

# First

## HOUSE BREAD - 5 pp

Cold press extra virgin Dionysus robust, cultured butter

## PAN TUMACA - 6

Grilled ciabatta, roasted garlic and fresh tomato blend

## “MANZANILLA” OLIVES - 14

Ortiz anchovies, boquerones and sliced ciabatta

## NAROOMA NSW ROCK OYSTERS - 4.5 each

Fresh Narooma NSW rock oysters, served natural or with aged balsamic and extra virgin

## SMOKED MUSSELS - 7 pp

Hickory smoked blue mussels (NSW) on a sourdough bruschetta croute

## PIQUILLO ROASTED BABY PEPPERS - 6 each

Stuffed with QLD mud crab meat and Carpentaria prawn cutlets, romesco

## SMOKED PORK EMPANADAS - 7 each

Watercress and cultured milk aioli

## CHARRED QLD SCALLOPS - 5 each

Horseradish crème fraiche, pickled radish and tarragon gremolata

## MORCILLA - 6 each

House blood sausage, rustic bread and baby pepper

## MIXED MUSHROOMS TRIFOLATI - 17

Sautéed local mushrooms in garlic and extra virgin, gremolata

## QUINOA AND ROASTED SEASONAL VEGETABLES - 18

Local organic vegetables roasted in extra virgin and sautéed with quinoa

## PAN TOSSED SQUIDS - 17

Marinated in pil pil, heirloom tomato marmalade and salt pickled cucumber

## CROQUETAS - 6 each

Jamon iberico and truffle ghee, manchego béchamel

## GOAT CHEESE CHURROS - 6 each

Yarra valley goat chevre, mojo verde sauce

## SAUTÉED BABY OCTOPUS - 17

Crispy potatoes and roasted pepper, balsamic pesto

## CARPENTARIA KING PRAWNS SPLIT - 19

Pan roasted in pil pil, lemon thyme pangrattato

## CHARRED HOUSE CHORIZO - 17

With sautéed Alubias white beans

## BERKSHIRE PORK BELLY - 19

Roasted in balsamic, red rose rhubarb and apple martini

## GRILLED HALOUMI CHEESE - 17

With organic baby beets, mixed leaves, beetroot vinaigrette and basil pesto

# Cured

SERVED WITH BREAD AND HOUSE PICKLED

## CHARCUTERIES BOARD

120g 28

## PROSCIUTTO SAN DANIELE

50g 24

## JAMON IBERICO

50g 28

## WAGYU BRESAOLA

50g 26

# Sides

ALL 9

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

ORGANIC CARROTS AND CHARCOAL PUMPKIN, BASIL PESTO

WOOD FIRE ROASTED POTATOES, ROSEMARY AND THYME INFUSED

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN

ALUBIAS WHITE BEANS, CHORIZO AND CHILLI “SOFFRITTO”

TOMATINA OF SLICED MARINATED FRESH TOMATOES, BABY CAPERS AND OREGANO

GREENS OF SAUTÉED SPINACH AND POACHED BROCCOLINI

POACHED ORGANIC SILVERBEET, SULTANAS AND TOASTED ALMOND FLAKES

# Second

## **ROTOLO - 26**

Of fresh ricotta cheese and roasted pumpkin, pine nuts and basil pesto, burnt butter tomato and herbs gremolata

## **RAVIOLI - 29**

Stuffed with mascarpone and spicy Alaskan crab meat, scampi bisque

## **HANDCUT "MALTAGLIATI" PASTA - 27**

Braised lamb in balsamic sauce, pecorino sheep cheese and gremolata

## **PINE MUSHROOMS RISOTTO - 29**

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

## **ARROZ CALDOSO - 32 pp**

King prawns in spicy pil pil with saffron stock and pimenton

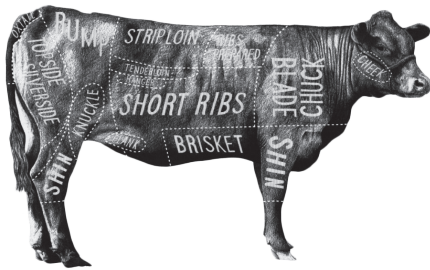
## **"MAGRET DE PATO"**

## **MURRAY RIVER DUCK BREAST - 35**

In Sous vide marinated with honey and black olives, seared in balsamic, with your choice of a side

## **FISH OF THE DAY - mp**

Pan tossed and oven roasted, with your choice of a side and a sauce



# Open Fire Roasted, Grilled, Wood Fired

**INCLUDES A CHOICE OF A SIDE AND A SAUCE**

OUR MEATS ARE SUPPLIED BY: RANGERS VALLEY PURE BREED BLACK ANGUS, NEW ENGLAND TABLELANDS NSW, DARLING DOWNS QLD, BLACKMORE WAGYU BEEF VICTORIA. ALL THE ANIMALS ARE BETWEEN 4 TO 8 YEARS OLD, GRASS AND GRAIN FED, THE MEATS ARE DRY AGED MINIMUM 4 WEEKS.

## **GRILLED ANGUS "TOMAHAWK" - 100**

1kg, exclusive to BF from Rangers Valley

## **GRILLED ANGUS RIB EYE ON THE BONE - 39**

400g

## **GRILLED ANGUS FILLET TENDERLOIN - 37**

250g

## **GRILLED ANGUS STRIPLOIN - 34**

250g, marbled 5, special to BF from Rangers Valley

## **WAGYU SKIRT STEAK IN CASSEROLE - 29**

300g, slow braised in red wine and vegetable panache

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). THE CHICKENS ARE SLOW GROWN, NON GM, CORN AND FORAGE FED.

## **SUCKLING LAMB PORTION - 39**

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

## **SUCKLING PIG PORTION - 39**

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

## **GRILLED CHICKEN BREAST SUPREME - 28**

250g

## **WHOLE ROASTED ANIMALS - pp**

Available for tables order

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# Condiment Sauces

## 3 MUSTARDS:

DIJON, SEEDED OR HOT ENGLISH

SHIRAZ AND SHORT BEEFS JUS

SCENTED APPLE AND MANZANILLA

LEMON AND CLARIFIED BUTTER

HORSERADISH CRÈME FRAICHE

ROQUEFORT CREAM COGNAC

ROASTED GARLIC AND ROSEMARY

ROMESCO CHILLI AND ALMONDS