



FLAMING & CO.

| MENU WINTER 2025 |

**MODERN AUSTRALIAN CUISINE
CELEBRATING NATIVE INGREDIENTS WITH
WOOD-FIRED COOKING**

We strive to select and offer the freshest seasonal ingredients that truly capture the essence of the time of year. Our dishes may occasionally adapt based on climate and ingredient availability.

The menu is designed with sharing in mind, offering generous portions and sharing-style dishes to bring people together over great food.

STARTERS

Pacific Standard Oysters

Natural	GF, DF	lemon wrap	36	half dozen
		shallot & smoked daikon mignonette	72	one dozen
Baked Clearwater Scallop	GF	smoked kelp sage butter	12	ea
Wattleseed Flatbread	DFO	confit garlic compound butter	9	
Sweet Corn Croquettes (4)		house bacon barbecue sauce	12	
Kangaroo Carpaccio	GF, DF	smoked saltbush orange & anise oil myrtle native mint	16	
Beef Rissoles (6)	GF, DF	native lemon myrtle passata smoked red pepper oil	18	
Australian House Marinated Olives	GFO	wild native olives & green kalamata cultured yogurt lavosh	19	

MAINS *Share or enjoy it yourself - you decide.*

Hawkesbury, NSW		parsnip & goats' whey honey mustard veloute	40	
Confit Duck Leg	GF	grilled pak choy macadamia		
160gm				
Lillydale, Victoria		carrot purée almond & curry oil	49	
Smoked Half Chicken	GF,DFO			
850gm Free Range				

SIGNATURE LARGE PLATES **Pre-order is required*

"The best whole smoked duck in Brisbane"

Grimaud Duck Hawkesbury NSW

Whole Smoked Duck

12 Days Dry Aged

GF, DF

*davidson plum and candied beetroot |
soy & Innisfail pepper*

(Ideal to share between 3-4 patrons)

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Top Hat Wagyu, North QLD

Dry Aged T-Bone MB4+

Grain Fed Approx.1kg

GF, DF

pickled de padrons | peppercorn jus

(Ideal to share between 2-3 patrons)

22/100g

Top Hat Wagyu, North QLD

Dry Aged Porterhouse MB4+

Grain Fed Approx.1.6kg

GF, DF

pickled de padrons | peppercorn jus

(Ideal to share between 4-5 patrons)

22/100g

SHARED SIDES

Mash GF

confit garlic | garlic oil

8

Thick Cut Chips GF, DF

herb seasoning | aioli

12

Roast Cabbage GF

smoked butter | salted chilli dressing

14

DESSERTS

Crème Brûlée GF

tonka bean

16

Baked Apple Pie

white chocolate & Szechuan cream

18