

# FLAMING & CO.

| MENU AUTUMN 2024 |

MODERN AUSTRALIAN CUISINE  
CELEBRATING NATIVE  
INGREDIENTS WITH  
WOOD-FIRED COOKING



## SNACKS

### Oysters

<b>Grilled</b>	<i>X.O. butter   scallion</i>	8 ea
	<i>pork jowl crumb   n'duja espuma</i>	8 ea
	<i>fermented chilli   wakame</i>	8 ea
<b>Natural</b>	<i>lemon   vermouth mignonette</i>	30 half dozen 58 one dozen

<b>Wattleseed Flatbread</b> DF	<i>roasted eggplant   macadamia   garlic</i>	8
<b>Housemade Duck Liver Pâté</b>	<i>molasses lavosh   choucroute</i>	12
<b>Smoked Pork Hock Croquettes</b>	<i>bush tomato   curry leaves</i>	14
<b>Beef Tartare</b> GF, DFO	<i>koshihikari rice   smoked tallow   truffle pecorino</i>	18

## GRILLED SKEWERS GF, DFO

*served with housemade cultured sheep's yoghurt | victoria pepita |  
smoked red pepper oil*

<b>Chicken Drumstick Fillet</b>	18
<b>Lamb Short-loin</b>	20
<b>Fremantle Octopus</b>	22
<b>Imperial Blossom Wagyu</b>	22
<b>Assorted Skewer Platter (4)</b>	48

## STARTERS

<b>Paroo Kangaroo</b> GF	<i>carrot greens   duck fat carrot   morcilla   shore green oil</i>	24
<b>Coominya Quail</b> GF, DF	<i>grilled pak choy   pickled onions   cress   spiced jus gras</i>	26
<b>Seared Scallops (3)</b> GFO	<i>preserved lemon   cauliflower   coral wafer   native myrtle</i>	32
<b>Grilled Tiger Prawns (3)</b> GF, DFO	<i>mojo verde   n'duja emulsion   warrigal greens   shellfish oil</i>	34

## MAINS

Hawkesbury NSW <b>Confit Duck Leg</b> GF	<i>umiboshi glazed currants   sheep's whey and parsnip   roasted pumpkin</i>	40
Little Joe's South Australia <b>Hereford Striploin MB+4</b> Pure grass fed, 220gm GF, DF	<i>grilled cabbage   sherry   red wine jus</i>	46
Carrara Darling Downs QLD <b>Wagyu Chuck Tail Flap MB+7</b> F1 350 day grain fed, 240gm GF, DF	<i>grilled cabbage   sherry   red wine jus</i>	50
Imperial Blossom Darling Downs QLD <b>Wagyu Rump Cap MB+7</b> Purebred F4, 220gm GF, DF	<i>grilled cabbage   sherry   red wine jus</i>	58

## LARGE PLATES

Recommended to share between 3 to 4 patrons  
pre-order is required

White Pyrenees VIC  
**Confit Lamb Shoulder** GF, DFO  
**Braised over 18 hours in smoked tallow** 98  
*choi sum | lemon | Innisfail peppercorn jus*

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Grimaud Hawkesbury NSW  
**Whole Smoked Duck** GF, DF  
**"The best whole smoked duck in Brisbane"** 116  
**Dry aged for 12 days and smoked for 6 hours**  
*davidson plum and candied beetroot | soy glaze*

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Darling Downs QLD  
Full Blood Black Angus  
**Côte de Boeuf MB+3** GF, DF  
**Bone-in rib eye steak** 180  
*native pepper berry jus*

## SHARED SIDES

**Housemade Fries** GF, DF *spiced desert sand | herb salt | aioli* 11  
**Grilled Oak Salad** GFO, DF *samphire dressing | Dutton Park honey | pork jowl crumb* 14  
**Cucumber Salad** GF, DFO *agrodolce | sour cream | sesame | pine nuts* 16

## SWEETS

**Grilled Pineapple** GF *beurre bosc | lemongrass mousse | anise* 15  
**Chicheme Crème Brûlée** GF *madagascan vanilla | sweet corn* 18

## KIDS MEAL

**Wagyu Steak** *housemade fries | salad* 22  
**Crumbed Cornfed Chicken** *housemade fries | salad* 20