

Flames Restaurant & Bar

A stylized graphic of flames in shades of yellow, orange, and pink, flowing upwards from the bottom left towards the top right, framing the text.

*Welcome to our wee Boutique hotels
Restaurant and Bars.*

*Where for more than a decade,
our team has been creating top quality cuisine
that warms the soul and relishes on the taste buds.*

*With inspirations from all corners of the globe
we invite you to relax and indulge
in all that we have to offer.*

Closed on Public Holidays

(V) Vegetarian (G) Gluten Free (D) Dairy Free

STARTERS

Seafood Chowder

12.00

A rich, creamy classic styled chowder with an abundance of New Zealand kaimoana and served with a wedge of ciabatta.

Buffalo Chicken Stix (G)

7.00

Petite and bite sized pieces of chicken breast baked in our own special marinade atop of fresh celery and carrot sticks.

Mexicana Mussel (G)

10.00

A half dozen New Zealand green lipped mussels done under the grill in their own half shell with a mild Mexican styled salsa and topped with cheese.

Kumara Bites (V)

7.50

Oven roasted kumara bites with salad greens and topped with feta cheese and served with a wholegrain balsamic dressing.

Soup of the day

9.00

Ask your waiter/waitress about today's hearty soup, comes served with a wedge of ciabatta.

Pacific Oysters (G,D)

19.00

A half dozen oysters served au natural with wedges of lemon and a homemade dipping sauce.

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Italian Garlic Bread (v)

6.50

Lightly char-grilled ciabatta with lashings of roasted garlic butter.

Calamari Rolls

13.00

Strips of calamari in our very own special spice mix, flash fried and served with our own wasabi mayo

Can make gluten free on request

Mixed Thai Starter

7.00

Chicken skewer in our own Thai satay sauce with a handmade traditional Thai spring roll wrapped in rice paper and fried. A filo pastry gently wrapped around potato, onion and chicken and accompanied with mild sweet and sour chilli sauce.

Manzo Entrata

8.00

Tender New Zealand beef slightly grilled served on top of ciabatta drizzled in olive oil and then topped with creamy feta and a pesto sauce.

Spicy Mussel Soup (G)

10.00

Garlic sautéed till it's golden brown then infused with green lip mussel and fresh chilli in a tomato and spring onion broth.

MAIN EVENT

Thai Curry

Traditional and authentic creamy coconut styled curry with fresh garden vegetables and your choice of meats whilst being accompanied with a Thai rice.

Vegetarian 19.00

Chilli infused Prawns 23.00

Chicken Breast 21.00

Sweet 'n' Tart Beef

29.00

Prime New Zealand beef cooked to your liking topped with jus and our own raspberry coulee and served on top of a kumara rosti resting on a creamy spinach and beet sauce.

Flames Fettuccine

Delectable Italian pasta combined with your choice and topped with shavings of parmesan cheese

Kaimoana infused with a rich, spicy creamy sauce. 25.00

Succulent strips of pesto infused chicken breast with lashings of Manuka smoked streaky bacon and drizzled in an Avocado oil. 23.00

Seasonal vegetables tossed through with a rich tomato 'n' garlic infused sauce (V) 19.00

The Stack (V)(G)(D)

20.00

Gluten free corn fritters stuffed with char grilled fresh farm vegetables and a textured mushroom rosti, accompanied with spicy side sauce and fresh garden greens

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Lamb Shank

25.00

Slow braised gourmet New Zealand lamb shank topped with a gravy made from its own jus and served on a bed of mashed agria potato then accompanied by fresh seasonal vegetables.

Add an extra shank for \$9

Neptune's Selection

29.00

A plated selection of fine seafood's from sea creatures (*pan-fried fish & prawns with flash fried calamari*) to shellfish (*natural oysters, seared scallops and grilled mussels*) served on a bed of salad greens with an assortment of dipping sauces.

Can make gluten free on request

Kai Pad Mit (D)

20.00

A traditional northern Thailand styled stir fried chicken dish with cashew nuts and fresh vegetables in our own special chilli sauce, along with a side of Thai rice.

Kiwiana Beef

29.00

200 grams prime beef char grilled to your liking and dressed with either a pepper, garlic or mushroom sauce. Comes with seasonal vegetables, two eggs cooked to your preference and crispy potato sticks.

