



## BLACK FIRE

FUEGO NERO

### FUEGO NERO GROUP

BLACK FIRE BRISBANE  
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BLACK FIRE BRADDON  
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Black Fire Restaurant Brisbane is focused on serving delicious, organic and fresh seasonal produce. Grown, sourced locally and prepared to perfection by a talented team of chefs lead by Head Chef Alessandro Spiga.

“We are a big family at Fuego Nero and our guests always feel like they’re at home in our venues. A big thank you to our entire team and all of our guests who support us every day”. – *Carolina Sanchez Lopez, Director of Food & Beverage*

“Fuego Nero – Food is our business and we love what we do”

Thank you Kindly for your visit to our establishment  
We hope you enjoy your experience

TAPAS | CHARCUTERIE | SUCKLING MEATS | FUNCTIONS & EVENTS

one bill per table | no split payments | credit card transactions will incur a 1.5% merchant fee

## **FIRST**

House bread, extra virgin and cultured butter | V/NF | 4  
'Tumaca' toasted house bread, confit garlic, tomato | V/NF | 5  
Olives, salted almonds GF/DF/V | 10

Fresh Oyster Natural | 4.5 each  
Piquillo pepper, stuffed with crab and king prawns | GF/DF/NF | 6 each  
Seared scallop, jamon crudit , aioli | GF/DF/NF | 6 each  
Queso Frito, rhubarb sauce | V/NF | 6 each  
Empanada; spicy poached tuna, pistachio, romesco | 6 each

Grilled chorizo, house bread, snow pea sprout, aioli | DF/NF | 17  
Berkshire pork belly slow roasted, rhubarb and apple | GF/DF/NF | 17  
Grilled baby octopus, crispy potatoes, roasted peppers | GF/DF/NF | 16  
Grilled squid, zucchini, mojo, romesco | GF/DF | 17  
Charcuterie Board, selection of the house served with house bread | 30

## **SECOND**

Chefs selection pasta of the day | 26  
Risotto; field mushrooms, garlic, herbs, truffle oil | 27  
Free range chicken breast, lemon and thyme infused, warm salmorejo, bell pepper and  
pine mushrooms trifolati | DF/NF | 28  
Fresh fish of the day, fennel tapenade with capers and olives, orange salad and  
burnt butter, Mojo verde | GF/NF | MP

## **GRILLED + SLOW ROASTED MEATS**

Jerez and black olive marinated duck breast pan roasted, served medium rare | 280g | 36  
Wagyu Striploin, marbled 5+ | 200gr | 43  
Black Angus fillet tenderloin | 250gr | 40  
Black Angus Rib eye on the bone | 400gr | 46  
Black Angus Tomahawk on the bone | min 1kg | MP  
Suckling Lamb, 6 hours | 500g | 48  
Suckling pig, 11 hours | 500g | 44

## **SIDES ALL 9**

Hand cut sweet potatoes chips  
Local mushrooms "Trifolati", saut ed in garlic and chilli  
Roasted yellow potatoes, rosemary and thyme infused  
Alubias beans with fresh tomato, pimiento and chilli  
Tomatina of fresh tomatoes, capers, basil and oregano  
Rucola, crispy prosciutto and parmesan scales  
Red wine poached pear  
Fennel tapenade with capers and Kalamata olives  
Haloumi, beets, leaves

Groups of 8+ dine from Chefs Tasting Banquet only \$55pp