

Bushfire

flame grill

CHURRASCO

3 COURSES

EXPERIENCE

\$68.50 PER PERSON

VEGAN OPTION AVAILABLE \$48

KIDS 5-8 YRS \$15 | 9-12 YRS \$20

1

ORDER your delicious Churrasco BBQ then we'll bring the starter platter and then side dishes to your table.

2

Our carvers will bring your first round of meats to your table. Use your **STOP/GO** block if you need a break...

3

When your first round finishes. Ask your waiter if you want to **REPEAT** any of the starters, sides or meats until you are ready for something sweet.

STARTER PLATTER

Casava Chips (V, DF)
Crunchy Pork Crackle (GF)
Cheese Bread (GF)
Crispy Pumkin Seeds (V, DF, GF)
Watermelon, Feta & Pepitas (GF)

SIDES

Brazilian Slaw (V, DF, GF)
Black Bean Stew (V, DF, GF)
Baby Potatoes (V, DF, GF)
Rice (V, DF, GF)
Bushfire BBQ Sauce (V, DF, GF)
Chimichurri (V, DF, GF)

MAINS SERVED TO THE TABLE

Chicken Mojo with Apricot Glaze (GF)
Mixed Reef Fish Parcels (GF)

SKEWERS

Beef Picanha (GF)
Studded with salt, pepper & garlic

Whole Rump (GF)
With Montreal spice rub

Lamb Shoulder (GF)
With lemon myrtle, garlic & rosemary

Moisture Infused Pork (GF)
Marinated with Davidson's plum
sweet chilli and kaffir lime

Spicy Brazilian Bratwurst (GF)
Spiced honey glaze

Kangaroo Rump (GF)
24-hour dry rubbed and basted in
pineapple harissa paste

Grilled Pineapple (V, DF, GF)
Cinnamon Sugar

SOMETHING SWEET

Churros (V)
Caramel Dipping sauce
Ice Cream Scoop + \$3

Check out our socials for
exclusive deals!
[@bushfirecairns](#)



Whole adventure add-on \$20pp

*Available for groups of 3 or more, whole tables only.

Compliment your traditional churrasco with:
Caipirinha Jug to share
Limoncello
1 Tea or coffee per person

V (VEGETARIAN) | DF (DAIRY-FREE) | GF (GLUTEN-FREE) | *SAMPLE MENU SUBJECT TO SEASONAL CHANGES PLEASE LET US KNOW OF ANY ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS 24 HOURS PRIOR TO DINING

SHARE THE MEAT AND THE HEAT ON SOCIALS @ BUSHFIRE CAIRNS!

COCKTAILS

BUSHFIRE CLASSICS

CORAL CAPRIOSCA

Absolute Vodka, with fresh lime, and sugar. **\$20.00**

CAIPIRINHA

White Rum, with fresh lime, and sugar. **\$20.00**

ESPRESSO MARTININ

Kahlua, Vodka, Espresso **\$20.00**

MANGO TANGO ICY

Passoa, Vodka, Malibu, Mango Nectar, Lime Juice, Grenadine, blended with ice **\$22.00**

FRUIT TINGLE

Vodka, Blue Curacao, grenadine **\$17.00**

MOJITO / PASSIONFRUIT MOJITO

Rum, Mint, Lime **\$16.00 / \$18.00**

APEROL SPRITZ

Aperol, Prosecco & Soda **\$16.00**

SPECIALITYS

COCOMANGO MARGARITA

1800 COCONUT TEQUILIA, MANGO NECTOR, ORANGE LIQOUR, LIME. WITH A TAJIN RIM
\$23.00

SALTED CARAMEL MARTINI

VANILLA ABSOLUTE, KAHLUA, ESPRESSO, SALTED CARAMEL.
\$23.00



WEEKEND SPECIAL

FRIDAYS

CAPRIOSCA - CAIPIRINHA

\$17.00

SATURDAYS

ESPRESSO MARTINI

Classic \$17.00 // Salted Caramel \$20

AFTER DINNER

TEA

English Breakfast, Earl grey, Peppermint, Green & lemon & ginger **\$5.00**

COFFEE

Long black, espresso, Latte, Flat white, Hot chocolate **\$5.00**

+ \$1 iced // Large // alternative milk

FRANGELICO AFFOGATO **\$15.00**

Frangelico, vanilla ice cream & espresso

BAILEYS HOT CHOCOLATE **\$11.50**

Bailys & Hot chocolate

LEMONCELLO **\$9.00**

SAMBUCA **\$10.00**

1800 COCONUT TEQUILIA **\$12.00**

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