

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)

118

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%