

FLAMING & CO.

| MENU WINTER 2024 |

MODERN AUSTRALIAN CUISINE
CELEBRATING NATIVE INGREDIENTS WITH
WOOD-FIRED COOKING



SNACKS

Oysters

Grilled GF	X.O. butter scallion	8 ea
	fermented chilli wakame	8 ea
Natural GF, DF	lemon wrap	32 half dozen
	vermouth and soy vinegar agrumato	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

Chicken Drumstick Fillet Skewers GF, DFO housemade cultured sheep's yoghurt | victoria pepita | smoked red pepper oil 14

Stone Axe Darling Region, NSW

Wagyu intercostal Skewers housemade cultured sheep's yoghurt | victoria pepita | smoked red pepper oil 22
Black Wagyu, Pureblood
GF, DFO

STARTERS

Paroo Kangaroo GF	<i>white onion chard morcilla warrigal green</i>	20
Coominya Quail GF, DF	<i>pak choy kimchi pickled onions cress spiced jus gras</i>	24
Seared Scallops (3) GFO	<i>preserved lemon mustard carrot swede seaweed wafer</i>	32

MAINS

Sunset Hill, Millmerran, QLD Smoked Goat Short Ribs GF	<i>native bush curry olasagasti cream candied garlic seablite</i>	36
Grimaud Duck, Hawkesbury, NSW Roasted Duck Leg GF	<i>umiboshi glazed currants sheep's whey and parsnip roasted pumpkin</i>	38

BEEF

Stone Axe Darling Region, NSW Chuck Tail Flap MB+9 Black Wagyu, Pureblood, 220gm GF, DF	<i>grilled cabbage sherry red wine jus</i>	58
Imperial Blossom Darling Downs QLD Rump Cap MB+7 Black Wagyu, Pureblood, 220gm GF, DF	<i>grilled cabbage sherry red wine jus</i>	62

LARGE PLATES

Pre-order is required

Sunset Hill, Millmerran, QLD

Boer Goat Shoulder

2.1kg, Bone In

GF, DFO

preserved lemon | goat rib jus

(Recommended to share between 5-6 patrons)

210

"The best whole smoked duck in Brisbane"

Grimaud Duck Hawkesbury NSW

Whole Smoked Duck

12 Day Dry Aged

GF, DF

davidson plum and candied beetroot | soy glaze

(Recommended to share between 3-4 patrons)

120

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*

12

Roasted Cauliflower

GF

grilled artichoke | n'duja

14

SWEETS

Grilled Pineapple Byaldi

GF

*strawberry gum mousse |
blackberry and anise consommé*

16

Chicheme Crème Brûlée

GF

madagascan vanilla bean | sweet corn anglaise

18

KIDS MEAL

Wagyu Steak

housemade fries | salad

22

Crumbed Cornfed Chicken

housemade fries | salad

20

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

DF - DAIRY FREE

DFO - DAIRY FREE OPTION

PUBLIC HOLIDAY SURCHARGES 15%