



## **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** *Szechuan flour, garlic, lime, chili, black-beans*

**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.*