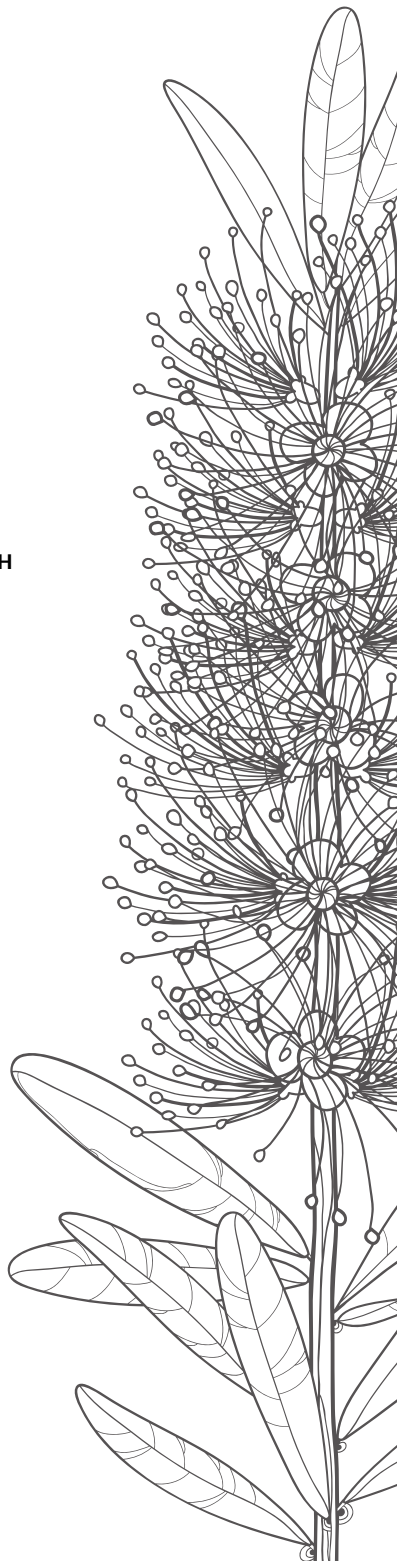


FLAMING & CO.

| MENU SUMMER 2025 |

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



STARTERS

Pacific Standard Oysters

Grilled GF X.O. butter 8 ea

fermented chilli | tasmanian wakame 8 ea

Natural GF, DF fresh lemon | verjus, roma and soy | 32 half dozen

agrumato 64 one dozen

Wattleseed Flatbread DFO smoked tomato | garlic | yoghurt 8

Smoked Duck Croquettes bush tomato | pickled onion 12

Beef Tartare GF, DFO potato tartlet | horseradish | olasagasti 16

Smoked Kangaroo GF myrtle and yuzu dressing | macadamia | tare 19

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

MAINS

White Pyrenees, VIC wattleseed dauphinoise | jus gras | diane 42

Coal Roast Lamb Rump GF

Lillydale, Victoria candied dutch carrots | house mole | 44
Smoked Half Chicken GF
cultured yogurt

Free Range

STEAK

Five Founders Angus Striploin MB+2 Carbon Neutral Certified, 240gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	44
Whestholme, QLD Petit Shoulder MB+4 Wagyu X Mitchell, 240gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	46
Rangers Valley, Glen Innes NSW WX Chuck Tail Flap MB+3 Wagyu Cross, Grain Fed, 230gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	48
Sir Harry's Wagyu, Elbow Valley QLD Wagyu Rump Cap MB+9 Full Blood, Orange Fed, 220gm GF, DFO	<i>grilled de padron native l'entrecote red wine jus</i>	60

SHARED SIDES

Housemade 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

124

(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

Bee Pollen Ice Cream

*madagascan vanilla bean | bee pollen |
coffee bean sable*

15

Bunya Nut Cheesecake

*roasted wheat crust | almond |
blueberry jam | white chocolate soil |
preserved lemon gel*

16

KIDS MEAL

Wagyu Steak

housecut chips | salad

22

Crumbed Cornfed Chicken

housecut chips | salad

20