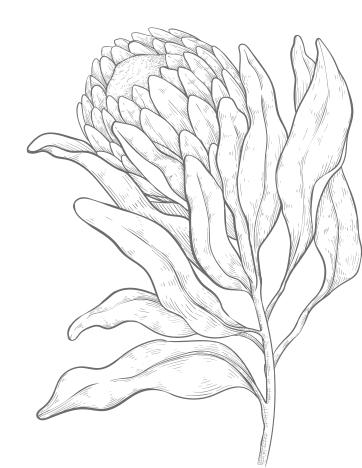
# FLAMING & CO.

| MENU WINTER 2024 |

MODERN AUSTRALIAN CUISINE
CELEBRATING NATIVE INGREDIENTS WITH
WOOD-FIRED COOKING



#### **SNACKS**

## Oysters

<b>Grilled</b> GF	X.O. butter   scallion fermented chilli   wakame	8 ea
<b>Natural</b> GF, DF	lemon wrap vermouth and soy vinegar   agrumato	32 half dozen 64 one dozen
Wattleseed Flatbread DF	roasted eggplant   macadamia   garlic	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   smoked tallow   truffle pecorino	16
<b>Chicken Drumstick Fillet Skewers</b> GF, DFO	shousemade cultured sheep's yoghurt   victoria pepita   smoked red pepper oil	14
Stone Axe Darling Region, NSW  Wagyu intercostal Skewers  Black Wagyu, Pureblood  GF, DFO	shousemade cultured sheep's yoghurt   victoria pepita   smoked red pepper oil	22

## **STARTERS**

Paroo Kangaroo GF	white onion   chard   morcilla   warrigal green	20
Coominya Quail GF, DF	pak choy kimchi   pickled onions   cress   spiced jus gras	24
Seared Scallops (3) GFO	preserved lemon   mustard carrot  swede  seaweed wafer	32
<u>MAINS</u>		
Sunset Hill, Millmerran, QLD Smoked Goat Short Ribs GF	native bush curry   olasagasti cream   candied garlic   seablite	36
Grimaud Duck, Hawkesbury, NSW  Roasted Duck Leg GF	umiboshi glazed currants   sheep's whey and parsnip   roasted pumpkin	38
<u>BEEF</u>		
Stone Axe Darling Region, NSW Chuck Tail Flap MB+9 Black Wagyu, Pureblood, 220gm GF, DF	grilled cabbage   sherry   red wine jus	58
Imperial Blossom Darling Downs QLD Rump Cap MB+7 Black Wagyu, Pureblood, 220gm GF, DF	grilled cabbage   sherry   red wine jus	62

#### Sunset Hill, Millmerran, QLD **Boer Goat Shoulder** 210 preserved lemon | goat rib jus 2.1kg, Bone In (Recommended to share between 5-6 patrons) GF, DFO "The best whole smoked duck in Brisbane" Grimaud Duck Hawkesbury NSW Whole Smoked Duck davidson plum and candied beetroot | soy glaze 120 12 Day Dry Aged (Recommended to share between 3-4 patrons) GF. DF SHARED SIDES Housemade Fries GF. DF spiced desert sand | herb salt | aioli 11 12 Grilled Oak Salad GEO. DE samphire dressing | Dutton Park honey | pork jowl crumb Roasted Cauliflower GF grilled artichoke | n'duja 14 SWEETS Grilled Pineapple Byaldi GF strawberry gum mousse 16 blackberry and anise consommé Chicheme Crème Brûlée GE madagascan vanilla bean | sweet corn anglaise 18 KIDS MEAL Wagyu Steak housemade fries | salad 22 Crumbed Cornfed Chicken 20 housemade fries | salad

Pre-order is required

LARGE PLATES