

Breads

HOUSE BREAD - 8 v*

Served with cold pressed extra virgin olive oil and modena balsamic vinegar

PAN TUMACA - 12 v*

Grilled ciabatta bread with roasted garlic paté, fresh tomato and salmorejo sauce

SPANISH OLIVES - 17 v*

Served with house bread and boquerones anchovies

Tapas

ONE PIECE PER SERVE - 8

SMOKED MUSSELS

On a sourdough bruschetta croute

ROASTED PIQUILLO BABY PEPPER GF

Stuffed with qld mud crab meat and carpentaria prawn cutlets

SMOKED PORK EMPANADA

Watercress and cultured milk aioli

PAN TOSSED QLD SCALLOP DF

Crispy tuile, leek and potato pureé with romesco sauce served on a shell

MORCILLA

House blood sausage, rustic bread and piquillo with garlic aioli

CROQUETA

Jamon iberico with romesco, beetroot pureé and manchego béchamel sauce

GOAT CHEESE CHURRO v

Yarra Valley goat cheese, served with mojo verde sauce

Oysters

NSW ROCK OYSTERS GF DF 1/2 DOZ 1 DOZ

Natural with lemon	29	52
Kilpatrick	32	59

Entrees

ANTIPASTO BOARD - 40

Served with house bread, pickled onion and piquillo

MIXED MUSHROOM TRIFOLATI - 24 v*GF DF

Sautéed mushrooms with asparagus and eschalots

CALAMARI FRITTI - 25)

Lightly floured and fried calamari tossed in chilli garlic and basil served with broccoli pureé

BUTIFARRA BLANCA - 24 GF DF

Suckling pig sausage, pine mushrooms with eschalots and asparagus

SAUTÉED BABY OCTOPUS - 24 GF DF)

Sautéed with spicy dill and chilli served with a homemade sauce

CARPENTARIA KING PRAWNS SPLIT - 33)

Pan roasted in pil pil sauce and salsa served with crispy croutons

CHARRED HOUSE CHORIZO - 25 GF

With sautéed Alubias beans

BERKSHIRE PORK BELLY - 32 GF DF

Roasted in balsamic vinegar, with red rose rhubarb and apple martini pureé

HALOUMI CHEESE SALAD - 19 v GF

With organic baby beets, mixed leaves, beetroot vinaigrette and romesco sauce

ROCKET AND PEAR SALAD - 19 v GF v*

Served with roasted walnuts, shaved parmesan balsamic glaze and extra virgin olive oil

Sides

ALL 12 v GF

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

HERBED ORGANIC CARROTS AND ROASTED PUMPKIN WITH OLIVE OIL

ROASTED POTATOES INFUSED WITH ROSEMARY AND THYME

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL

TOMATINA OF SLICED, MARINATED TOMATOES, BABY CAPERS AND OREGANO WITH BALSAMIC GLAZE

GREENS OF SAUTÉED SPINACH AND POACHED BROCCOLINI

ALUBIAS WHITE BEANS IN A COOKED CHORIZO BASED SAUCE)

TRUFFLE FRIES

Mains

RAVIOLI - 38)

Stuffed with mascarpone and spicy Alaskan crab meat served with a shellfish bisque

"MALTAGLIATI" PASTA - 35

Slow cooked lamb in a balsamic vinegar based sauce, with pecorino sheep cheese

MUSHROOMS RISOTTO - 38 v GF v*

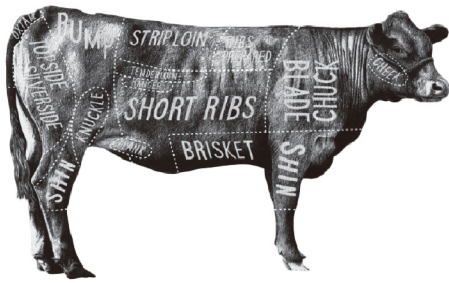
Seasonal mushrooms, boletus and pine funghi, Parmigiano cheese and truffle oil

FISH OF THE DAY - mp GF

Pan fried with capers, almond beurre noisette with confit saffron garlic puree and your choice of a side

SOUVIDE CHICKEN BREAST - 35 GF DF

250g, with leek and potato puree, balsamic glaze and fresh lemon with your choice of a side



OUR BEEF IS PURE BREED BLACK ANGUS FROM NEW ENGLAND TABLELANDS NSW AND DARLING DOWNS QLD. ALL THE ANIMALS ARE BETWEEN 4 TO 8 YEARS OLD, GRASS AND 100 DAYS GRAIN FED

GRILLED ANGUS "TOMAHAWK" - mp

Exclusive to BF. On the bone

GRILLED ANGUS RIB EYE ON THE BONE - 68

400g

GRILLED ANGUS FILLET TENDERLOIN - 59

250g

GRILLED ANGUS STRIPLOIN - 49

300g, marbled 3

SEAFOOD PAELLA GF)

Mixed seafood and piquillo in saffron reduction served with chorizo (opt.)

FOR 1 \$ 48

FOR 2 \$ 90

FOR 4 \$ 160

CHICKEN PAELLA GF)

Chicken thigh, chorizo, green beans and piquillo in saffron reduction served with lemon

FOR 1 \$ 38

FOR 2 \$ 70

FOR 4 \$ 130

LANGOSTA A LA MANTEQUILLA - 55)

Garlic buttered 1/2 roasted lobster cherry tomato chilli pasta

BRAISED LAMB SHANK - 48 GF

600g lamb shank slow braised in red wine jus, served with mashed potatoes and vegetables

From Our Grill (GF DF)

INCLUDES A CHOICE OF A SIDE AND A SAUCE

OUR WHOLE ANIMALS ARE SUPPLIED BY: COWRA LAMB OF BREAKOUT RIVER (LACHLAN VALLEY NSW, BORROWDALE FREE RANGE KUROBUTA BERKSHIRE PIG (DARLING DOWNS QLD). THE CHICKENS ARE FREE RANGE UNDER FREPA STANDARDS (ACT, NSW).

SUCKLING LAMB PORTION - 59

300g, 8 to 10 hours slow roasted, 14/16kg size

SUCKLING PIG PORTION - 59

300g, 8 to 10 hours slow roasted, 14/18kg size

SLOW ROASTED WHOLE PIG OR LAMB

(App 20kg) -mp

Pre-order 3 days before served with side and sauce Half/Whole

Condiment Sauces - 4

3 MUSTARDS:

DIJON / SEEDED / HOT ENGLISH

SHIRAZ AND SHORT BEEF JUS

SCENTED APPLE AND MANZANILLA

PEPPERCORN VEAL JUS)

HORSERADISH CRÈME FRAICHE

ROQUEFORT CREAM COGNAC

ROASTED GARLIC AND ROSEMARY

ROMESCO CHILLI AND ALMONDS)

GF=GLUTEN FREE
DF=DAIRY FREE
V=VEGETARIAN
V*=VEGAN OPTION