

### BUFFET MENU - SELECT ANY PACKAGE FOR \$45 PP

### **CLASSIC BUFFET**

Bread Rolls & Butter

### SALADS

Pasta, Tomato, and Pesto Salad Fresh cress and Vegetable salad

### HOT FOOD

Meditteranean Chicken, Roasted Veggies Cheese and Herb Polenta Slow cooked Beef Brisket Steamed Seasonal Veg

### **DESSERTS**

Selection of Petite cakes and pastries
Selection of two cheese, dried fruits,
crackers

### ASIAN BUFFET

Bread Rolls & Butter

### SALADS

Thai beef salad
Asian Chopped veg Salad with seasame
dressing

### HOT FOOD

Miso and Soy Glazed Salmon, Asian Greens Vegetarian Hokkien Noodles Satay Chicken Coconut Curry Jasmine Rice

### **DESSERTS**

Selection of Petite cakes and pastries
Selection of two cheese, dried fruits,
crackers

### INDIAN BUFFET

Bread Rolls & Butter

### SALADS

Kachumber Salad
Tangy and spicy cauliflower salad

### HOT FOOD

Pea Pilaf
Plain Naan
Paneer Korma
Tandoori Chicken
Pappadum, Indian Pickles

### **DESSERTS**

Selection of Indian sweets & petite cakes Selection of two cheese, dried fruits, crackers



# COLD CANAPES

Brioche croutes, wild mushroom, truffled mayonnaise, parmesan
Grilled Zucchini, goat cheese and caramelized onion
Tomato bruschetta, balsamic reduction
Prawn, chili mango salsa
Salmon rillette, caper and dill salsa, rice cracker
Vietnamese Prawn rolls, Nuoc Cham
Chef's Selection of Sushi rolls, wasabi, soy
Roast beef, horseradish mayo, charred capsicum on melba toast

# HOT CANAPES

Mushroom Arancini, Garlic Aioli, Parmesan
Satay Chicken Skewers, Peanut and soy drizzle
Asian Pork Dumplings, sweet chilli sauce
Pulled Beef sliders
Cocktaile Pies, BBQ Sauce
Peking Duck Wanton, Soy ginger glaze
Vegetable spring roll, Chilli lime and coriander emulsion
Lamb kofta, Spiced Yogurt

# FIRE & FLAME

# CANAPES MENU - SELECT 6 CHOICES FOR \$12 (SERVED ONE EACH) MINIMUM 30 PAX

# SWEET CANAPES

Apple and Cinnamon doughnuts

Lemon Meringue Tarts

Rocky Road

Whipped brie, Lavosh, quince, dried cranberry



Partie Pies – 24/48	55/100
Sausage Rolls - 24/48	55/100
Mushroom Arancini -24/48	65/110
Veg spring rolls - 24/48	55/100
Satay Chicken skewers with peanut sauce - 30 pcs	110
Pulled Beef/Pork Sliders - 30 pcs	145
Peking Duck Spring Roll with plum sauce - 30 pcs	90
Mixed sandwich - 12 sandwiches cut 1/4	75
Buffalo Chicken Wings - 4 kilos	95

# KIDS PLATTER - \$65

Chicken Nuggets - 10 pcs | Party Pies - 10 pcs | Sausage Rolls - 10 pcs | Fries | Tomato Sauce

