



Starters

Herb and Garlic Ciabatta \$8.50

Cheese & Onion 'Crusts': \$11.00

Turkish bread with caramelised onions and grilled cheddar and served with hummus.

Soup of the Day: \$10.00

Served with Herb and Garlic Ciabatta

Flames Famous Seafood Chowder: \$13.50

Scallops, fresh fish, mussels and tiger prawns in a rich saffron white wine cream and served with garlic bread

Oysters

Natural: ½ dozen \$18.00 Dozen \$29.50

With Lemon Wedges and balsamic

Kilpatrick: ½ dozen \$21.00 Dozen \$34.50

With Grilled Bacon, Onion, Worcestershire, Parsley and Cheddar

Entrees

Farmhouse Style Chicken Pâté: \$16.50

Coarse grained pate of chicken, bacon and fresh herbs, served with crusty bread, red onion jam and house pickles.

Salt 'n' Pepper Squid: \$15.50

Strips of calamari in our special spice mix crisp fried and served with watercress, grilled lemon, lime and coriander aioli.

Crumbed Brie: \$17.50

Pistachio crumbed Aorangi brie, deep fried and served with toasted ciabatta and wild berry relish.

Chicken Tenders: \$17.50

Tender chicken fillets, sautéed with portobello mushrooms, green peppercorns, brandy and cream. Served on toasted Rewana bread and crisp bacon

Smoked Salmon Mousse: \$17.50

A delicate mousse of smoked salmon, crème fraiche, lemon and chives, enwrapped in salmon slices. Served with wholemeal toast and baby cress.



Light Meals:

Fish 'n' Chips: **\$23.50**
Speights battered fillet of market fresh fish served with salad, beer battered fries, housemade tartare sauce and lemon.

Pasta of the Day: **\$22.50**
Served with a house salad.

Green-Lipped Mussel Bowls: **\$22.50**
1 kg of fresh New Zealand mussels. Cooked in your choice of sauce:
-FRENCH: Parsley, garlic, white wine and cream
-THAI: Coconut cream, lime, chilli, lemongrass and coriander
-ITALIAN: Tomato, white wine, garlic, basil and parmesan

Served with beer battered fries and aioli.

Smoked Chicken Caesar Salad **\$19.50**
Slices of smoked chicken breast, rocket, crisp bacon, garlic croutons, parmesan and classic dressing (anchovies optional).

Prawn Salad: **\$19.50**
Our twist on the classic Prawn Cocktail, steamed tiger prawn tails, cherry tomatoes, cucumber, red onion and melon with Marie Rose dressing.



Chefs Selection

Twice Cooked Free Range Pork Belly: (G) \$28.50

Served on Asian greens with gingered sweet potato mash, cider glaze, 'crackling' and spicy apple relish.

Chicken Breast: (G) \$28.50

Oven baked with a stuffing of marscapone and sundried tomato pesto, served on ratatouille style vegetables, agria mash and tomato parmegiano sauce.

Fish of the Day: POA

(Please check with Waitperson for today's catch)

Lamb Rump: (G) \$29.50

Oven baked medium rare, served on truffle oil mashed potato, sautéed smoked oyster mushrooms, asparagus and vine tomatoes with a rich port and horopito jus.

Scotch Fillet \$29.50

Chargrilled to taste, served on a baby roast perla potato and onion mornay with a sautéed mushroom medley and tarragon béarnaise.

Ratatouille of Vegetables (V): \$27.50

Char-Grilled Vegetables, Olives and Feta in a Herbed Tomato Concasse topped with Pumpkin Gnocchi in a Basil Cream.

Side orders: \$7.50 each

- House Vegetable selection
- Beer battered fries
- Seasoned wedges
- Garden Salad

(V)= Vegetarian (G)=Gluten Free



Homemade Desserts

\$13.50

Sticky Date Pudding:

With vanilla bean icecream, butterscotch and brandy sauce.

Raspberry Crème Brulee:

With pistachio biscotti and white chocolate and raspberry icecream.

Lemon Syrup Cake:

With wildberries and crème fraiche.

Pear Tart Tartin:

With fig and honey icecream and crème anglaise.

Kapiti Cheese Selection:

\$18.50

Aorangi Brie, Kahurangi Blue and Port Wine Cheddar with Peach Schnapps marinated apricots, fig paste, fresh fruit and Falwasser crackers