



DINNER MENU

At Black Fire Brisbane, we believe that the excellent foods and wines should be combined with efforts to save the traditions of cheese, vegetables, fruits, grains and animal breeds that are disappearing due to the prevalence of convenience food and agribusiness.

On that purpose we source our ingredients freshly on a daily base, locally and Organics as much as possible.

First

House Sourdough bread, extra virgin, and cultured Butter	V/NF	5
Seared local scallops with Parma crudité and house aioli	DF/GF/NF	21
Grilled King Prawns, Lemon and chilli mayo	GF/NF	22
House made "arancini" rice balls served with romesco	V/GF/NF/DF	16
Grilled chorizo on a bruschetta	GF/DF/NF	19
Berkshire pork belly slow Roasted with chipotle sauce	GF/DF/NF	23
"Fritti sorrentina" potato fluff, tomato and melted mozzarella	V/GF/NF	17
Prosciutto di Parma 18 months, olives, and bread	GF/DF/NF	26
Roasted beets, salted walnuts, blue berries and goat cheese	GF/V	20

Second

Ravioli filled with wild mushrooms, basil pesto and broad beans	V/NF	28
Risotto "Marisco" with local seafood	GF/NF	35
House pumpkin Gnocchi with pork belly ragu	GF/DF/NF	28
Free range Chicken Breast dusted in dukkha and lemon	GF/DF/NF	32
Fresh Fish of the day	GF/NF/DF	MP
Duck breast pan tossed in Calvados, pear rosti, eschallots	GF/DF/NF	33

the chicken and the fish include a choice of side and a sauce

Condiment Sauces

Roquefort Cognac	NF/GF	Romesco Chilli and Almonds	GF/DF
Shiraz Beef Jus	NF/GF/DF	Roasted Garlic Aioli	GF/DF/NF
Horseradish Relish	GF/NF/DF	Chipotle sauce	GF/DF/NF

Sunday Surcharge 10% Public holiday Surcharge 15% Credit card surcharge applies

Grilled and Slow Roasted

GF/DF/NF

Angus Hereford Rump "Tagliata"	350gr	39
Black Angus fillet tenderloin	250gr	53
Black Angus Tomahawk	1-2 KG	MP
Suckling Lamb, 6 hours	400gr portion	55
Wagyu Short Ribs, 6 hours	400gr portion	55
Black Angus Rib eye on the bone	450gr	69

All meats include a choice of side and a sauce

Sides

9

Hand cut fresh local sweet potatoes chips	GF/DF/NF
Pear, snow peas tendrils and walnuts salad	GF/DF/NF
Dutch Yellow potatoes roasted in herbs and garlic	GF/DF/NF
Seasonal leaves, parmesan and mustard vinaigrette	GF/NF
Green beans and kale sauteed	GF/DF/NF

Our Meats are all 100% Australians, not injected or infused, hormone and antibiotic free, free range and food traceable.

We buy our purebred Angus cuts from Fitzroy Meats Rockhampton (QLD) and Cape Grim Meats in Lidcombe (NSW).

The Lamb is supplied by Milly Hill Farm (NSW) and the Pig cut and whole are supplied by Mirrabooka Farm (NSW) and Bangalow Sweet Pork (NSW). The poultry are supplied by Elgin Valley Farm (QLD).

The fish products are supplied by Brisbane and Mooloolaba Fish Markets.