



BLACKFIRE

FUEGO NERO

45/38 MORT STREET
BRADDON ACT 2612

P 02 6230 5921
E BOOKINGS@BLACKFIRERESTAURANT.COM.AU

BLACKFIRERESTAURANT.COM.AU

FULLY LICENSED / NO BYO

PUBLIC HOLIDAY SURCHARGE APPLIES

Breads

- HOUSE BREAD - 8 v***
Served with cold press extra virgin olive oil and Modena balsamic vinegar
- PAN TUMACA - 8 v***
Grilled ciabatta bread with roasted garlic pat , fresh tomato and salmorejo sauce
- SPANISH OLIVES - 17 v***
Served with house bread and boquerones anchovies

Tapas

ONE PIECE PER SERVE

- SEMOLINA ROLL - 8 v**
Served with roasted pumpkin, ricotta, pine nuts and fresh tomato
- ROASTED PIQUILLO BABY PEPPER - 8 GF**
Stuffed with QLD mud crab meat and Carpentaria prawn cutlets
- SMOKED PORK EMPANADA - 7**
Watercress and cultured milk aioli
- PAN TOSSED QLD SCALLOP - 8 DF**
Crispy tuile, leek and potato puree with romesco salsa served on shell
- MORCILLA - 7**
House blood sausage, rustic bread and piquillo with garlic aioli
- CROQUETA - 8**
Jamon iberico with romesco, beetroot pur e and manchego b chamel sauce
- GOAT CHEESE CHURRO - 7 v**
Yarra Valley goat cheese, served with mojo verde sauce

Sides

ALL 9 v GF

- TAROZ OF YELLOW POTATOES MASHED, SAUT ED ONIONS AND GREEN BEANS
- HERBED ORGANIC CARROTS AND ROASTED PUMPKIN WITH OLIVE OIL
- ROASTED POTATOES INFUSED WITH ROSEMARY AND THYME
- GRILLED MIXED MUSHROOMS SAUT ED IN EXTRA VIRGIN OLIVE OIL
- TOMATINA OF SLICED MARINATED TOMATOES, BABY CAPERS AND OREGANO WITH BALSAMIC GLAZE
- GREENS OF SAUT ED SPINACH AND POACHED BROCCOLINI
- ALUBIAS WHITE BEANS IN A COOKED CHORIZO BASED SAUCE

Oysters

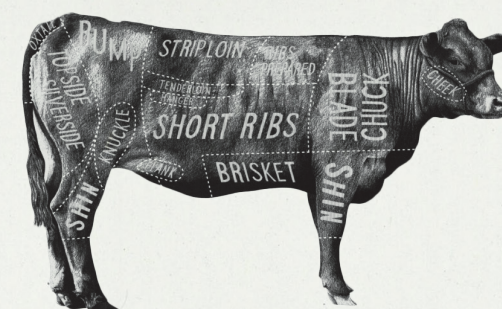
NSW ROCK OYSTERS GF DF	1/2 DOZ	1 DOZ
Natural with lemon	29	52
Kilpatrick	32	56
Natural with flying fish roe	32	56

Entrees

- ANTIPASTI BOARD - 45 DF**
Served with house bread, pickled onion and piquillo
- MIXED MUSHROOMS TRIFOLATI - 22 v* GF DF**
Saut ed mushrooms with asparagus and eschalots
- SAUT ED ORGANIC MUSSELS - 25 GF DF**
Crispy sourdough, white wine and saffron infused fennel, chorizo
- BUTIFARRA BLANCA - 24 GF DF**
Suckling pig sausage, pine mushrooms, with eschalots and asparagus
- SAUT ED BABY OCTOPUS - 24 GF DF**
Saut ed with spicy dill and chilli served with homemade sauce
- CARPENTARIA KING PRAWNS SPLIT - 32**
Pan roasted in pil pil and salsa served with crispy croutons
- CHARRED HOUSE CHORIZO - 23 GF DF**
With saut ed Alubias beans
- BERKSHIRE PORK BELLY - 28 GF DF**
Roasted in balsamic vinegar, with red rose rhubarb and apple martini pur es
- HALOUMI CHEESE SALAD - 19 v GF**
With organic baby beets, mixed leaves, beetroot vinaigrette and romesco sauce
- ROCKET AND PEAR SALAD - 19 v GF v***
With roasted walnut, shaved parmesan with balsamic glaze and extra virgin olive oil

Mains

- RAVIOLI - 38**
Stuffed with mascarpone and spicy Alaskan crab meat in a shellfish bisque
- PUTTANESCA PASTA - 33 v**
Fried garlic, asparagus, capers, olives, heirloom tomato and herbs
- “MALTAGLIATI” PASTA - 35**
Slow cooked lamb in a balsamic vinegar based sauce, with pecorino sheep cheese
- MUSHROOMS RISOTTO - 38 v GF v***
Seasonal mushrooms, boletus and pine funghi, Parmigiano cheese and truffle oil
- RISOTTO PESCATORA - 42 GF DF**
Fresh seafood and piquillo in a saffron reduction served with chorizo (opt.)
- SEAFOOD GUAZZETTO - 45 GF DF**
Fish, scallops, baby octopus, prawns and mussels in a seafood tomato salsa
- FISH OF THE DAY - mp GF**
Pan fried with capers, almond beurre noisette with confit saffron garlic puree and your choice of a side
- BRAISED LAMB SHANK - 45 GF**
600g, slow braised with mashed potato and vegetables, red wine and braising jus casserole



From Our Grill

(GF DF)

INCLUDES A CHOICE OF A SIDE AND A SAUCE

- OUR BEEF IS PURE BREED BLACK ANGUS FROM NEW ENGLAND TABLELANDS NSW AND DARLING DOWNS QLD. ALL THE ANIMALS ARE BETWEEN 4 TO 8 YEARS OLD, GRASS AND 100 DAYS GRAIN FED.
- GRILLED ANGUS “TOMAHAWK” - mp**
Exclusive to BF. On the bone
- GRILLED ANGUS RIB EYE ON THE BONE - 59**
400g
- GRILLED ANGUS FILLET TENDERLOIN - 54**
250g
- GRILLED ANGUS STRIPLOIN - 48**
300g, marbled 5
- OUR WHOLE ANIMALS ARE SUPPLIED BY: COWRA LAMB OF BREAKOUT RIVER (LACHLAN VALLEY NSW), BORROWDALE FREE RANGE KUROBUTA BERKSHIRE PIG (DARLING DOWNS QLD). THE CHICKENS ARE FREE RANGE UNDER FREPA STANDARDS (ACT, NSW).
- SUCKLING LAMB PORTION - 50**
300g, 8 to 10 hours slow roasted, 14/16kg size
- SUCKLING PIG PORTION - 50**
300g, 8 to 10 hours slow roasted, 14/18kg size
- SOUVIDE CHICKEN BREAST - 33**
250g, with leek and potato pur e, balsamic glaze and fresh lemon

Condiment Sauces

ALL 4

- 3 MUSTARDS:
DIJON / SEEDED / HOT ENGLISH
- SHIRAZ AND SHORT BEEFS JUS
- SCENTED APPLE AND MANZANILLA
- PEPPERCORN VEAL JUS
- HORSERADISH CR ME FRAICHE
- ROQUEFORT CREAM COGNAC
- ROASTED GARLIC AND ROSEMARY
- ROMESCO CHILLI AND ALMONDS

GF = GLUTEN FREE
DF = DAIRY FREE
v = VEGETARIAN
v* = VEGAN OPTION