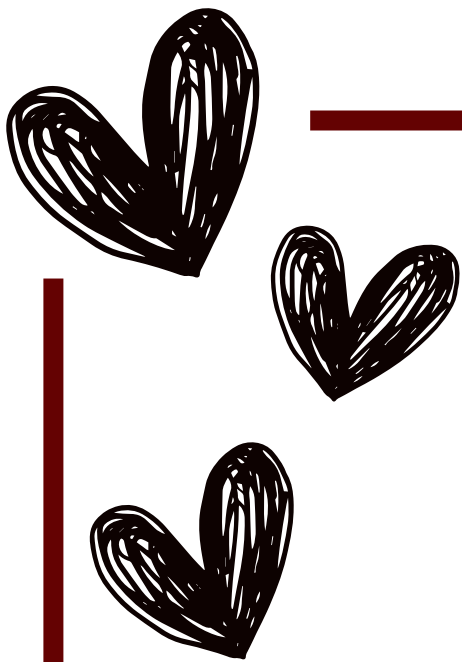




FLINT

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
15

HOUSE PICKLES (V)

15

SASHIMI OF THE DAY

Rice vinegar, fermented dragonfruit, pickles
27

GRILLED CAULIFLOWER (V)

Fermented leek butter, charred cashew paste,
chili, teriyaki glaze
18

PICKLED MUSSELS

Confit garlic and pickles on miso-pumpkin bread
15

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
52

RAINBOW TROUT COOKED ON COALS

Deboned and butterflied, with fermented chilli butter
and parsley-garlic verde
55

Sides

CARROT CARROT (V)

Fermented, charred, and smoked carrot with garlic labneh
22

CHARRED CUCUMBER (V)

Coal roasted, vinegar, buckwheat
14

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

\$55 per person includes
Flatbread
300g Porterhouse
Carrot Carrot