



Churrasco

There's no better way to feast!

39.95 p/p

SIDE DISHES

Side dishes are replenished on request.

Black Bean Feijoada

a delicious & tasty Brazilian stew of black beans & steamed rice

OR

Baked Cocktail Potatoes

Brazilian inspired Salad with Carotino Vinaigrette

Seasonal Vegetable Mornay

Pork Crackling

Sauces to complement ~ including Chimichurri (Argentinean herb pesto)

CHURRASCO FIRE ROASTED MEATS

Let your carver know if you want more of a particular meat.

Australian Beef Rump ~ oregano, cumin, bush pepper

Pork ~ Davidson's plum, sweet chilli marinade

Victorian Lamb ~ lemon myrtle, garlic, rosemary

Chicken ~ harissa, native forest anise

Chorizo ~ locally made mild-spicy sausage

and

Seafood Moqueca ~ (Brazilian dish) local seafood with fresh flavours of lime, tomato, capsicum, coriander, red palm oil

and

Chef's Daily Special ~ chef's choice

TO FINISH

Mareeba Gold Pineapple ~ cinnamon sugar

A selection of delicious Bushfire Tapas can be added
as an entrée to your **Churrasco** experience

49.90 p/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
Public Holiday surcharge 15%



STARTERS

Breads

Wholemeal Damper Flower Pots (Australian Bush Bread) <i>Lavender, garlic & rosemary butter</i>	7
Bruschetta (V) – suitable to share <i>Grilled ciabatta slices w/chimichurri (Argentinean herb pesto) & fresh tomato salsa</i>	10
Crisp Garlic Bread <i>Ciabatta slices, garlic olive oil</i>	6
Bushfire Tapas Plate (4 selections) – suitable to share (2 person minimum) <i>Barramundi fingers – beer battered w/“Bushfire spice” WA prosciutto & melon – Mungalli Creek organic feta Chicken sugar cane sticks – mango / lime salsa Spanish empanadas – tomato & green chilli relish</i>	22
West Australian Prosciutto Style Ham <i>w/ a salad of watermelon, red onion and Mungalli Creek organic feta</i>	13
Australian Seafood Chowder <i>Fresh Australian seafood, vegetables, white wine & lemon thyme</i>	14
Freshly Shucked Tasmanian Pacific Oysters ~ natural ~ Buxton salmon caviar & lemon ~ grilled ~ julienne prosciutto, balsamic, parmesan ~ baked ~ gruyere mornay	4 ea 4 ea 4 ea
Classic Prawn Cocktail <i>w/ Tableland salad leaves, avocado, shaved red onion, Pacific seafood sauce</i>	16
Blue Swimmer Crab Cakes <i>Chilli/capsicum coulis, asparagus, dill hollandaise</i>	16

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
 Public Holiday surcharge 15%

THE THRILL OF THE GRILL







We exclusively use Stockyard grain fed beef from the Darling Downs in South East Queensland. The cattle are fed a balanced diet of high quality steam flaked grains, in excess of 200 days, to ensure tenderness, great flavour and consistency.

Butcher's Cut	Description	Weight	\$
Small Eye Fillet	Sized for the very light eater	150g	28
Classic Fillet Mignon	Thick sliced, bacon wrapped, very tender	200g	37
Sirloin	Lean, firm texture, full flavour	300g	39
Rump	Very tender, full flavour	250g	29
	For a big appetite	400g	37
Rib Eye Fillet	Chef's favourite	300g	38
Rack of Lamb	June Gold lamb, tender & juicy	300g	39

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

Please choose an accompanying sauce of your choice:

 Port Wine Jus
 Classic Peppercorn
 Davidson's Plum

 Béarnaise
 Creamed English Mustard & Garlic

Volcanic Hot Stone (Ishiyaki)

Cook your own beef on a sizzling hot stone at your table. Healthy, light and cooked to your personal satisfaction.

Premium Eye Fillet 200g	38
with prawn brochette	40
with prawn & Tasmanian salmon brochette	42

Ishiyaki served with Koshi rice, green salad and an array of dipping sauces

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
 Public Holiday surcharge 15%

Fish

We source our fish from the finest local purveyor.

Where possible, our preference is to only buy fish that are caught on the line.

We value Australia's seafood resource and support a sustainable fishing industry.

We strive to offer the freshest and best quality fish available.

We cook with care.

Coral Trout	Cairns local reef, line caught	35
Barramundi	North Queensland estuary, line caught	31
Chef's Choice	Cairns local reef, line caught	29

Please choose from these cooking styles:

Pan Fried (Menieure)

with chat potatoes, French beans, fresh citrus, capers, butter & semi dried tomato

Char Grilled

with curried kipfler potato, mango / lime salsa, Mungalli Creek yoghurt dressing

Beer Battered with "Bushfire spice"

Fries, Maldon sea salt, lemon & tartare

Seafood & Pasta

Seafood Moqueca ~ Brazilian seafood dish with fresh flavours of lime, tomato, capsicum, coriander, red palm oil, tagliatelle	30
Chicken Linguini ~ broccoli, semi-dried tomato, julienne prosciutto, roasted pinenuts, garlic cream, sweet basil	24
Sweet Potato and Goats Cheese Ravioli (V) <i>Grilled eggplant & zucchini, baby spinach, roasted capsicum sauce</i> <i>All pasta is house made</i>	22

Side Dishes

Black Bean Feijoada	7 ea
Baked cocktail potatoes	
Crisp shallow fried green beans, virgin lemon olive oil	
Seasonal vegetable mornay, chives	
Roast pumpkin, sweet potato, carrot, honey, garlic, herbs	
Grilled field mushrooms & caramelised gold eschallots	
Fries, Maldon salt	
Koshi rice	
Atherton Tableland salad leaves, tomato, cucumber, Spanish onion, olives, Carotino vinaigrette	
add Mungalli Creek organic feta	add 3

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
Public Holiday surcharge 15%

Desserts

Belgian Chocolate Fondue

New and highly recommended

*We place into the centre of your table, a fondue dish filled with
Grand Marnier infused Belgian chocolate
Create your own taste sensations from the selection of
local fruit, marshmallows, profiteroles
mudcake, biscotti
tropical ice-creams*

9 p/p
(min 2 pax)

Berlina Donuts

House speciality

*Make your own lusciously gooey, flavoured donuts!!
Inject your donuts with 3 delicious flavours
mango coulis
berry coulis
vanilla cream*

10 ea

Bush Sampler

Lemon myrtle & passionfruit brulée slice
Wattleseed pannacotta
Davidson's plum and maple syrup baked cheesecake

Chocolate Trio

Chocolate mousse pot
Macadamia & sapote brownie
Chocolate banoffi tartlet

Asian Black Rice Pudding

Grilled Mareeba Gold pineapple
Coconut caramel, macerated strawberry
Banana ice cream

Cheese Plate

10 p/p

Choose 2 of the following cheeses:

King Island Roaring Forties Blue
Bonno Dutch Spiced Gouda
King Island Brie
Mersey Valley Aged Cheddar

served with muscatels, dried fruits, organic crackers & crisp lavosch