



Bushfire

f l a m e g r i l l



the most unique and exciting dining experience in Cairns!

We use carefully selected regional and Australia-wide ingredients including prime Australian beef raised on cattle stations spread throughout the Queensland and Northern Territory outback.

Brazilian Inspired, Australian Style BBQ

Experience a unique dining style which originated in the 18th Century Rio Grande do Sul, Southern Brazil. Long swords of succulent Australian beef, pork, lamb, ribs & chicken are seasoned, marinated, infused basted & gently roasted over a pit of glowing ironbark coals. The swords are then served "Rodizio" style - Our knife-wielding waiters slice sizzling hot roasted meats directly to your plate.

The Thrill of the Grill

'Fire Starters' (entrees) are created daily using fresh regional ingredients from the Atherton Tableland district – Mungalli Creek cheeses, sugar cane, Gagarra rainforest honeys and tropical fruits and seafoods from South Australia and Tasmania.

'Fire' dishes are created out of the red hot heat of our flame grills and the special Brazilian inspired Churrasco (shoo-rhas'co) grill. Glowing local ironbark coals infuse distinctive flavours of wood scented aromatic spices.

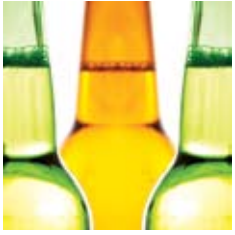
Other Specialties

BBQ Steaks - The Best Cuts of Australian Beef: The Thrill of the Grill ignites Australia's best beef.

All our premium quality beef is aged to perfection and is guaranteed to have the best flavour, tenderness and consistency.

Ishiyaki Steak - Japanese BBQ: The finest fillet of prime Australian beef, cooked on a volcanic hot rock. The beef is organic and the cooking method is healthy.





sugarcane

R H U M B A R

Muddled, Mixed, Shaken and Stirred!

Sugarcane Rhumbar showcases an amazing new selection of Australian inspired drinks using native bush ingredients to create a unique Australian juice or cocktail.

Real Australian personality

Through our support of local farmers and growers, we are able to source a range of local and regional ingredients including: fresh sugar cane, ginger, rare fruits including: indigenous varieties such as wild rosella, guava, mangosteen, mangoes, lychees and more.

Tapas with an Australian twist

Our bartenders create and serve a unique selection of drinks and snacks. Boring bar nibbles have been replaced with Spanish-inspired Tapas. Enjoy our inspiring Tapas with a glass of superb wine, one of our boutique beers or from the wide selection of Australian and imported rums.

Local history theme

Sugarcane Rhumbar hosts a unique décor featuring many different elements such as Aboriginal art, South Pacific Island artefacts, Cairns memorabilia - photographs, Books – food, local history and travel.

Conveniently located close to Bushfire Flame Grill, a great place to watch the world go by.





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