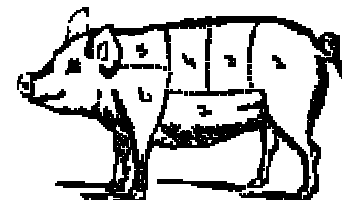


BREAD

- * **Brazilian style Cheesebread (GF)** – 7
tapioca, Vanella mozzarella, parmesan & fresh herbs
- Crisp Garlic Bread** – grilled ciabatta slices, garlic olive oil 6
- Grilled Ciabatta Bread (V)** – chimichurri & fresh tomato salsa 11

SALUMI

All Salumi is made using only authentic artisanal methods



Spain

- * **Jamon de Iberico Riservar** – ‘Best in the World’ 22
– Black Pigs fed on Acorns, DOP stamped, aged 36 mths
- * **Jamon de Serrano Riservar** – White Pigs pasture fed, DOP stamped, 15
aged 36 mths

Italy

- Prosciutto Di Parma** – “incomparable” Tuscany region, Italy, DOP stamped, 14
aged 18 mths

Australia

- Dorsogna Prosciutto (WA)** – aged 12 mths 12
- Bresaola (VIC)** – Australian air dried salted beef 13
- * **Quattro Stelle Organic Berkshire Pork (NSW) Salumi Board (3 selections)** 20
Finocchiona Salami - fennel & garlic *Suitable to share (2person minimum)*
Tartufo Salami - with Italian black truffle
Soppressa Vicentina – large salami, mild complex flavours

All Salumi is served with freshly baked bread & butter

TAPAS – Small Plates

- Chargrilled Baby Calamari** – heart of palm, pearl barley 9
- Gulf Prawns & Chorizo** – Spanish smoked paprika 9
- Duck Livers & Smoked Bacon** – black garlic, baby spinach 8
- Kingfish Carpaccio** – citrus, micro herbs, EVOO 10
- Seared Scallops** – shaved fennel, pernod butter 11
- Spanish Empanadillas** – tomato/green chilli relish 7
- * **Grilled Provolone “Argentina” (V)** – grilled provolone cheese, herbs, lemon & 9
marinated olives, EVOO
- Sugar Cane Chicken Sticks** – mango/lime salsa 8
- NQ Barramundi Goujons** – lemon aspen aioli 8
- Premium Pacific Oysters** ea 4
 - Natural – Buxton salmon caviar & lemon
 - Grilled – julienne prosciutto, balsamic, parmesan
 - Baked – gruyere mornay
- Bushfire Tapas Plate (4 selections)** 22
Suitable to share (2person minimum)
 - Barramundi goujons
 - Dorsogna shaved prosciutto & melon
 - Chicken sugar cane sticks
 - Spanish empanadillas







Items / selections subject to change due to availability & seasonality
Credit Card surcharge: Mastercard & Visa 1.5%; Amex & Diners 3.5%
Split bill surcharge \$3 per check

THE THRILL OF THE GRILL

Aged Fillet Mignon	200gms	38
Stockyard Sirloin	250gms	37
Stockyard Rib Eye Fillet	300gms	39

All steaks served with baked potato, slow roast tomato & Brazilian inspired salad

Please choose the accompanying sauce of your choice:

-  Port Wine Jus  Classic Peppercorn  Davidson's Plum
 Béarnaise  Creamed English Mustard & Garlic
 Chimichurri

Barker's Creek Pork Cutlet	36
sage potato galette, gold eschallots, baby spinach, sweet apple sauce	
Junee Gold Lamb Rump	35
chermoula spice rub, grilled vegetable couscous, orange & redcurrant jus	

PASTA

Chicken Linguini with Black Garlic	28
Supreme of chicken breast, pocketed with Vanella buffalo mozzarella & truffle tapenade, served with linguini tossed with black garlic, wild rocket, field mushroom & cherry tomato	
Sweet Potato and Goats Cheese Ravioli (V)	24
Grilled eggplant & zucchini, baby spinach, roasted capsicum sauce	

