



BLACKFIRE

FUEGO NERO

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FULLY LICENSED / NO BYO
PUBLIC HOLIDAY SURCHARGE APPLIES

Breads

HOUSE BREAD - 7 v*

Served with cold press extra virgin olive oil and Modena balsamic vinegar

PAN TUMACA - 7 v*

Grilled ciabatta bread with roasted garlic paté, fresh tomato and salmorejo sauce

SPANISH OLIVES - 16 v*

Served with house bread and boquerones anchovies

Tapas

ONE PIECE PER SERVE

PAN FRIED PANZAROTTO - 7 v

Stuffed with roasted beetroot, pecorino cheese and walnuts on a tomato base

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 - 7 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 purée and manchego béchamel sauce

GOAT CHEESE CHURRO - 7 v

Yarra Valley goat cheese, served with mojo verde sauce

Cured Meats

SERVED WITH HOUSE BREAD,
PICKLED ONION AND PIQUILLO DF

ANTIPASTI BOARD	150g	40	PROSCIUTTO SAN DANIELE	150g	29
JAMON	150g	32	WAGYU BRESAOLA	150g	29

Sides

ALL 9 v GF

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

HERBED ORGANIC CARROTS AND ROASTED PUMPKIN WITH OLIVE OIL

ROASTED POTATOES INFUSED WITH ROSEMARY AND THYME

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL

Oysters

NSW ROCK OYSTERS GF DF 1/2 DOZ 1 DOZ

Natural with lemon	27	48
Kilpatrick	29	52
Natural with flying fish roe	29	52

Entrees

MIXED MUSHROOMS TRIFOLATI - 19 v* GF DF

Sautéed mushrooms with asparagus and eschalots

SAUTÉED ORGANIC MUSSELS - 23 GF DF

Crispy sourdough, white wine and saffron infused fennel, chorizo

BUTIFARRA BLANCA - 19 GF DF

Suckling pig sausage, pine mushrooms, with eschalots and asparagus

SAUTÉED BABY OCTOPUS - 19 GF DF

Sautéed with spicy dill and chilli served with homemade sauce

CARPENTARIA KING PRAWNS SPLIT - 25

Pan roasted in pil pil and salsa served with crispy croutons

CHARRED HOUSE CHORIZO - 19 GF DF

With sautéed Alubias beans

BERKSHIRE PORK BELLY - 22 GF DF

Roasted in balsamic vinegar, with red rose rhubarb and apple martini purées

HALOUMI CHEESE SALAD - 17 v GF

With organic baby beets, mixed leaves, beetroot vinaigrette and romesco sauce

ROCKET AND PEAR SALAD - 17 v GF v*

With roasted walnut, shaved parmesan with balsamic glaze and extra virgin olive oil

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Mains

STUFFED ROTOLO - 28 v

With fresh ricotta and roasted pumpkin, pine nuts, fresh heirloom tomatoes

RAVIOLI - 34

Stuffed with mascarpone and spicy Alaskan crab meat in a shellfish bisque

PUTTANESCA PASTA - 29 v

Fried garlic, asparagus, capers, olives, heirloom tomato and herbs

"MALTAGLIATI" PASTA - 29

Slow cooked lamb in a balsamic vinegar based sauce, with pecorino sheep cheese

MUSHROOMS RISOTTO - 33 v GF v*

Seasonal mushrooms, boletus and pine funghi, Parmigiano cheese and truffle oil

RISOTTO PESCATORA - 35 GF DF

Fresh seafood and piquillo in a saffron reduction served with chorizo (opt.)

SEAFOOD GUAZZETTO - 39 GF DF

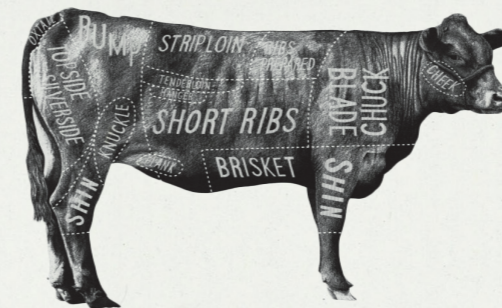
Fish, scallops, baby octopus, prawns and mussels in a seafood tomato salsa

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 - 39 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 - 49

400g

GRILLED ANGUS FILLET TENDERLOIN - 46

250g

GRILLED ANGUS STRIPLOIN - 42

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 - 46

300g, 8 to 10 hours slow roasted, 14/16kg size

SUCKLING PIG PORTION - 46

300g, 8 to 10 hours slow roasted, 14/18kg size

SOUVIDE CHICKEN BREAST - 29

250g, with leek and potato purée, balsamic glaze and fresh lemon

Condiment Sauces

ALL 2

3 MUSTARDS:
DIJON / SEEDED / HOT ENGLISH

SHIRAZ AND SHORT BEEFS JUS

SCENTED APPLE AND MANZANILLA

PEPPERCORN VEAL JUS

HORSERADISH CRÈME FRAICHE

ROQUEFORT CREAM COGNAC

ROASTED GARLIC AND ROSEMARY

ROMESCO CHILLI AND ALMONDS

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