

**BLACK FIRE RESTAURANT BRISBANE**

**CAPRI BY FRASER BRISBANE ROOM SERVICE MENU**

**BREAKFAST**

**FROM 6.30 AM TO 10.30 AM**

**WE ARE HAPPY FOR YOU TO PREORDER YOUR BREAKFAST  
PLEASE CALL RESTAURANT ON YOUR ROOM PHONE (8058)  
BEFORE 10PM THE NIGHT PRIOR TO ARRANGE DELIVERY**

Continental | Selection of pastries, fresh fruit & a small daily smoothie | 22

Eggs on toast | Free range eggs of your choice with house sourdough or gluten free bread | 22

Spanish Omelette | free range eggs, potatoes, chorizo & manchego, served with house bread or gluten free bread | 23

Sauces | hollandaise, romesco, mojo verde, garlic rosemary mayo | 3 each

Sides | Bacon, mushrooms, roasted tomatoes, chipolatas, greens, beans | 6 each

Daily Smoothie | Chef selection, gluten free, dairy free | 12

Toast | sourdough with condiment | 12

*Vegemite, peanut butter, strawberry jam, marmalade, honey*

**ALL DAY DINING**

**FROM 11.30 AM TO 9.30 PM**

Manzanilla Olives | manzanilla olives, Cantabria anchovies, salted almonds | 15 *GF, DF*

Charcuterie Board | selection of the house, served with sourdough or gluten free bread, balsamic, extra virgin olive oil | 35 *DF*

Half Dozen Moreton Rock Oysters natural | 32 *GF, DF*

Piquillo Peppers | roasted, stuffed with crab & king prawn | 35 *GF, DF*

Grilled Haloumi | baby beets, watercress, basil pesto, beetroot dressing | 21 *GF, V*

Berkshire Pork Belly | slow roasted, balsamic, rhubarb, apple | 22 *GF, DF*

Club Sandwich | Rye or Gluten Free Bread, free range chicken & egg, smoked bacon, garlic sauce, romesco & salad leaf | 30

Rotolo | Ricotta, smoked pumpkin, roasted pine nuts, basil pesto, sage, burnt butter, tomato | 28 *V*

Ravioli | ricotta, baby spinach, sautéed with panzanella of garlic & chili, eschallots, tomato | 28 *V*

Free Range Chicken | lemon & thyme infused, warm salmorejo, roasted bell pepper & pine mushrooms trifolati | 30 *GF, DF*

Fresh Fish of the Day | fennel tapenade, capers, olives, orange salad, burnt butter, mojo verde | 36 *GF*

Black Angus Fillet tenderloin | 250g, rosemary & thyme roasted yellow potatoes, shiraz beef jus | 43 *GF, DF*

Black Angus Rib eye on the bone | 400g, silverbeet sautéed with almonds & raisin, shiraz beef jus | 45 *GF, DF*

## ALL DAY DINING CONT'D

Margherita Pizza | 24 *V*

Prosciutto & Mushroom Pizza | 28

Pepperoni Pizza | 27

### SIDES | 10

Hand Cut Sweet Potato Chips *GF, DF, V*

Pine Mushrooms Trifolati *GF, DF, V*

Taroz | yellow potato, sautéed onions, green beans *GF, V*

Tomatina | tomato, capers, basil, oregano *GF, DF, V*

Rucola, crispy prosciutto, parmesan scales *GF*

### SWEETS

Crème Catalana | orange & vanilla infused burnt cream, pistachio & strawberry Macedonia | 16 *GF, V*

Semifreddo | orange & rhubarb, chocolate Florentine wafer, salted caramel | 16 *GF, V*

Natural Vanilla Gelato | 10

Gelato of the Day | 10

## OVERNIGHT MENU FROM 9.30PM TO 6.30AM

Margherita Pizza | 29

Prosciutto & Mushroom Pizza | 33

Pepperoni Pizza | 32