

# À LA CARTE



## FROM THE SEA

### PACIFIC ROCK OYSTERS

(½ dz) shucked to order, Champagne mignonette, lemon.

### GREEN-LIP MUSSELS

iron skillet grilled, salsa calabrese, white wine, lemon.

### CRISP-FRIED CALAMARI

persillade, aioli, petite salad.

### SALT & PEPPER PRAWNS

Szechuan flour, garlic, lime, chili, black bean preserv, petite salad

### KING SCALLOPS

sea scallops, house cured bacon, fire roasted artichokes, Sriracha mayo.

### TUNA STEAK

pan seared, edamame salad, Kalamata olive tapenade.

## VEGETARIAN SELECTION

### FIRE ROASTED VEGETABLES

seasonal vegetables, field mushrooms, vine tomatoes, grilled marinated tofu.

### MUSHROOM-PORCINI RISOTTO

hazelnuts, soft herbs, parmigiano.

### PUMPKIN-FETA RAVIOLI

goat cheese, tomato sugo, basil, parmigiana.

### CASARECCE PASTA SALAD

goat cheese, tomato sugo, basil, parmigiana.

## BURGER ~ SLIDER

### WILDFIRE BURGER

220g grounded beef, char-grilled, house pickle, mild cheese, tomato tapenade, lettuce, fresh tomato, red onion, fries. **(add house-cured bacon 2)**

### BEEF-DIP SLIDERS

crusty baguette, sliced spit-roasted Angus beef, mild cheese, Bordelaise sauce, cornichons, fries.

## FROM THE LAND

### SHORT BEEF RIBS

9 hours slow cooked, garlic-truffle potatoes mash, red wine jus.

### PRIME LAMB CHOPS

charcoal grilled, rosemary-garlic rub, edamame tomato salad

### PORK CHICHARRON

crispy belly cooked to perfection, mustard sauerkraut, strawberry-chilli sauce.

### TROPICAL CHICKEN

churrasco chicken thighs fillet, gnocchi, passionfruit-Frangelico creamy sauce.

## FROM THE BUTCHER'S BLOCK

Dry aged cuts are served with confit tomatoes, portobello mushroom, red wine jus and your choice of steakhouse fries, garlic-truffle potato mash or roasted potatoes. (Steaks are recommended medium rare)

### PORTERHOUSE STEAK

( +/- 350gm )

### RIBEYE BONE IN

( +/- 550gm )

### EYE FILLET MEDALLION

( +/- 250gm )

## SIDE DISHES

### STEAKHOUSE FRIES

sea salt, lemon aioli, house-made ketchup.

### GRUYÈRE CHEESE ROLLS (Pao de Queijo)

goat's curd, served warm.

### POLENTA FRIES

truffle oil, cheese.

### PETITE CHOPPED GARDEN SALAD

lettuce, tomato, onion, cucumber, palm sugar vinaigrette

### Vegetarian Option

Available all day or prior sold out.

À la carte is offered to groups up to 8 guests.

À la carte is not offered in conjunction with Churrasco Options.