Gangnam's Louisiana Fish

25.00

East meets west in this Cajun infused pan fried fish dish. Accompanied with our own Korean inspired fusion sauce, along with a dollop of lemon parsley infused basil pesto rice. Served with a side of fresh vegetables or a seasonal salad drizzled in a dressing of your choice.

(Italian, French, Aioli, Avocado oil, Virgin Olive oil, or a Balsamic Vinaigrette)

FINISHERS

WRC 8.50

White chocolate and raspberry infused continental styled cheesecake accompanied with fresh cream, then topped with shards of creamy milky chocolate.

Old Fashioned Kiwi Sundae 8.00

Scoops of creamy New Zealand vanilla ice cream stacked in soft marshmallows and smothered in a topping of your choice (*Berry, Caramel, Chocolate, Passionfruit*) then topped with a Buzz bar, freshly whipped cream and sprinkles.

Choc Brownie (G)(D) 8.00

A soft and fudgy gluten free chocolate brownie stuffed with rich dark chocolate chip pieces then dusted with icing sugar.

Traditional Apple Crumble 11.00

Served warm with a scoop of vanilla ice-cream and a raspberry coulee.

Fruity Waffler (D) 10.00

A waffle basket stuffed with a rich lemon sorbet on a bed of fresh fruit.

Banana Tri Cream 10.00

With a twist on the classic banana boat dessert, choose the ice cream flavours you want nestled between banana strips with a dash of freshly whipped cream.

Ice cream Flavours: *Bananaberry, Butterscotch Pecan, Chocolate, Cookies and Cream, Hokey Pokey, Lemon Lime, Mango ripple, Maple Walnut, Marshmallow Coconut Ice, Mint Chocolate, Passionfruit ripple, Pineapple Chocolate chunk, Strawberry, and Vanilla.*

You can add any scoop of ice cream to any of our desserts for just \$2

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BEVERAGES

ESPRESSO

Cappuccino, Flat White, Long Black	4.00
Hot Chocolate	
Latte, Large Hot Chocolate	5.00

TEA

Ceylon, English Breakfast, Earl Grey, Green, Lemon, Peppermint, Camomile	4.00
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NON ALCOHOLIC

Coca-Cola, Coke Zero, Diet Coke, Coconut Water, Ginger Ale, L&P, Soda Water, Sprite, Sprite Zero, Tonic Water	4.00
Juice - Apple, Cranberry, Orange, Pineapple, Tomato	5.00

Ginger Beer, Diet Ginger Beer	5.00
Hot Soda - Apple & Cinnamon, Elderberry, Pear & Basil, Salted Lychee, Watermelon & Mint	

Smoothie - Banana Honey, Mango Passionfruit, Mixed Berry	6.00
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Milkshake - Banana, Caramel, Chocolate, Creaming Soda, Lime, Spearmint, Strawberry, Vanilla	5.00
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SPIRITS & LIQUEURS

	Single	Double
Bacardi, Brandy, Coruba, Gordon's Gin, Southern Comfort, Jim Beam, Famous Grouse, Stolichnaya Vodka, Malibu, Bailey's, Johnnie Walker Red	3.50	7.00
Tequila, Appleton's, Canadian Club, Jameson's, Wild Turkey, Kahlua, Midori, Tullamore Dew, Bombay Sapphire	4.00	8.00
Karken Spiced Rum, Jim Beam Black, Cointreau, Glayva	5.00	10.00
Glenfiddich, Chivas Regal	6.50	13.00

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RED WINES

		Glass	Bottle
<u>Merlot</u>			
Kopiko Bay	<i>Gisbourne - Hawke's Bay</i>	7.50	35.00
Peter Yealands	<i>Hawke's Bay</i>	11.00	49.00

Pinot Noir

Kopiko Bay	<i>Marlborough</i>	7.50	35.00
Peter Yealands	<i>Marlborough</i>	11.00	49.00
The Ned	<i>Marlborough</i>	14.00	59.00

Other

Karikari Estate Syrah	<i>Northland</i>		69.00
Taylors Cabernet Sauvignon	<i>Clare Valley</i>	11.00	49.50
Taylors Shiraz	<i>Clare Valley</i>	11.00	49.50

BUBBLES

		250ml	750ml
Lindauer			
Brut		10.00	29.00
Friase		10.00	
Pinot Gris		10.00	
Sauvignon Blanc		10.00	

PORT

		Dram
Taylors Ruby		7.50
Taylors Tawny		7.50
Taylors 10yr		12.50
Taylors 20yr		POA

