

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 shallot & smoked daikon mignonette	36 half dozer 72 one dozer
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 GFO Marinated Olives	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		

49

carrot purée | almond & curry oil Lillydale, Victoria Smoked Half Chicken GF,DFO

850gm Free Range

STEAKS Grilled de padron pepper is available, just ask us.

Qeensland Angus Striploin MB+2 Grain Fed, 240gm GF, DFO	horseradish butter red wine jus Ideal recommendation: Rare, Medium Rare, Medium	46
Sir Harry's, Elbow Valley QLD Wagyu Rump Cap MB+9 Pure Blood, Orange Fed, 220gm GF, DFO	horseradish butter red wine jus Ideal recommendation:: Medium Rare, Medium, Medium Well	64
Bachelor, QLD Black Angus Rib Eye MB+3 Grain Fed, 340gm GF, DFO	horseradish butter red wine jus Ideal recommendation: Medium Rare, Medium,	85

FOR THE YOUNG ONES Age 12 & under

Kid's Steak	thick cut chips or mash barbecue sauce	
Spaghetti & Meat Balls	spaghetti beef	18

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	davidson plum and candied beetroot soy & Innisfail pepper	132		
GF, DF	(Ideal to share between 3-4 patrons)			
Top Hat Wagyu, North QLD Dry Aged T-Bone MB4+	pickled de padrons peppercorn jus	22/100g		
Grain Fed Approx.1kg GF, DF	(Ideal to share between 2-3 patrons)	22/1008		
Too Hot Wester North OLD				
Top Hat Wagyu, North QLD Dry Aged Porterhouse MB4+ Grain Fed Approx.1.6kg	pickled de padrons peppercorn jus	22/100g		
GF, DF	(Ideal to share between 4-5 patrons)			
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		