

Flamin' GOOD

Theatre, colour and fantastic food are all part of the Bushfire experience

The churrasco experience at Bushfire Flame Grill just got even better. Better value for money and new menu items added to the Brazilian-inspired Australian style barbecue now combine with children eating for free, gift vouchers, birthday specials and a loyalty program.

Operating under the unique Brazilian concept of rodizio, which translates as "all you can eat", churrasco offers unlimited servings of more than seven different delectable cuts of fire-roasted meats and sauces to complement, side dishes and Mareeba Gold pineapple to finish.

Churrasco features a selection of meats seasoned to perfection and slow-roasted over an open flame to capture their individual flavour. The savoury cuts are then presented on swords and carved tableside by the knife-wielding carvers, making it a dining experience that is all about theatre and colour as well as the great food.

Serving more than 20,000 diners since opening in June last year, executive chef Ben McCarthy says the churrasco slow roasted pork with Davidson's plum and sweet chilli marinade and the pineapple roasted with cinnamon sugar remain the menu favourites. Even more has been added to the feast, making it true value for money at \$39.95 per person for the unlimited feast, or if you add a selection of delicious Bushfire Tapas as an entrée, \$49.90 per person. Side dishes are replenished on request and it's a simple matter of letting your carver know if you want more of a particular meat.

Apart from the skewers of fire roasted meats carved tableside, every night a chef's daily special will be offered at no extra cost. The rotating list includes Argentinean spicy meatballs, slow-cooked ribs carved from a trolley, rump of kangaroo, turkey breast wrapped in bacon, and chicken livers

wrapped in bacon and sage. The selection of side dishes has also expanded to include crispy pork crackling and Brazilian seafood dish Moqueca, a combination of local seafood with fresh flavours of lime, tomato, capsicum, coriander and red palm oil.

And of course the á la carte menu still retains popular choices such as the Bushfire Tapas Plate including Spanish empanadas (a pastry pocket of meats), local reef fish and the fresh pasta made at Bushfire every day.

The great-value Bushfire desserts are still available at about \$10 including the house specialty Berlina Donuts (inject three lusciously gooey flavours into your donuts). Indulge in the latest sweet addition, Belgian Chocolate Fondue, a fondue dish filled with Grand Marnier-infused Belgian chocolate placed in the centre of the table into which you dip a selection of local fruit, marshmallows, profiteroles and ice creams. Enjoy the "thrill of the grill" at Bushfire every night of the year from 6pm including public holidays.

Bushfire manager Marvin Kingsley says the easygoing and interactive atmosphere is very popular with groups, families and birthday parties: "Locals and overseas visitors all enjoy it." As just another example of the great value, an individual birthday cake with candle is presented to the birthday person at no additional cost. Or register for a Bushfire loyalty card and receive a stamp for every churrasco meal purchased. When you have collected 10 stamps, you will receive one free churrasco meal.

Don't forget Sugarcane Rhubarb with tapas from 6pm, cocktails with real Australian personality and finest rums and an extensive wine, beer and rum menu.

Try Cairns Devil, a creation of Sagatiba rum, caramel syrup, fresh lime, Mareeba Gold pineapple and chilli.



Head churrasco carver Bruno Marvilla, right, is very familiar with the Brazilian-inspired dining concept, hailing from Sao Paulo, Brazil.

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Bushfire
flame grill

Brazilian Inspired, Australian Style BBQ

"Desserts at Bushfire are truly creative. All \$11 each, they are worthy of a visit in themselves and topping the popularity poll are the Berlina donuts (pictured left), little cinnamon and sugar balls which you inject with a choice of lusciously gooey flavours, such as mango or berry coulis or vanilla cream."

Narrelle Muller, Food Writer

Open from 6pm nightly
Reservations Essential
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