All pasta is handmade in our kitchen

SEAFOOD & FISH

Seafood Moqueca (GF) – Brazilian seafood dish with fresh prawns, reef fish, calamari, baby octopus & mussels, w/ steamed Jasmine rice	30
Cairns' local reef fish, line caught	
Choose your fish:	
	Coral Trout 35
	Barramundi 34
	Chef's Choice 31

Choose your cooking style:

Pan Fried (Menieure) – w/ chat potatoes, French beans, fresh citrus, capers, butter & semi-dried tomato

Char Grilled (GF) – w/ curried kipfler potato, mango/lime salsa, Mungalli Creek yoghurt dressing

Beer Battered with "Bushfire Spice" – fries, sea salt, lemon & tartare

Items / selections subject to change due to availability & seasonality
Credit Card surcharge: Mastercard & Visa 1.5%; Amex & Diners 3.5%
Split bill surcharge \$3 per check

CHURRASCO

There's no better way to feast!

Every Day Early Bird
Regular Price

\$39.95p/p

CHURRASCO EXPERIENCE

Your Churrasco Experience includes:

Start with:

- Pork Crackling

Churrasco Skewers:

- Beef – oregano, cumin, bush pepper
- Pork – Davidson's plum, sweet chilli marinade
- Lamb – lemon myrtle, garlic, rosemary
- Chicken – piri piri marinade
- Chorizo – locally made mild-spicy sausage
- Seafood Mocqueca – Brazilian seafood dish with fresh prawns, reef fish, calamari, baby octopus & mussels.
- Chef's Daily Special (eg Kangaroo, Ribs)
- Mareeba Gold Pineapple – cinnamon sugar



Must place order before 7pm

Served with:

- Brazilian Inspired Salad w/ Carotino Vinaigrette
- Vegetable Mornay (seasonal)
- Black Bean Feijoada – delicious, tasty Brazilian black bean stew w/steamed rice
or
- Baked Cocktail Potatoes
- Sauces – Chimichurri (Argentinean herb pesto) & Bushfire's own BBQ sauce

After 7pm

\$44.50p/p



CHURRASCO EXPERIENCE MENU
+ SALUMI BOARD w/Dorsogna Prosciutto (WA)

\$52.00p/p

CHURRASCO EXPERIENCE MENU
+ TAPAS PLATE Bushfire Tapas Plate

\$52.00p/p

CHURRASCO EXPERIENCE MENU
+ DESSERT of your choice

\$52.00p/p

Items / selections subject to change due to availability & seasonality
Credit Card surcharge: Mastercard & Visa 1.5%; Amex & Diners 3.5%
Split bill surcharge \$3 per check

VOLCANIC HOT STONE (ISHIYAKI)

Premium Eye Fillet 200gms	38
Premium Eye Fillet, Prawn Brochette	40
Premium Eye Fillet, Prawn & Tasmanian Salmon Brochette	42

Ishiyaki served with koshi rice, Asian salad, dipping sauces
Cook your own beef on a sizzling hot stone at your table
Healthy, light and cooked to your personal satisfaction

SIDE DISHES

6ea

Black bean feijoada	
Baked cocktail potatoes	
Seasonal vegetable mornay	
Grilled field mushrooms & caramelised gold eschallots	
Fries, Maldon salt (shoestring & chunky)	
Atherton Tableland salad leaves, tomato, cucumber, Spanish onion, olives, carotino vinaigrette	
Add Mungalli Creek organic feta	3

Legend

(GF)	Gluten Free
(V)	Vegetarian
Salumi	Italian for cured meats
Jamon	Dry cured Spanish ham
Churrasco	Brazilian word for BBQ
Chimichurri	Argentinean pesto
Feijoada	Brazilian black bean stew
Moqueca	Brazilian seafood stew
Black garlic	Fermented garlic
DOP	Protected Denomination of Origin
EVOO	Extra Virgin Olive Oil