



## **A LA CARTE MENU**

**At Bushfire Restaurant we source our seafood from approved sustainable suppliers, using local ingredients wherever possible, and we work closely with local suppliers**

## STARTERS

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### BREAD

Garlic Bread – Grilled sourdough, with slow roast garlic cloves and medallion of butter **V** \$6

Bruschetta – Heirloom cherry tomatoes and Spanish onions with Persian fetta crumble, basil and a balsamic reduction **V (Vegan on request)** \$12

### SELECTION OF CURED MEATS

Grilled sour dough with a selection of three cured meats, served with a duo of dips and aged cheddar \$15  
For one or to share

### ONION TART

Topped with sautéed spinach, thyme and garlic chevre served with pumpkin and caraway puree \$18 **GF V**  
**(Vegan on request)**

### SQUID

Spiced crispy squid served with lime sea salt, green peppercorn mayonnaise and rocket radish and chilli \$22  
**GF DF**

## MAINS

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### FISH

Tasmanian Huon salmon, skin on	\$39
Cone Bay seawater farmed barramundi fillet, skin on	\$39
Both served with gourmet crushed potatoes, rocket and fennel salad, citrus aioli and a charred Tableland farmed Red Claw <b>GF DF</b>	

### PORK

Slow cooked pork, braised red cabbage, turned potatoes, broccolini and port jus <b>GF DF</b>	\$40
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### CHICKEN

Pancetta seared chicken supreme with chorizo and pistachio filling served with creamed baby leeks, pumpkin flower, broad beans and a thyme reduction	\$35
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### GNOCCHI

Wild Mushroom gnocchi, served with pine nuts, parmesans, green peas, brown butter and a pea puree <b>V (Vegan on request)</b>	\$29
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### ISHIYAKI HOTROCK SELECTION (you're the chef)

Eye Fillet grain fed 200G	\$41
Kangaroo Loin 200G	\$41
<i>Both served with Koshikari rice, Asian slaw and trio of dipping sauces</i>	

### ADD

Gulf Prawns	\$6
Gulf Prawns & Tasmanian Huon Salmon	\$8
Tableland farmed Split Red Claw	\$8

## BUSHFIRE CHAR GRILL

Eye fillet grain fed 200G	\$41
Morganbury Tableland grass fed rib fillet 350G	\$44
Morganbury Tableland Pork Loin fillet moisture infused 300G	\$43
Kangaroo Loin 200G ( <i>Rare – Medium</i> )	\$41

***All served with cherry tomatoes on the vine & truffled greens  
And with your choice of sauce and potatoes***

Sauce – mushroom, peppercorn, mustard and garlic cream or red wine jus

Potatoes – Desiree potato gratin or crunchy chips

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## SIDES

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Black bean feijao & saffron rice <b>GF</b>	\$8
Sweet potato fries with tomato/green relish <b>V</b>	\$8
Crunchy chips with black garlic aioli <b>V</b>	\$8
Desiree potato gratin with provolone cheese <b>GF V</b>	\$8
Battered onion rings with black garlic aioli <b>V</b>	\$8
Garden vegetables in butter <b>GF V</b>	\$8
Sautéed mushrooms with parsley butter <b>V</b>	\$8
Brazilian festive slaw <b>GF V</b>	\$8
Garden salad with mesculn\ lettuce with our house euro Asian dressing <b>GF V</b>	\$8

**Please Inform Staff of Any Dietary's**

**V – Vegetarian, GF – Gluten, Free DF – Dairy Free**