

# Banquet for Four

<b>Whole Smoked Duck</b>	"The best whole smoked duck in Brisbane" Dry aged for 12 days and smoked for 6 hours	<b>\$280</b>
Grimaud duck from Hawkesbury NSW GF,DF	davidson plum and candied beetroot   soy glaze	\$70 per person

## SNACKS

### **Smoked Duck Croquettes**

*bush tomato | pickled onion*

### **Beef Tartare** GF, DFO

*ptato tartlet | smoked tallow | truffle pecorino*

### **Paroo Kangaroo** GF

*garlic | pickled onion | spiced desert sand*

## STARTERS

### **Grilled Tiger Prawns** GF

*uni butter | smoked bottarga | shellfish oil*

### **Grilled Skewers** GF, DFO

*house cultured sheep's yoghurt | smoked red pepper oil*

Smoked lamb

*| victoria pepita*

Stone Axe wagyu intercostal

## SHARED SIDES

### **Housemade Fries** GF, DF

*spiced desert sand | herb salt | aioli*

### **Grilled Oak Salad** GFO, DF

*samphire dressing | Dutton Park honey | pork jowl crumb*

Booking is Required [www.flamingandco.com.au](http://www.flamingandco.com.au)