

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
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Beef Tartare (2)	GF, DF	potato tartlet horseradish olasagasti	16
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Lamb Polpette (6)	GF, DFO	roasted lamb red shatta and passata native myrtle	18
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SHARED MAINS

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

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

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

STEAKS

Five Founders, QLD

Angus Striploin MB+2

Seaweed Fed, 240gm

GF, DFO

*grilled de padron | native l'entrecote |
red wine jus*

42

Ideal recommendation:

Rare, Medium Rare, Medium

Sir Harry's, Elbow Valley QLD

Wagyu Rump Cap MB+9

Pure Blood, Orange Fed, 220gm

GF, DFO

*grilled de padron | native l'entrecote |
red wine jus*

60

Ideal recommendation::

Medium Rare, Medium, Medium Well

Limestone Coast, South Australia

MAYURA STATION

Chuck Tail Flap MB+9

Full Blood Wagyu, Grain Fed

GF, DFO

*grilled de padron | native l'entrecote |
red wine jus*

35/100gm

Ideal recommendation:

Medium Rare, Medium,

Medium Well & Well Done

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

samphire dressing | seasonal fruit

12

Baked Broccolini GF, DF

macadamia | lemon agrumato

14

FOR YOUNGER ONES *Age 12 & under*

Kid's 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