



## 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.

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.

## Entrée

House Sourdough bread, extra virgin, cultured Butter	V/NF	<b>5</b>
Seared local scallops, Parma crudité, house aioli	DF/GF/NF	<b>23</b>
Grilled local squids, green chilli, capers	GF/NF	<b>19</b>
Porcini arancini, grana Padano salad, balsamic apple	V/GF/NF	<b>17</b>
Grilled chorizo on a bruschetta, house garlic sauce	DF/NF	<b>19</b>
Berkshire pork belly slow roasted, apple Martini	GF/DF/NF	<b>25</b>
“Sorrentina” potato gnocchi, tomato sauce, mozzarella	GF/NF	<b>19</b>
Prosciutto di Parma 18 months, olives, bread	GF option /DF/NF	<b>27</b>
Roasted beets, salted walnuts, blue berries, goat cheese	GF/V	<b>21</b>

## Mains

House Pappardelle, braised lamb sauce, pecorino	NF	<b>29</b>
Risotto, local prawns, asparagus, chilli oil	GF/NF	<b>36</b>
Duck breast, pan tossed in Calvados, dauphinoise, shallots	GF/DF/NF	<b>36</b>
House Pumpkin gnocchi, pork belly ragu	(GF) NF	<b>29</b>
Free range Chicken breast, dusted in dukkha	GF/DF/NF	<b>33</b>
Fresh Fish of the day	GF/DF/NF	<b>MP</b>
Pan tossed then oven roasted with extra virgin.		

*The chicken and the fish include a choice of side and a sauce.*

## Grilled and Slow Roasted GF/DF/NF

Angus Rump “Tagliata” sliced, shiraz jus	350gr	<b>43</b>
Black Angus fillet tenderloin	200gr	<b>56</b>
Suckling Lamb, 6 hours	400gr portion	<b>59</b>
Wagyu Brisket, 6 hours, shiraz jus	400gr portion	<b>51</b>
Black Angus T-bone Steak	500gr	<b>66</b>

*All meats include a choice of side and a sauce.*

## Sides

**9**

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

## Condiment Sauces

**3**

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

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