FLINT

Fire & Smoke

Oysters

JAPANESE MIGNONETTE
Brown rice vinegar, white soy, shallot
6.50

NATURAL
6

ROASTED ON COALS
Smoked chicken miso butter
7

Small Plates

FLINT'S FIRE BREAD (VO)
Labneh, pickled apple & smoked bone marrow butter
16

HOUSE PICKLES (V)
16

SASHIMI OF THE DAY
Market raw fish with seasonal fermentations
27

GRILLED CAULIFLOWER (V)
Fermented leek butter, charred cashew paste, chili, teriyaki glaze
18

COLD SMOKED MACKEREL
Charcoal rice crisp & horseradish emulsion
27

Mains

PORK BELLY CHOP
Bone-in 550g, fermented & pickled apple
80

CHEF'S SELECT STEAK
High marble 8-9+
fermented garlic & pickled cabbage
Market Price

LAMB EYE LOIN
250g, smoked pickled plum, fermented leek butter
53

RAINBOW TROUT COOKED ON COALS
Deboned and butterflied, with fermented chilli butter and parsley-garlic verde
57

Sides

CARROT CARROT (V)
Fermented, charred, and smoked carrot with garlic labneh
22

CHARRED CUCUMBER (V)
Coal roasted, vinegar, buckwheat
15

Dessert

SMOKED WHISKEY ICE CREAM (V)
Charcoal meringue, caramelised barley
17

SEAFOOD NIGHT

Every Thursday from 5:30pm

Rotating Selection

Oysters
Raw Fish
Small Plates
Whole Fish

STEAK NIGHT

Every Wednesday from 5:30pm

To Share for 2

$55 per person includes
- Flatbread
- 300g Premium Steak
-Carrot Carrot

**portions adjusted according to no.of participants.*
*Solo diners welcome**