

# Flare Catering

## Thursday Dining at Long Reef

### Starter

Wood Fired Ciabatta, Extra Virgin Oil, Balsamic - \$6

Garlic or Herb Bread - \$4.5

Roasted Almond with Chilli Smoked Salt - \$4.5

Australian Olives with Rosemary, Thyme and Garlic - \$4.5

### Entrée

Crispy Skin Pork Belly, Vanilla Pear Chutney, Petite Herb Salad - \$15

White Bait Fritters, Japanese Slaw, Wasabi Lime Dressing - \$14

Seared Sea Scallops, Cucumber Noodles, Mint and Pink Grape Fruit Salad - \$17

Grilled Lamb Fillets, Wild Rocket, Lemon Roasted Haloumi, Roasted Red Bell Pepper - \$15

Char-grilled Asparagus, Roasted Roma and Buffalo Mozzarella, Warm Caper Vinaigrette - \$15

### Main

Market Fish – Grilled, Saute Chat Potato, Rocket, Burnt Orange Vinaigrette - \$MKT

King Prawns Spaghettini, Garden Peas, Asparagus, Pancetta, Goats Cheese, Chilli Lemon Oil - \$27

Seared Beef Fillet, Mushroom and Parmesan Crust, Garlic Potato Mash, Bordelaise Sauce - \$31

Roasted Garlic Lamb Rump, Baby Chats, Cinnamon Pumpkin, Green Olive Salsa - \$25

Char-grilled Corn Fed Chicken Breast, Polenta, Caramelized Onion, Red Wine Sauce - \$23

### Side Dish

Saute Chat Potato with Sea Salt and Fresh Thyme - \$6.50

Seasonal Vegetables with Olive Oil - \$6.50

Rocket and Parmesan Salad with Toasted Walnut and Balsamic Glaze - \$7

Roasted Tuscan Vegetable - \$8

Bowl of Chips with Aioli - \$5.50

### Desserts

See our daily specials