



BLACK FIRE

FUEGO NERO

LUNCH MENU AVAILABLE 12-3PM EVERY DAY

food is our business + we love what we do

BLACK FIRE BRISBANE LUNCH MENU

Leggera \$20 | enjoy menu selection + house beverage

Suckling Lamb; <i>served on house bread, romesco, caramelised onions + peppers</i>	DF, GFO
Wagyu Beef; <i>shaved salt-cured wagyu on house bread, mustard + sheep's cheese</i>	GFO
Pulled Pork Salad; <i>red cabbage, broccoli, peas, crispy pork skin</i>	DF, GF
Risotto; <i>forest mushroom, garlic + herbs</i>	GF, V, VVO
Pepperoni Pizza; <i>mild pepperoni + mozzarella on tomato base</i>	
Margherita Pizza; <i>tomato, mozzarella + basil</i>	
Prosciutto + Mushroom Pizza; <i>field mushrooms, parma prosciutto + mozzarella</i>	

Grande \$29 | enjoy menu selection + house beverage

Grilled Black Angus Rump; <i>served medium rare, sweet potato fries + shiraz beef jus</i>	DF, GF
Fish of the Day; <i>served with fennel tapenade of capers, olives + orange, burnt butter, mojo verde</i>	DFO, GF
Pasta of the Day; <i>chef's selection of house made pasta</i>	
Free Range Chicken; <i>lemon + thyme infused, warm salmorejo, pisto, pine mushroom trifolati</i>	DF, GF

Groups | dining groups of 10+ select from one of the following banquet options *minimum 2 people for group menus*

Butchers Menu; <i>selection of suckling meat with sides and sauces + house beverage</i>	\$30pp
Chefs Tasting Menu; <i>chef's selection of tapas, suckling meats with sides and sauces + house beverage</i>	\$45pp
Long Lunch; <i>charcuterie, cheese + antipasto platters + 2hr house beverages</i>	\$70pp

Sides \$9 | perfect to share at the table

Sweet Potato Fries; <i>served with garlic rosemary sauce</i>
Rucola; <i>parmesan + prosciutto</i>
Tomatina; <i>capers + balsamic</i>
Fennel Tapenade; <i>capers, orange, olives, rocket, balsamic</i>
Grilled Haloumi; <i>greens, beets, pesto</i>

add dessert tasting platter to any lunch option \$10pp

Please inform us of any dietary requirements

No Split Bills | No BYO