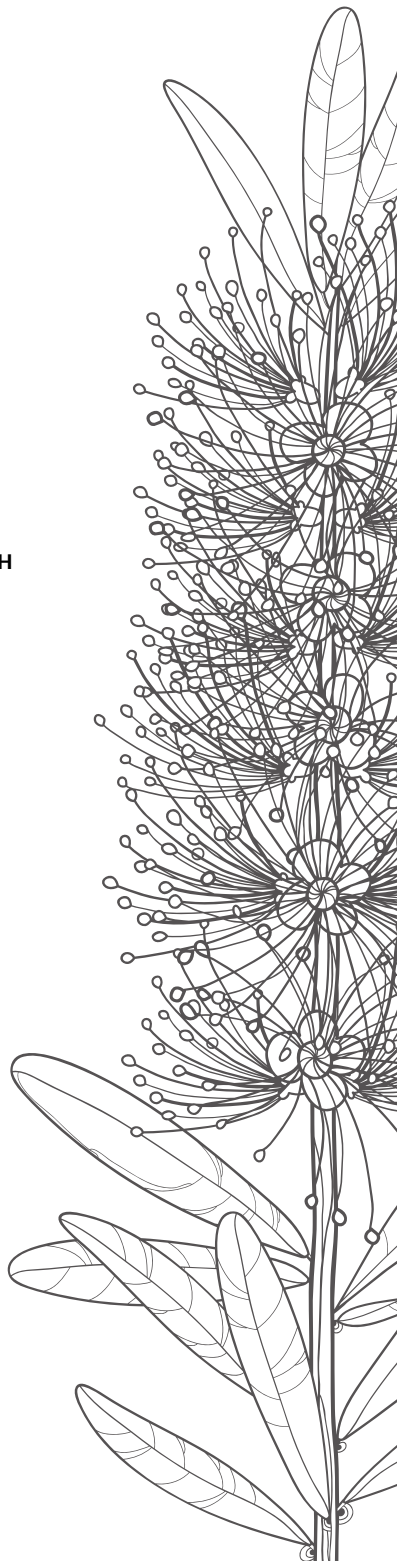


FLAMING & CO.

| MENU SUMMER 2024/25 |

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



STARTERS

Pacific Standard Oysters

Grilled GF	X.O. butter	8 ea
	<i>fermented chilli tasmanian wakame</i>	8 ea
Natural GF, DF	fresh lemon	32 half dozen
	<i>verjus, roma and soy agrumato</i>	64 one dozen

Wattleseed Flatbread DFO *smoked tomato | garlic | yoghurt* 8

Smoked Duck Croquettes *bush tomato | pickled onion* 12

Housemade Duck Liver Pâté *strawberry gum lavosh |
choucroute | house condiments* 14

Beef Tartare GF, DFO *potato tartlet | horseradish |
olasagasti* 18

Prawn and Murray Tortellini *prawn and murray cod mousse |
fermented pepper beurre blanc |
tallow mayu | native mint* 20

Stone Axe Darling Region, NSW
Wagyu intercostal Skewer *housemade cultured sheep's yoghurt |
sugarloaf | smoked red pepper oil* 22
Wagyu, Fullblood
GF, DFO

Grilled Kangaroo GF *wattleseed dressing | roasted swede puree |
grilled white radish | fennel salt* 25

Clearwater Scallops GFO *roasted kabocha | bateman's radish |
native shore greens | mustard leaf farci* 32

MAINS

White Pyrenees, VIC Lamb Rump GF	<i>pumpkin dauphinoise truffle duxelles jus gras pumpkin tendrils</i>	40
Lillydale, VIC Smoked Half Free Range Chicken GF, DFO	<i>candied dutch carrots house mole cultured yogurt</i>	44

STEAK

Five Founders Angus Striploin MB+2 Carbon Neutral Certified, 230gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	44
Whestholme, QLD Petit Shoulder MB+4 Wagyu X Mitchell, 230gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	46
Stone Axe Darling Region, NSW Chuck Tail Flap MB+9 Black Wagyu, Fullblood, 220gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	58
Imperial Blossom Darling Downs, QLD Rump Cap MB+7 Wagyu Pureblood, 220gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	64

SHARED SIDES

Housecut Chips GF, DF	<i>spiced desert sand herb salt aioli</i>	11
Grilled Oak Salad GF, DF	<i>samphire dressing jamon pepita</i>	12

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

120

(Recommended 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

(Recommended 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

(Recommended to share between 4-6 patrons)

SWEETS

Bunya Nut Cheesecake

roasted wheat crust | almond |

blueberry jam | white chocolate soil |

preserved lemon gel

17

Chicheme Crème Caramel GFO

madagascar vanilla bean |

marinated pear | coffee bean sable

19

KIDS MEAL

Wagyu Steak

housecut chips | salad

22

Crumbed Cornfed Chicken

housecut chips | salad

20