

FLAMING & CO.

| MENU SPRING 2024 |

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



STARTERS

Oysters

Grilled GF X.O. butter 8 ea

fermented chilli | tasmanian wakame 8 ea

Natural GF, DF fresh lemon 32 half dozen
vermouth and soy vinegar | agrumato 64 one dozen

Wattleseed Flatbread DFO smoked tomato | garlic | yoghurt 8

Smoked Pork Hock Croquettes bush tomato | fried curry leaves 12

Housemade Duck Liver Pâté molasses lavosh | choucroute | house condiment 14

Beef Tartare GF, DFO potato tartlet | horseradish | warrigal green and olasagasti cream 18

Stone Axe Darling Region, NSW

Wagyu intercostal Skewer housemade cultured sheep's yoghurt | sugaloaf | smoked red pepper oil 22

Black Wagyu, Fullblood

GF, DFO

Grilled Kangaroo GF bunya nut espuma | mushroom cluster | warrigal green 25

Clearwater Scallops GF roasted kabocha | bateman's radish | kale | native shore greens 32

MAINS

Brisbane Valley Quail, QLD Coominya Quail GF	<i>celeriac pickled corella davidson plum shiso</i>	46
White Pyrenees, VIC Lamb Cutlets GF, DF	<i>grilled peppers preserved citrus flavado tendrils</i>	54
Stone Axe Darling Region, NSW Chuck Tail Flap MB+9 Black Wagyu, Fullblood, 220gm GF, DFO	<i>caulini native l'entrecote red wine jus</i>	58
Imperial Blossom Darling Downs QLD Rump Cap MB+7 Black Wagyu, Pureblood, 220gm GF, DFO	<i>caulini native l'entrecote red wine jus</i>	64

SHARED SIDES

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

LARGE PLATES

Sunset Hill, Millmerran, QLD

Boer Goat Shoulder

2.1kg, Bone In

GF, DFO

preserved lemon | goat rib jus

210

(Recommended to share between 5-6 patrons)

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)

Pre-order is required

Hereford, Little Joes, SA

T-Bone MB4+

approx.1kg

GF, DFO

market veg | native l'entrecote | beef neck jus

22/100g

(Recommended to share between 2-3 patrons)

Hereford, Little Joes, SA

Porterhouse MB4+

approx.1.8kg

GF, DFO

market veg | native l'entrecote | beef neck jus

22/100g

(Recommended to share between 4-6 patrons)

SWEETS

Grilled Bethonga Pineapple

GFO

*native myrtle mousse | pecan |
 native mint lace*

16

Chicheme Crème Brûlée GF

*madagascan vanilla bean |
 sweet corn anglaise*

18

KIDS MEAL

Wagyu Steak

housemade fries | salad

22

Crumbed Cornfed Chicken

housemade fries | salad

20