

Banquets for Four

MAIN (CHOOSE ONE)

Whole Smoked Duck <i>Grimaud duck from Hawkesbury NSW</i> GF,DF	"The best whole smoked duck in Brisbane" Dry aged for 12 days and smoked for 6 hours <i>dauidson plum and candied beetroot soy glaze</i>	\$280 <i>\$70 per person</i>
Côte de Boeuf MB+3 <i>Full blood black Angus from Darling Downs QLD</i> GF,DF	Bone-in rib eye steak <i>native pepper berry jus</i>	\$350 <i>\$87.50 per person</i>

SNACKS

Smoked Pork Hock Croquettes	<i>bush tomato curry leaves</i>
Beef Tartare GF, DFO	<i>coral wafer smoked tallow truffle pecorino</i>
Paroo Kangaroo GF	<i>sesame garlic spiced desert sand</i>

STARTERS

Grilled Scallop GF	<i>preserved lemon cauliflower n'duja emulsion bottarga</i>
Assorted Skewers GF chicken drumstick fillet lamb short loin fremantle octopus imperial blossom wagyu	<i>housemade sheep's yoghurt smoked red pepper oil native desert sand</i>

SHARED SIDES

Housemade Fries GF, DF	<i>native desert sand house seasoning aioli</i>
Grilled Oak Salad GF	<i>samphire dressing Dutton Park Honey pork jowl crumb</i>

Booking is Required www.flamingandco.com.au