



## 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	(GF)V/NF	<b>5</b>
Seared local scallops with Parma crudité and house aioli	DF/GF/NF	<b>22</b>
Grilled local squids with green chilli and capers	GF/NF	<b>19</b>
Porcini arancini with grana Padano salad and balsamic apple	V/GF/NF	<b>17</b>
Grilled chorizo on a bruschetta with house garlic sauce	GF/DF/NF	<b>19</b>
Berkshire pork belly slow Roasted, apple Martini	GF/DF/NF	<b>24</b>
"Sorrentina" Gnocchi, fresh tomato sauce and mozzarella	GF/NF	<b>19</b>
Prosciutto di Parma 18 months, olives, and bread	GF/DF/NF	<b>26</b>
Roasted beets, salted walnuts, blue berries and goat cheese	GF/V	<b>20</b>

## Second

House Pappardelle with braised lamb sauce and pecorino	NF	<b>28</b>
Risotto with local prawns, asparagus and chilli oil	GF/NF	<b>35</b>
Duck breast pan tossed in Calvados, pear rosti, eschallots	GF/DF/NF	<b>35</b>
House Pumpkin gnocchi with pork belly ragu	(GF) NF	<b>28</b>
Free range Chicken breast dusted in dukkha and lemon	GF/DF/NF	<b>32</b>
Fresh Fish of the day	GF/NF/DF	<b>MP</b>
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
Shiraz Beef Jus	NF/GF/DF	Roasted Garlic Aioli	GF/DF/NF
Horseradish Relish	GF/NF/DF	Scented Apple	GF/Df/NF

## Grilled and Slow Roasted

GF/DF/NF

Angus Hereford Rump "Tagliata"	350gr	<b>42</b>
Black Angus fillet tenderloin	250gr	<b>55</b>
Berkshire pork loin rolled, 8 hours	400gr portion	<b>52</b>
Suckling Lamb, 6 hours	400gr portion	<b>58</b>
Wagyu Brisket, 6 hours	400gr portion	<b>49</b>
Black Angus T-bone Steak	500gr	<b>65</b>

*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 green beans 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.*