



CHURRASCO PREMIUM

\$124.95 per person

Continuous tableside service - dine to your heart's content

TAPAS PLATTER

Pacific Fresh Oysters *au naturel, lemon*

King Prawns Kakoda *Citrus-coconut infusion, herbs, prawns dust*

Dal-Rice Arancini *pappadum crust, eggplant kasundi*

Jamon Serrano *sliced Spanish cured ham and compressed apple*

Citrus Cured Tuna *zucchini pickle, salsa Romesco*

FROM THE FIRE...

Whole Canterbury Leg of Lamb *with rosemary, oregano, olive oil*

Lamb Cutlets *rosemary, garlic, lemon, virgin oil*

Corn-fed Hen Thighs *spit-roasted on the bone, citrus glaze*

Chicken & Bacon *breast wrapped in house-cure bacon rasher*

Pork Spare Ribs *slow cooked, house rub, sticky glaze*

Pork Scotch Fillet *brushed with cranberry-red wine glaze*

Wildfire Signature Sausages *coarse ground with a hint of nutmeg*

Angus Sirloin Steak – Tagliata *in-house dry-aged, wood-fire grilled, mushroom Bordelaise*

Black Angus Beef Rump *seasoned with butcher salt, sage, Dijon mustard*

Prime Short Ribs *slow cooked overnight, lemon, olive oil*

Green-Shell Mussels *iron-skillet grilled, salsa Calabrese*

Salmon Fillet *baked whole with soy-Dijon glaze*

Crispy Calamari *persillade, lemon aioli*

SIDE DISHES

Gruyere Cheese Rolls pao de queijo *goat's curd, served warm*

Insalata Caprese *tomatoes, bocconcini, basil, virgin oil*

Roasted Agria Potatoes *lemon, garlic, fresh herbs*

Fire Roasted Vegetables *marinated seasonal vegetables, charcoal spit roasted*

Mixed Mushroom Casarecce *porcini ragout, parmigiano, herbs*

Truffled Polenta Fries *shredded parmesan*

DESSERT

Selection of Wildfire's most popular desserts

NOTE: *Special menu offered only with reservation and 48 hour notice required.
Some offerings may change due to seasonal availability.*