

Banquets for Four

MAIN (CHOOSE ONE)

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

Smoked Pork Hock Croquettes	<i>bush tomato curry leaves</i>
Beef Tartare	<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	<i>housemade sheep's yoghurt smoked red pepper oil native desert sand</i>
chicken drumstick fillet	
lamb short loin	
fremantle octopus	
imperial blossom wagyu	

SHARED SIDES

Housemade Fries	<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