



CHURRASCO PREMIUM

\$124.95 per person

Continuous tableside service - dine to your heart's content

TAPAS PLATTER

- Akaroa Salmon** *light confit, horseradish Chantilly, pickled mustard seeds*
- King Prawns Ceviche** *citrus chilli-fennel infusion, herbs, virgin oil*
- 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*
- 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.*