

## **HOUSE BREAD - 8 v\***

Served with cold press 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

## **SEMOLINA ROLL - 8 v**

Served with roasted pumpkin, ricotta, pine nuts and fresh tomato

## **ROASTED PIQUILLO BABY PEPPER - 8 GF**

Stuffed with QLD mud crab meat and Carpentaria prawn cutlets

#### SMOKED PORK EMPANADA - 7

Watercress and cultured milk aioli

## PAN TOSSED QLD SCALLOP - 8 DF

Crispy tuile, leek and potato puree with romesco salsa served on shell

## **MORCILLA - 7**

House blood sausage, rustic bread and piquillo with garlic aioli

## **CROQUETA - 8**

Jamon iberico with romesco, beetroot purée and manchego béchamel sauce

## **GOAT CHEESE CHURRO - 7 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
Natural with flying fish roe	32	59

## Entrees

### **ANTIPASTI BOARD - 40**

Served with house bread, pickled onion and piquillo

## MIXED MUSHROOMS TRIFOLATI - 22 V\* GF DF

Sautéed mushrooms with asparagus and eschalots

## SAUTÉED ORGANIC MUSSELS - 25 DF

Crispy sourdough, white wine and saffron infused fennel, chorizo

## **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 homemade sauce

## **CARPENTARIA KING PRAWNS SPLIT - 33**

Pan roasted in pil pil and salsa served with crispy croutons

## **CHARRED HOUSE CHORIZO - 23 GF**

With sautéed Alubias beans

## BERKSHIRE PORK BELLY - 29 GF DF

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

## 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\*

With roasted walnut, shaved parmesan with balsamic glaze and extra virgin olive oil

## Sides ALL 10 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

## Mains

## **RAVIOLI - 38**

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

## PUTTANESCA PASTA - 33 v\*

Fried garlic, asparagus, capers, olives, heirloom tomato and herbs

#### "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

## SEAFOOD PAELLA GF

MIXED SEAFOOD AND PIQUILLO IN A SAFFRON REDUCTION SERVED WITH CHORIZO(OPT.)

FOR 1 \$45 FOR 2 \$85 FOR 4 \$150

### SEAFOOD GUAZZETTO - 45 GF DF

Fish, scallops, baby octopus, prawns and mussels in a seafood tomato salsa

### SOUVIDE CHICKEN BREAST - 35 GF DF

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

## **BRAISED LAMB SHANK - 48 GF**

600g, slow braised with mashed potato and vegetables, red wine and braising jus casserole



# From Our Gill (GF DF

## **INCLUDES A CHOICE OF A SIDE AND A SAUCE**

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 - 64** 400g

**GRILLED ANGUS FILLET TENDERLOIN - 59** 250g

**GRILLED ANGUS STRIPLOIN - 49** 300g, marbled 5

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 - 55**

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

## **SUCKLING PIG PORTION - 55**

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

## SLOW ROASTED WHOLE PIG OR LAMB (APP 20KG)

PRE-ORDER 3 DAYS BEFORE SERVED WITH SIDE AND SAUCE Half/Whole - mp

## Condiment Sauces ALLA

3 MUSTARDS: DIJON / SEEDED / HOT ENGLISH

SHIRAZ AND SHORT BEEFS 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