

BREAD

- Brazilian style Cheesebread (GF)** 7
Tapioca, mozzarella, parmesan & fresh herbs
- Crisp Garlic Bread** grilled ciabatta slices, garlic olive oil 6
- Grilled Ciabatta Bread (V)** 12
Chimichurri & fresh tomato salsa

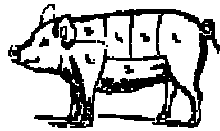
TAPAS

- Bushfire Tapas Plate (4 pieces)** 10
- ★ prawns & chorizo - Spanish paprika, garlic, lemon
 - ★ chicken sugar cane sticks - mango/lime salsa
 - ★ shaved prosciutto - Mungalli fetta & melon
 - ★ Spanish empanadillas - tomato/green chilli relish

SALUMI

Spain

- Jamon de Iberico Riservar** 24
'Best in the World' – Black Pigs fed on acorns
DOP stamped, aged 36 mths
- Jamon de Serrano Riservar** 15
White Pigs pasture fed, DOP stamped, aged 36 mths



Italy

- **Prosciutto Di Parma** 14
"incomparable" Tuscany region
DOP stamped, aged 18 mths

Amazing Value

Combine this salumi ** with a Churrasco Experience meal and pay only \$5.00

Australia

- San Marino Prosciutto (SA)** – aged 12 mths 13
made from selected female Australian pork



All Salumi is served with freshly baked artisan bread, butter & antipasto garnish

CHURRASCO

There's no better way to feast!

CHURRASCO EXPERIENCE

\$44.50p/p

Start with:

- Pork Crackling

Churrasco Skewers:

- Beef – oregano, cumin, bush pepper
- Pork – Davidson's plum, sweet chilli marinade
- Lamb – lemon myrtle, garlic, rosemary
- Chorizo – locally made mild-spicy sausage
- Mareeba Gold Pineapple – cinnamon sugar

Platters served to the table:

- Chicken – piri piri marinade
- Ribs – tamarind BBQ slow cooked pork

Side dishes:

- Ripened Tomato, Capsicum & Palm Heart Salad
- Vegetable Mornay (seasonal)
- Sauces – Chimichurri (Argentinean herb pesto) & Bushfire's own BBQ sauce



and also choose one of the following:

- Black Bean Feijoada – delicious, tasty Brazilian bean stew served with steamed Jasmine rice
- or*
- Baked Cocktail Potatoes



2 Course Amazing Value - for just an additional \$5.00p/p

Include one of the following:

SALUMI BOARD w/Prosciutto Di Parma
or DESSERT Spanish Churros

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

CHEF'S SELECTION

BEEF

Grill

Aged Fillet Mignon 200gms 39

Stockyard Rib Eye Fillet 300gms 39

Steaks served with baked potato, sour cream, ripened tomato, capsicum & palm heart salad

Choose the sauce of your choice: Port Wine Jus, Classic Peppercorn, Chimichurri, Creamed English Mustard & Garlic



Ishiyaki - Volcanic Hot Stones

Premium Eye Fillet 200gms 39

Premium Eye Fillet, Prawn Brochette 44

Premium Eye Fillet, Prawn & Tasmanian Salmon Brochette 45

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



TODAY'S FISH

Ask your friendly waitperson for today's catch

34

Choose your cooking style.

Pan Fried (Meuniere) 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

PASTA & CHICKEN

Supreme of Chicken w/ Buffalo Mozza, Preserved Lemon & Prosciutto di Parma 32

Israeli cous cous, spiced butternut pumpkin, roasted capsicum & chimichurri

Sweet Potato & Goats Cheese Ravioli (V) 24

Grilled eggplant & zucchini, baby spinach, roasted capsicum sauce

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SIDE DISHES

7ea

Black Bean Feijoada

Tasty Brazilian bean stew

Seasonal Vegetable Mornay

Chunky Fries

Ripened tomato, capsicum & palm heart salad

Salad leaves with tomato, cucumber, Spanish onion, olives, carotino vinaigrette

Add Mungalli Creek organic feta

4

LEAVE ROOM FOR OUR FAMOUS DESSERTS



Spanish Churros



Chocolate Assiette