



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	32	half dozen
		al pedro ximenez smoked tomato oil	64	one dozen
Baked		dash espuma bacon	9	ea
Duck Consommé	GF, DF		5	
Wattleseed Flatbread	DFO	confit garlic compound butter	8	
Sweet Corn Croquettes (4)		house bacon	12	
Kangaroo Carpaccio	GF, DF	smoked saltbush blackberry syrup orange & anise oil	16	
Beef Rissoles (6)	GF, DF	native lemon myrtle passata smoked red pepper oil	18	

MAINS *Share or enjoy it yourself - you decide.*

Tullymorgan, NSW		house barbecue sauce	40	
Barbecue Pork Ribs	GF	Fork? optional. Hands?recommended.		
350gm				
Lillydale, Victoria		carrot purée almond & curry oil	44	
Smoked Half Chicken	GF,DFO			
850gm Free Range				
Lamb of Tasmania		confit onions jus gras	46	
Roast Lamb Shortloin	GF,DF			
350gm				

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

Five Founders, QLD Angus Striploin MB+2 Seaweed Fed NAPCo, 240gm GF, DFO	<i>romesco butter red wine jus</i> Ideal recommendation: Rare, Medium Rare, Medium	44
Sir Harry's, Elbow Valley QLD Wagyu Rump Cap MB+9 Pure Blood, Orange Fed, 220gm GF, DFO	<i>romesco butter red wine jus</i> Ideal recommendation:: Medium Rare, Medium, Medium Well	62
Bachelor QLD Black Angus Rib Eye MB+3 Grain Fed, 340 gm GF, DFO	<i>romesco butter red wine jus</i> Ideal recommendation: Medium Rare, Medium,	75

FOR THE YOUNG ONES *Age 12 & under*

Kid's Steak	<i>hand cut chips salad</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*

128

(Ideal to share between 3-4 patrons)

S.Kidman & Co. QLD

Wagyu

Dry Aged T-Bone MB4+

approx.1kg

GF, DF

pickled de padrons | peppercorn jus

22/100g

(Ideal to share between 2-3 patrons)

S.Kidman & Co. QLD

Wagyu

Dry Aged Porterhouse MB4+

approx.1.6kg

GF, DF

pickled de padrons | peppercorn jus

22/100g

(Ideal to share between 4-5 patrons)

SHARED SIDES

Mash GF

confit garlic | garlic oil

8

Hand Cut Chips GF, DF

spiced desert sand | aioli

11

Roast Pumpkin GF

pepita | pumpkin oil

12

Sautéed Greens GF, DFO

roasted swede | smoked butter

14

DESSERTS

Housemade Marshmallow

3 ea

Baked Apple Pie

*rockit apple compote |
white chocolate mousse*

16