WHITE WINES

		Glass	Bottle
<u>Pinot Gris</u>			
Kopiko Bay	Gisbourne	7.50	35.00
Peter Yealands	Marlborough	9.00	39.50
Bensen Block	Gisbourne	8.00	35.00
The Ned	Marlborough	10.00	45.00
<u>Sauvignon Blanc</u>			
Bensen Block	Hawke's Bay	8.00	35.00
Kopiko Bay	Marlborough	7.50	35.00
The Ned		10.00	45.00
Peter Yealands	Marlborough	9.00	39.50
Coopers Creek Starlight (low alc 9%)	New Zealand	12.50	55.00
<u>Chardonnay</u>			
Kopiko Bay	Gisbourne	7.50	35.00
Peter Yealands	Hawke's Bay	9.00	39.50
Coopers Creek un-oaked	Gisbourne	11.50	51.00
Karikari Estate	Northland		59.00
<u>Other</u>			
Kopiko Bay White (low alc 9%)	New Zealand	7.50	35.00
Coopers Creek Riesling	East Coast	12.00	54.00
Silver Point Riesling	Marlborough	8.50	39.00
Wither Hills Rosé	Marlborough	11.00	49.00

BOTTLED BEER

Export Gold, Speight's Gold Medal, Lion Red, Tui, Waikato	6.00
Heineken, Speight's Old Dark, Steinlager Classic, Steinlager Pure	7.00
Mac's - 3 Wolves, Black, Ginger Brew, Gold, Green	7.50
Beret, Hoprock, Sassy Red	
Corona	7.50

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CHILDREN'S CHOICE

Go Fish (G) Pan fried fish served with a fresh salad	6.00
Hot Dogging Mini hot dogs accompanied with a fresh salad	6.00
Corn Fritta (G) Gluten free corn fritter topped with Manuka honey smoked bacon accompanied by a fresh salad	6.00
Cinder Chicken(G) Grilled chicken breast rested on a fresh salad	6.00
Oodles of Noodles Hokkien noodles wrapped around farm fresh vegetables and Manuka honey smoked bacon, then topped with New Zealand Cheese	10.00
Squiddly Diddly (D) A pocket of calamari stuffed with Moroccan infused rice on a fresh salad	10.00
Kai Pad Mit (D) A traditional northern Thailand styled stir fried chicken dish with cashew nuts and fresh vegetables in our own special chilli (mild) sauce with a side of Thai Rice	10.00
Side of fries	4.00

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BREAKFAST

Continental Buffet

14.00

A variety of breads (minimum five) from vogels to freya's to burgen and other speciality ones, alongside a selection of at least half a dozen different spreads (assorted jam's, marmalades, vegemite, marmite, honey and peanut butter). Individually boxed cereals with a mix of fresh, preserved and dried fruits. Yoghurts, plunger coffee and an assortment of teas and fruit juices too.

Smoothies

6.00

Banana Honey
Mango Passionfruit
Mixed Berry

Espresso

Cappuccino	4.00
Flat White	4.00
Long Black	4.00
Hot Chocolate	4.00
Latte	5.00

Cooked Options

Eggs your way

6.50

Cooked however you want - fried, poached, scrambled, delivered atop of freshly toasted bread

Kiwi Breakfast

15.00

Eggs cooked to your preference with freshly toasted bread and accompanied by grilled tomato, hash browns and mushrooms with a side of bacon

Pancakes

9.00

A stack of homemade pancakes smothered in maple syrup and served with a berry compote

French Toast

Classic	Wedges of bread soaked in a mixture of beaten eggs, milk and cinnamon then toasted in a frying pan and served with maple syrup on the side	9.00
Popeye	Wedges of bread soaked in a blend of spinach, egg, milk and cracked black pepper, then fried and topped with cherry tomato and feta	10.00
Crunchy	Strips of bread soaked in a mixture of beaten eggs, milk, cinnamon and cornflakes, toasted in a frying pan and served with maple syrup on the side	9.00
South East	Wedges of bread soaked in a salt 'n' pepper blend with finely diced onion and coriander infused into the mix and served with our own spicy ketchup	9.50

Additions

Grilled Banana	1.50
Grilled Tomato	1.50
Egg cooked your way	2.00
Hash Brown	1.00
Fried Mushrooms	2.00
Trio of gluten free Manuka honey smoked streaky bacon	6.00

Add full continental buffet options to your breakfast above for \$10 (inc tea/coffee)

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