



FLAMING & CO.

| MENU WINTER 2025 |

MODERN AUSTRALIAN CUISINE
CELEBRATING NATIVE INGREDIENTS WITH
WOOD-FIRED COOKING

We strive to select and offer the freshest seasonal ingredients that truly capture the essence of the time of year. Our dishes may occasionally adapt based on climate and ingredient availability.

The menu is designed with sharing in mind, offering generous portions and sharing-style dishes to bring people together over great food.

STARTERS

Pacific Standard Oysters

Natural GF, DF	lemon wrap shallot & smoked daikon mignonette	36 half dozen 72 one dozen
Baked Clearwater Scallop GF	smoked kelp sage butter	12 ea
Wattleseed Flatbread DFO	confit garlic compound butter	9
Sweet Corn Croquettes (4)	house bacon barbecue sauce	12
Kangaroo Carpaccio GF, DF	smoked saltbush orange & anise oil myrtle native mint	16
Beef Rissoles (6) GF, DF	native lemon myrtle passata smoked red pepper oil	18
Australian House GFO Marinated Olives	wild native olives & green kalamata cultured yogurt lavosh	19

MAINS Share or enjoy it yourself - you decide.

Hawkesbury, NSW Confit Duck Leg GF 160gm	parsnip & goats' whey honey mustard veloute grilled pak choy macadamia	40
Tullymorgan, NSW Pork Cutlet GF, DFO 320gm	smoked apple puree watercress confit onion	48
Lillydale, Victoria Smoked Half Chicken GF,DFO 850gm Free Range	carrot purée almond & curry oil	49

STEAKS *Grilled de padron pepper is available, just ask us.*

Five Founders, QLD Angus Striploin MB+2 Seaweed Fed NAPCo, 240gm GF, DFO	<i>horseradish butter red wine jus</i> Ideal recommendation: Rare, Medium Rare, Medium	46
Sir Harry's, Elbow Valley QLD Wagyu Rump Cap MB+9 Pure Blood, Orange Fed, 220gm GF, DFO	<i>horseradish butter red wine jus</i> Ideal recommendation:: Medium Rare, Medium, Medium Well	64
Bachelor, QLD BlackAngusRibEye MB+3 Grain Fed, 340gm GF, DFO	<i>horseradish butter red wine jus</i> Ideal recommendation: Medium Rare, Medium,	85

FOR THE YOUNG ONES *Age 12 & under*

Kid's Steak	<i>thick cut chips or mesh barbecue sauce</i>	22
Spaghetti & Meat Balls	<i>spaghetti beef</i>	18

SIGNATURE LARGE PLATES **Pre-order is required*

"The best whole smoked duck in Brisbane"

Grimaud Duck Hawkesbury NSW

Whole Smoked Duck

12 Days Dry Aged

GF, DF

davidson plum and candied beetroot |

soy & Innisfail pepper

(Ideal to share between 3-4 patrons)

132

Top Hat Wagyu, North QLD

Dry Aged T-Bone MB4+

Grain Fed Approx.1kg

GF, DF

pickled de padrons | peppercorn jus

(Ideal to share between 2-3 patrons)

22/100g

Top Hat Wagyu, North QLD

Dry Aged Porterhouse MB4+

Grain Fed Approx.1.6kg

GF, DF

pickled de padrons | peppercorn jus

(Ideal to share between 4-5 patrons)

22/100g

SHARED SIDES

Mash GF

confit garlic | garlic oil

8

Thick Cut Chips GF, DF

herb seasoning | aioli

12

Roast Cabbage GF

smoked butter | salted chilli dressing

14

DESSERTS

Crème Brûlée GF

tonka bean

16

Baked Apple Pie

white chocolate & Szechuan cream

18