

0499 099 886 FLAMECAKE.COM.AU





Our products are steeped in history. Bread bakers, from Alsace in France & Bavaria in Germany, first created these dishes hundreds of years ago to utilise the high temperature of the oven before it cooled enough to bake the day's loaves. We have taken traditional recipes, sourced the best and finest Tasmanian ingredients and bake the authentic way in our very own wood fired oven.

FLAMMKUCHEN

Traditional Bavarian and French speciality, made with a crispy thin wheat sourdough base, using local Callington Mill flour & topped with Meander Valley crème fraiche.

	11" FULL	1/4 SLICE
CLASSIC	\$16	\$5
Boks bacon, onions, garlic, fresh herbs +Raclette cheese \$2 on 11"		
BAVARIAN Sauerkraut, cabbage, potatoes, onions, fresh herbs +Raclette cheese \$2 on 11"	\$15	\$5
THE HUON Tongola goat cheese, tomatoes, potatoes, onions, rocket, T	\$20 Tasmanian h	\$6 oney
PUMPKIN BLUE Saint Agur blue cheese, roasted pumpkin, potatoes, onions, rocket, balsamic glaze	\$20	\$6
TASTE OF THE OCEAN Tasmanian scallops, spring bay mussels, Boks bacon, potatoes, tomatoes, garlic, spring onions	\$22	\$7
FARMER'S FAVOURITE Boks bacon, Raclette cheese, sauerkraut, cabbage, potatoes, garlic, spring onions	\$20	\$6
SOMETHING SWEET Tasmanian apples and honey, real Vanilla, berrie compote	\$15	\$5



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Let Flamecake cater your next function! We have 3 different ALL YOU CAN EAT options, which include 3 COURSES each. The Menu is served as a "Flying Buffet" on traditional wooden boards for a relaxed and comfortable service. Functions are available statewide, please contact us for a quote.

(Vegetarian, vegan, lactose free, gluten free available on request)

MENU 1

STARTER

MAINS

DESSERT

Rahmfleck Vegetarian

Flammkuchen Classic Bavarian Flammkuchen
Something Sweet

25-150 people, **\$25** per person

30-200 people, **\$20** per person

MENU 2

STARTER

MAINS

DESSERT

Rahmfleck Speck Vegetarian Flammkuchen Classic Bavarian Taste of the Ocean The Huon Flammkuchen Something Sweet

MENU 3

20-100 people, **\$30** per person

STARTER

Rahmfleck Speck Vegetarian

MAINS

Flammkuchen
Classic
Bavarian
Taste of the Ocean
The Huon
Pumpkin Blue
Farmers Favourite

DESSERT

Flammkuchen Something Sweet Seasonal Special (100% Tasmanian)

RAHMFLECK

Baked Bavarian flat bread, made with a rye and potato sourdough and topped with sour cream.

SPECK

Boks bacon, spring onions, garlic, fresh herbs

VEGETARIAN

Cherry tomatoes, spring onions, garlic, fresh herbs