

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

PAN FRIED PANZAROTTO - 7 each

Semolina flour turnover with roasted beetroot, goat cheese and walnuts, pounded pesto

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

BUTIFARRA BLANCA - 18

House suckling pig sausage, pine and brown mushrooms, herbs gremolata

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

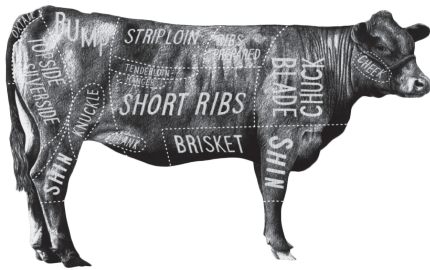
"MAGRET DE PATO"

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

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