

STARTERS

Garlic Bread <i>Local Artisan Ciabatta with our own Herb & Garlic Butter</i>	8
Bread & Dips <i>3 Warm Breads Served with Kakariki Olive Oil and Today's Fresh Homemade Dips</i>	10

ENTRÉE

Spicy Chicken Wings <i>Homemade L&P Bourbon BBQ Sauce</i>	15
Grilled Lemongrass & Ginger Chicken Skewers <i>With Roasted Peanut Sauce & Grilled Lime</i>	16
Duck Spring Rolls <i>With Nanas Plum Sauce & Yellow Rock Sugar Dressing</i>	16
Sticky Glazed Pork Ribs <i>Served with Our Own Bourbon BBQ Sauce</i>	16
Prawn Tacos <i>Flash Grilled Prawns, Fresh Mango and Coriander Salsa, Shredded Lettuce, Avocado, Coriander and Chipotle Mayonnaise</i>	16
Salt & Pepper Squid <i>Served with Aioli and Fresh Lemon</i>	17
½ kg Steamed Marlborough Mussels – ideal for two to share <i>With Chorizo, Tomato, Saffron Butter Sauce & Grilled Garlic Bread</i>	18.50

SLIDERS

Beef Cheeseburger Sliders <i>With Swiss Cheese and Caramelised Onion Jam</i>	15
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SALADS

Summer Seasonal Salad <i>Grilled Summer Peaches, Maple Glazed Walnuts, Crispy Prosciutto, Appleby Salad Mix, Smoked Goat's Cheese & Sherry Dressing (V)</i>	19
Crisp Salt & Pepper Squid Salad <i>Rocket, Cherry Tomatoes, Cucumber, Grilled Lemon and Aioli</i>	21
Chicken Caesar Salad <i>Honey, Lemon and Thyme Grilled Chicken Breast, with Cos Lettuce Crispy Bacon, Garlic Croutons, Soft Boiled Eggs, Shaved Parmesan & House Dressing</i>	21
Seared Peppered & Sesame Beef Salad <i>With Fire Roasted Peppers, Rocket, Shaved Parmesan, Capers & Creamy Horseradish Dressing</i>	21

TO SHARE

½ kg Steamed Marlborough Mussels – ideal for two to share <i>With Chorizo, Tomato, Saffron Butter Sauce & Grilled Garlic Bread</i>	18.50
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Antipasto Platter <i>Fresh Selection of Local Delights, Including Blackball Salami, Cold Smoked Salmon, Ham, Artichokes, Marinated Olives, Peppers, Local Cheeses and Sundried Tomatoes. Served With Toasted Sourdough, Kakariki Olive Oil and Dips</i>	<i>ideal for one - 19 or for two - 32</i>
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Flames on Forty Tasting Platter <i>Spicy Chicken Wings, Baby Cheeseburgers and Salt & Pepper Squid</i>	35
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MAINS

Flames on Forty Burger	22
<ul style="list-style-type: none"> BEEF - 180gm Homemade Ground Beef Pattie, Melted Swiss Cheese, Caramelised Onions and Ball Park Mustard MEXICAN FISH BURGER – Spiced Crumbed Fresh Fish Fillet, Smashed Avocado, Mango & Chilli Salsa, Chipotle Mayo & Sour Cream. CHICKEN – Crispy Fried Buttermilk Chicken with Swiss Cheese, Crispy Bacon and Ranch Dressing VEGGIE BURGER –Homemade Roasted Pumpkin and Chickpea Pattie, Eggplant Kasundi, Vegetarian Cheddar Cheese, Aioli & Toasted Brioche Bun 	22

All Burgers Served on Toasted Brioche Buns with Crisp Iceberg Lettuce, Sliced Tomato and Fries

Sticky Glazed Pork Ribs <i>Served with Our Own Bourbon BBQ Sauce, Apple & Fennel Slaw with Ranch Dressing and Potato Skins</i>	27
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Beer Battered Fish & Chips <i>Can Be Ordered Grilled (GF). Served with Fresh Salad, Homemade Tartare Sauce and Lemon</i>	27
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Roast of the Day <i>Changing Daily, Served with Roast Vegetables, Traditional Accompaniments and Real Gravy</i>	27
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Chicken Saltimbocca <i>Slices of Chicken Breast Wrapped with Sage & Prosciutto. Served on Eggplant Caponata & Topped with Rocket Pesto & Buffalo Mozzarella</i>	30
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Pork Marsala <i>Pork Tenderloin Pan-fried with Lemon, Sage & Butter. Finished in a Creamy Marsala Sauce & Served with Potato Mash, Baby Watercress and Crisp Prosciutto</i>	32
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Lamb Shank <i>Slow Cooked Till Tender. Served with Creamy Potato Mash, Glazed Baby Carrots, Red Wine Gravy and Kumara Crisps (GF)</i>	<i>One Shank - 28 Two Shanks – 36</i>
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FROM THE GRILL – Grilled to your liking

250g Aged Rib Eye (GF)	34
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Flames on Forty Flaming 450g Flintstone on the Bone (GF)	40
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All Served with Garlic Mushrooms and Your Choice of

- Either Hand Cut Chips, Creamy Potato Gratin or Creamy Potato Mash
- Either Garlic & Herb Butter, Peppercorn & Brandy Sauce or Chimichurri Sauce

And

SIDES

Vegetables of the Day with Garlic & Herb Butter	5
Fresh Garden Salad with Sherry Vinaigrette	5
Fries with Aioli	5
Crispy Buttermilk Onion Rings with Ranch Dressing	6
Potato Skins, Paprika Salt, Parmesan and Sour Cream	7

DESSERTS

Passionfruit Meringue Tartlet <i>With Fresh Berries & Strawberry Gelato</i>	14
White Chocolate & Raspberry Baked Cheesecake <i>Gingernut Crust Served with Raspberry Coulis & Fresh Cream</i>	14
Flourless Chocolate Cake <i>With Pic's Peanut Butter Parfait, Butterscotch Sauce & Crunchy Hokey Pokey</i>	14
Ice Cream Sundae <i>3 Scoops of Vanilla Ice Cream Topped with Your Choice of Either: Salted Caramel, Berry or Chocolate Sauce. Finished with Whipped Cream, Toasted Peanuts, Vanilla Wafer & a Cherry</i>	14
Apple & Rhubarb Crumble <i>Served Hot with Vanilla Custard & Vanilla Ice Cream</i>	14

CHEESE PLATTER

3 Local Cheeses <i>Assortment of Local South Island Award Winning Cheeses. Ask your waitress for today's selection. Served with Crackers, Fig & Walnut Jam, Nuts and Fresh & Dried Fruits</i>	<i>ideal for one – 20 or for two - 28</i>
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V – Vegetarian | GF – Gluten Free

A selection of Port, Liqueurs & Spirits available

Please ask our wait staff



available now from Reception

Vouchers can be used for Food & Beverage purchases at

Flames on 40 Restaurant

or

for accommodation at

The Hotel Nelson