

# FLAMING & CO.

| MENU AUTUMN 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*      32 half dozen  
*scallion oil | fermented chilli*      64 one dozen

**Wattleseed Flatbread** DFO      *confit garlic | compound butter*      8  
*Butter changes every now and then.*

**Smoked Kangaroo Croquettes (4)**      *espelette emulsion*      12

**Beef Tartare (2)** GF, DF      *potato tartlet | horseradish | olasagasti*      16

**Lamb Polpette (6)** GF, DFO      *roasted lamb | red shatta and passata | native myrtle*      18

## SHARED MAINS

Tullymorgan, NSW  
**Mirrabooka Pork Ribs** GF,DFO      *heirloom cherries | pickled greens |*      44  
350gm      *smoked red pepper oil*  
*Fork? Optional hands, recommended.*

Lillydale, Victoria  
**Smoked Half Chicken** GF,DFO      *candied dutch carrots | house mole |*      44  
850gm Free Range      *cultured yogurt*

Lamb of Tasmania  
**Coal Roast Lamb Rump** GF,DFO      *cavalo | mint and juniper cream | fried capers*      46  
320gm

## STEAKS

Five Founders, QLD <b>Angus Striploin MB+2</b> Seaweed Fed, 240gm GF, DFO	<i>grilled de padron   native l'entrecote   red wine jus</i>  <b>Ideal recommendation: Rare, Medium Rare, Medium</b>	42
Rangers Valley, Glen Innes NSW <b>WX Chuck Tail Flap MB+3</b> Wagyu Cross, Grain Fed, 220gm GF, DFO	<i>grilled de padron   native l'entrecote   red wine jus</i>  <b>Ideal recommendation: Medium Rare, Medium, Medium Well &amp; Well Done</b>	46
Sir Harry's, Elbow Valley QLD <b>Wagyu Rump Cap MB+9</b> Pure Blood, Orange Fed, 220gm GF, DFO	<i>grilled de padron   native l'entrecote   red wine jus</i>  <b>Ideal recommendation:: Medium Rare, Medium, Medium Well</b>	60

## SHARED 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 glaze*

128

**(Ideal to share between 3-4 patrons)**

Hereford, Little Joes, SA

Grass Fed

#### **Dry Aged T-Bone MB4+**

approx.1kg

GF, DFO

*native l'entrecote | house peppers | beef neck jus*

22/100g

**(Ideal to share between 2-3 patrons)**

Hereford, Little Joes, SA

Grass Fed

#### **Dry Aged Porterhouse MB4+**

approx.1.8kg

GF, DFO

*native l'entrecote | house peppers | beef neck jus*

22/100g

**(Ideal to share between 4-6 patrons)**

## SHARED SIDES

**House Cut Chips**    GF, DF

*spiced desert sand | herb salt | aioli*

11

**House Salad**    GF, DF

*sapphire dressing | seasonal fruit*

12

**Baked Broccolini**    GF, DF

*macadamia | lemon agrumato*

14

## KID'S MEAL    *Age 12 & under*

**Wagyu Steak**

*house cut chips | salad*

22

**Crumbed Cornfed Chicken**

*house cut chips | salad*

20

## ICE-CREAM

**Bee Pollen**

**Vanilla**

**Fruit Compote**

*All ice cream is served with sable.*

*GF option is white chocolate soil*

8