

Black Fire Brisbane Lunch Menu

Entrée

House Bread | 4
V

4 Natural Oyster | 18
GF, DF

4 seared scallop, jamon crudité, aioli | 19
GF, DF

Grilled Chorizo, house bread, aioli | 17
DF

Grilled Squid, zucchini, mojo, romesco | 17
GF, DF

Grilled Octopus, crispy potato, roasted peppers in vinaigrette | 16
GF, DF

Berkshire Pork Belly, poached pear, apple & rhubarb | 17
GF, DF

Main

Fish of the Day | MP
GF

Wagyu Striploin, marbled 5+ 200g | 36
includes side & condiment

Fillet Tenderloin 250g | 40
includes side & condiment

Rib Eye on the bone 400g | 46
includes side & condiment

11hr Slow roasted suckling pig | 44
includes side & condiment

Pasta Primavera | 27

Sides \$9

Sweet Potato Fries
GF, DF, V

Rucola
GF

Tomatina
GF, DF, V

Fennel Tapeade
GF, DF, V

Rosemary Roasted Potato
GF, DF, V

Condiments \$3

Beef Shiraz Jus

Rosemary Garlic Aioli

Manzanilla Apple Sauce

Romesco

Roquefort Cream Cognac

Horseradish Crème Fraiche

To Share

Charcuterie Board | 30

Black Angus Tomahawk on the bone | MP

Minimum 1kg includes two sides & condiments

Chef Tasting Banquet \$45pp

Chefs selection of entrée served as pintxos, suckling meats & sides for main

\$16 Lunch Specials

Suckling Lamb served on house bread, aioli & pisto of onion & peppers

Pulled Pork Salad with greens, cabbage, peas & crispy potato

Panzanella Salad of bread, onion, tomato, poached pear, haloumi & chickpeas

Chicken Ciabatta with lettuce, piquillo & mozzarella

Margherita Pizza

Pepperoni Pizza

\$29 Lunch Specials

Black Angus Rump served medium rare with sweet potato fries & shiraz jus

Includes house beverage

Free Range Chicken served with mushroom, piquillo pepper & salmorejo

Includes house beverage

Pasta of the Day

Includes house beverage

Field Mushroom Risotto

Includes house beverage