

Banquet for Four

Whole Smoked Duck	"The best whole smoked duck in Brisbane" Dry aged for 12 days and smoked for 6 hours	\$280
Grimaud duck from Hawkesbury NSW GF,DF	davidson plum and candied beetroot soy glaze	\$70 per person

SNACKS

Smoked Pork Hock Croquettes

bush tomato | curry leaves

Beef Tartare GF, DFO

ptato tartlet | smoked tallow | truffle pecorino

Paroo Kangaroo GF

garlic | pickled onion | spiced desert sand

STARTERS

Grilled Tiger Prawns GF

uni butter | smoked bottarga | shellfish oil

Grilled Skewers GF, DFO

chicken drumstick fillet
Stone Axe wagyu intercostal

*house cultured sheep's yoghurt | smoked red pepper oil
| victoria pepita*

SHARED SIDES

Housemade Fries GF, DF

spiced desert sand | herb salt | aioli

Grilled Oak Salad GFO, DF

samphire dressing | Dutton Park honey | pork jowl crumb

Booking is Required www.flamingandco.com.au