

# 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

## SEMOLINA ROLL v

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

## 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 puree with romesco sauce served on a shell

## MORCILLA

House blood sausage, rustic bread and piquillo with garlic aioli

## CROQUETA

Jamon iberico with romesco, beetroot purée 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

## SAUTÉED ORGANIC MUSSELS - 27 DF

Crispy sourdough, white wine and saffron infused fennel, broth and 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 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 purée

## 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

# 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\*

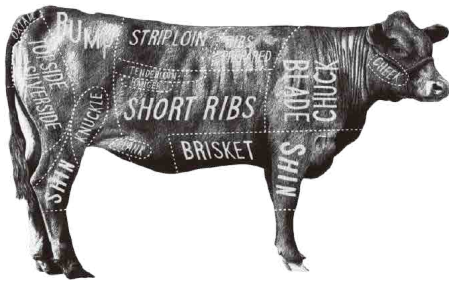
Seasonal mushrooms, boletus and pine  
funghi, Parmigiano cheese and truffle oil

## 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 purée, 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 - 64

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 \$ 35

FOR 2 \$ 65

FOR 4 \$ 120

## VEGAN PAELLA (GF, DF, V\*, V)

Sautéed onion, piquillo, green bean in saffron  
reductions served with cherry tomato

FOR 1 \$ 35

FOR 2 \$ 65

FOR 4 \$ 120

## 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)

Pre-order 3 days before served with side and sauce

Half/Whole

-mp

# 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