



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	20
Salmon gravalax, fennel and courgette frittata, horseradish	GF/V/NF	21
Croquetas of prosciutto and manchego, Mojo verde sauce		18
Grilled chorizo on a bruschetta, organic peas tendrils	GF/DF/NF	19
Berkshire pork belly slow Roasted, rhubarb and apple Martini	GF/DF/NF	19
Patatas Bravas pan tossed potatoes with spicy sauce	V/GF/DF/NF	13
Prosciutto di Parma 18 months, olives, and bread	GF/DF/NF	26
Pan fried haloumi, beets, watercress, and beetroot dressing	GF/V	17

Second

House made pasta with the sauce of the day	V/NF	26
Carnaroli Risotto with sautéed field mushrooms and kale	GF/V/NF	29
Duck breast pan tossed in Calvados, pear rosti, eschallots	GF/DF/NF	32
Free range Chicken Supreme dusted in dukkha and lemon	GF/DF/NF	32
Fresh Fish of the day		MP
Pan tossed then oven roasted with extra virgin	GF/NF/DF	

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

Black Angus Rib eye on the bone	400gr	59
Black Angus fillet tenderloin	250gr	49
Black Angus Tomahawk	1-2 KG	MP
Suckling Lamb, 6 hours	400gr portion	52
Suckling pig, 11 hours	400gr portion	49

All meats include a choice of side and a sauce

Sides

9

Hand cut fresh local sweet potatoes chips	GF/DF/NF
Field mushrooms "trifolati" sautéed	GF/DF/NF
Dutch Yellow potatoes roasted in herbs and garlic	GF/DF/NF
Tomatina of fresh Roma tomatoes, capers, and oregano	GF/DF/NF
Arucola Salad, crispy prosciutto and parmesan scales	GF/NF
Pan fried Haloumi and beets salad	GF/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.