

Starters

pacific oysters - lemon wrap <i>or</i> smoked daikon mignonette <i>gf, df</i>	36/72
baked clearwater scallop, smoked kelp and sage butter <i>gf</i>	11ea
selection of deli meats and house pickles <i>gf, df</i>	18
kangaroo carpaccio, smoked saltbush, lemon oil and native mint <i>gf, df</i>	7
wattleseed bun, compound butter	7
sweet corn croquettes with house bacon	12
beef rissoles and passata, smoked red pepper oil <i>gf, df</i>	18

Mains

All steaks served with red wine and beef neck jus.

confit duck leg, cauliflower, roast pear and macadamia <i>gf</i>	42
smoked half chicken, carrot and ginger puree, roast almond oil <i>gf, dfo</i>	46
angus striploin mb2 – ABG, QLD (240) <i>gf, df</i>	48
wagyu rump cap mb9 – sir harry, elbow valley QLD (220gms) <i>gf, df</i>	64
rib eye mb4 – bachelor, QLD (340gms) <i>gf, df</i>	85

Large Plates

Ideal for 3 – 5 people to share (approximate 1 - 1.5kg)

smoked lamb shoulder, persevered citrus and roast garlic <i>gf, dfo</i>	14/100g
wagyu t-bone mb4 – s. kidman, QLD <i>gf, df</i>	22/100g
black angus tomahawk mb2 – bachelors <i>gf, df</i>	25/100g

Sweet and Savoury

crème brûlée with roasted tonka bean <i>gf</i>	15
paysan breton brie and valdivieso manchego cheese, toast, house jam, lavosh and fruit	22

Sides	
chips, house seasoning, aioli <i>gf, df</i>	11
mash potato, confit garlic, garlic oil <i>gf</i>	8
roast cabbage, salted chilli, smoked butter <i>gf</i>	12
country salad and mustard dressing <i>gf, df</i>	12
Condiments - we go with your steak, just ask	
horseradish butter	
grilled le padron pepper	
Kids Meal	
spaghetti, meatballs and passata <i>dfo</i>	18
steak, with chips or mash <i>gf, dfo</i>	20

Set Menu 68

Can't decide? let the chefs sort it, we'll look after you

minimum 2 people, whole table participation

What to expect

shared starters – a selection of three starters chosen by the kitchen

choice of main - confit duck leg *or* angus striploin

served with chips and a salad

FLAMING & CO.

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