

Starters

pacific oysters - lemon wrap or smoked daikon mignonette <i>gf, df</i>	36/72
baked clearwater scallop, smoked kelp and sage butter <i>gf</i>	11ea
selection of deli meats and house pickles <i>gf, df</i>	18
wattleseed bun, compound butter	7
sweet corn croquettes with house bacon	12
beef rissoles and passata, smoked red pepper oil <i>gf, df</i>	18

Sides

chips, house seasoning, aioli <i>gf, df</i>	11
roast cabbage, salted chilli, smoked butter <i>gf</i>	12
country salad and mustard dressing <i>gf, df</i>	12

Mains*All steaks served with red wine and beef neck jus.*

braised beef back rib, fazzoletti pasta, smoked pumpkin <i>dfo</i>	36
confit duck leg, cauliflower, roast pear and macadamia <i>gf</i>	42
smoked half chicken, carrot and ginger puree, roast almond oil <i>gf, dfo</i>	46
angus striploin mb2 – ABG, QLD (240) <i>gf, df</i>	48
wagyu rump cap mb9 – sir harry, elbow valley QLD (220gms) <i>gf, df</i>	64
rib eye mb4 – bachelor, QLD (340gms) <i>gf, df</i>	85

Large Plates*Ideal for 3 – 5 people to share (approximate 1 - 1.5kg)*

smoked lamb shoulder, persevered citrus and roast garlic <i>gf, dfo</i>	14/100g
wagyu t-bone mb4 – s. kidman, QLD <i>gf, df</i>	22/100g
black angus tomahawk mb2 – bachelors <i>gf, df</i>	25/100g

Set Menu 68

*Can't decide? let the chefs sort it, we'll look after you
minimum 2 people, whole table participation*

What to expect**shared starters** – a selection of three starters chosen by the kitchen**choice of main** - confit duck leg or angus striploin

served with chips and a salad

FLAMING & CO.

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