

# flames

ON FORTY

RESTAURANT & BAR  
NELSON NZ

## STARTERS

- Garlic Bread** 8  
*Local Artisan Ciabatta with Our Own Herb & Garlic Butter (V)*
- Bread & Dips** 10  
*3 Warm Breads Served with Kakariki Olive Oil and Today's Fresh Homemade Dips (V)*

## SMALL PLATES

- Beef Tacos (2)** 16  
*Homemade Flour Tortillas with Meltingly Tender Beef Brisket, Pickled Red Onion, Sour Cream & Toasted Almonds*
- Flames Potato Gnocchi** 16  
*Served in a Gorgonzola Cream Sauce with Baby Spinach & Toasted Pinenuts. Can Be Served as a Main on Request*
- Chicken Skewers** 16  
*With Homemade Peanut Satay Sauce (GF)*
- Salt & Pepper Squid** 17  
*Served with Aioli and Fresh Lemon*
- Sticky Glazed Pork Ribs** 17  
*Served with Our Own Bourbon BBQ Sauce (GF)*
- Sliders (3)** 18  
*Crispy Buttermilk Spiced Chicken Sliders Served with Maple Bacon Jam & Smoked Cheese*
- Soup of Smokey Bacon & Seafood Chowder** 19  
*With Prawn, Salmon & White Fish, Served with Garlic Toast*

## SALADS

- Three Grain Vege Salad** 20  
*Barley, Quinoa & Freekeh – with Honey Roasted Pumpkin, Baby Spinach, Toasted Nuts, Dried Cranberries, Whipped Feta & Sherry Dressing (GF) (V)*
- Crisp Salt & Pepper Squid Salad** 21  
*Rocket, Cucumber, Grilled Lemon and Aioli*

## MAIN PLATES

- Sticky Glazed Pork Ribs** 28  
*Served with Our Own Bourbon BBQ Sauce, Apple & Fennel Slaw with Ranch Dressing & Potato Skins (GF)*
- Beer Battered Gurnard & Fries** 28  
*Can Be Ordered Grilled (GF). Served with Fresh Salad, Homemade Tartare Sauce and Lemon*
- Chicken Kiev** 30  
*Crumbed Chicken Breast Filled with Herbs & Garlic Butter, Served on Creamy Potato Mash, Wilted Baby Spinach & Chicken Gravy*
- Cajun Spiced Grilled Salmon** 32  
*With Prawn & Chorizo Potato Hash, Topped with Smoked Paprika Butter*
- Lamb Shank** One Shank - 28  
Two Shanks - 36  
*Slow Cooked Till Tender, Served with Creamy Potato Mash, Glazed Baby Carrots, Red Wine Gravy and Kumara Crisps (GF)*

## FLAMES ON FORTY BURGERS

**Beef Burger** **24**  
180gm Homemade Ground Beef Pattie, with Melted Swiss Cheese, Caramelised Onions and Ball Park Mustard

**Chicken Burger** **24**  
Crispy Fried Buttermilk Chicken with Brie Cheese, Crispy Bacon and Ranch Dressing

**Veggie Burger** **20**  
Homemade Roasted Pumpkin and Chickpea Pattie, Eggplant Pickle, Vegan Cheddar Cheese & Aioli (V)

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

## SIDES

**Vegetable Medley** **5**  
*with Garlic & Herb Butter*

**Fresh Garden Salad** **5**  
*with Sherry Vinaigrette*

**Fries with Aioli** **7**

**Crispy Buttermilk Onion Rings** **7**  
*with Ranch Dressing*

**Potato Skins** **8**  
*with Paprika Salt, Parmesan and Sour Cream*

## FROM THE GRILL – Grilled to your liking

**250g Aged Rib Eye (GF)** **34**

**Flames on Forty Flaming  
400g Flintstone on the Bone (GF)** **42**

*All Steaks Are Served with Garlic Mushrooms and Your Choice of*

<b>A Side</b>	<i>and</i>	<b>A Sauce</b>
Hand Cut Chips		Mushroom Sauce
Lyonnise Potatoes		Peppercorn & Brandy Sauce
Creamy Potato Mash		Garlic & Herb Butter
Wilted Garlic Spinach		

## DESSERTS

**Ice Cream Sundae** **14**  
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*

**Roasted Rhubarb, Apple & Red Berry Crumble** **14**  
*With Vanilla Ice Cream & Coconut Crème Anglaise (GF)*

**Dark Chocolate & Raspberry Mousse Cake** **14**  
*With Chocolate Brownie Base, Served with Chocolate Sauce & Whipped Cream*

**Flames Bread & Butter Pudding** **14**  
*With Whiskey Soaked Fruit, Berry Jam & Vanilla Custard, Served Hot with Drambuie Butterscotch Sauce & Vanilla Ice Cream*