



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 (unpeeled)	GF/NF	26
Porcini arancini with grana Padano salad and balsamic apple	NF	17
Grilled chorizo on a bruschetta with house garlic sauce	DF/NF	19
Berkshire pork belly slow Roasted and apple Martini	GF/DF/NF	23
"Sorrentina" potato gnocchi, fresh tomato and mozzarella	V/GF/NF	19
Fried Goat Cheese bon bon with red wine strawberry	GF / V /NF	17
Prosciutto di Parma 18 months, olives, and bread (GF option)/DF/NF		26
Roasted beets, salted walnuts, blue berries and goat cheese	GF/V	20

Second

House Pappardelle with braised lamb sauce and pecorino	NF	28
Risotto with prawn and asparagus, chilli oil	GF/NF	35
House pumpkin gnocchi with pork belly ragu (GF option)/NF		28
Duck breast pan tossed in Calvados, dauphinoise and shallots	GF/NF	35
Free range Chicken breast grilled dusted in dukkha	GF/DF/NF	32
Fresh Fish of the day	GF/NF/DF	MP
Pan tossed then oven roasted with extra virgin		

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	3
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 Rump "Tagliata" sliced, shiraz sauce	350gr	42
Black Angus fillet tenderloin	200gr	55
Black Angus Tomahawk	1-2 KG	MP
Suckling Lamb, 6 hours	400gr portion	58
Wagyu Short Ribs, 6 hours	400gr portion	58
Black Angus T-bone Steak	600gr	65

All meats include a choice of side and a sauce

Sides

9

Hand cut fresh local sweet potatoes chips	GF/DF/NF
Bell peppers and asparagus tapenade, almond flakes	GF/DF/NF
Dutch Yellow potatoes roasted in herbs and garlic	GF/DF/NF
Grilled pear, walnuts, and blue cheese dressing	GF/NF
Spinach and snow peas 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.