

CHURRASCO MENU

Continuous table side service, dine to your heart's content (Churrasco and Sides)

CHURRASCO EXPERIENCE \$65.95

(Kids 4-12 years \$32.95)

2 Courses

TAPAS & TASTERS

Brandade of Salt Cod potato crema, virgin oil, vol au vent
Panko Piquillo Peppers Prosciutto-Manchego cream
Ciccioli Popsicles sesame crusted pork terrine, NuocMam Cham gel
Escalavida Catalan style roasted summer veges, crostini
Pickled Vegetables chargrilled artichokes, jackfruit, olives, pepperdew

CHURRASCO

Whole Canterbury Leg of Lamb rosemary, oregano, olive oil
Angus Sirloin Steak open-fire grilled, Bordelaise sauce
Angus Beef Rump butcher salt, sage, Dijon mustard
Pork Scotch Fillet cranberry-wine glaze
Wildfire Signature Sausages coarse ground, hint of nutmeg
Corn-fed Hen Thighs spit-roasted on the bone, citrus glaze
Green-Shell Mussels skillet grilled, salsa rosa
Crispy Calamari persillade, lemon aioli

SIDE DISHES

Breads & Spreads pumpkin-bean puree, tomato tapenade
Roasted Agria Potatoes garlic, fresh herbs
Mixed Mushroom Casarecce porcini ragout, parmigiano, herbs
Truffled Polenta Fries shredded parmesan
Daily Varying Salads chef's selection

CHURRASCO COMPLETO \$78.95

(Kids 4-12 years \$39.95)

3 Courses

TAPAS & TASTERS

Brandade of Salt Cod potato crema, virgin oil, vol au vent
Panko Piquillo Peppers Prosciutto-Manchego cream
Ciccioli Popsicles sesame crusted pork terrine, NuocMam Cham gel
Escalavida Catalan style roasted summer veges, crostini
Pickled Vegetables chargrilled artichokes, jackfruit, olives, pepperdew

CHURRASCO

Whole Canterbury Leg of Lamb rosemary, oregano, olive oil
Angus Sirloin Steak open-fire grilled, Bordelaise sauce
Angus Beef Rump butcher salt, sage, Dijon mustard
Pork Scotch Fillet cranberry-wine glaze
Wildfire Signature Sausages coarse ground, hint of nutmeg
Corn-fed Hen Thighs spit-roasted on the bone, citrus glaze
Green-Shell Mussels skillet grilled, salsa rosa
Crispy Calamari persillade, lemon aioli

SIDE DISHES

Breads & Spreads pumpkin-bean puree, tomato tapenade
Roasted Agria Potatoes garlic, fresh herbs
Mixed Mushroom Casarecce porcini ragout, parmigiano, herbs
Truffled Polenta Fries shredded parmesan
Daily Varying Salads chef's selection

DESSERTS*

Assiette Platter - (Group of 10 guests or more)
Chef's daily selection of Wildfire's miniature desserts
Individual Desserts - (Group under 10 guests)
Selection of Wildfire's most popular desserts

CHURRASCO PREMIUM \$99.95

(Kids 4-12 years \$39.95)

3 Course Premium

TAPAS & TASTERS

Fresh Pacific Oysters au naturel, lemon
Dal-Rice Arancini pappadum crust, eggplant kasundi
Jamon Serrano sliced Spanish cured ham, compressed apple
Citrus Cured Tuna zucchini pickle, salsa Romesco
Pickled Vegetables chargrilled artichokes, jackfruit, olives, pepperdew

CHURRASCO

Lamb Cutlets rosemary, garlic, virgin oil
Whole Canterbury Leg of Lamb rosemary, oregano, olive oil
Angus Sirloin open-fire grilled, Bordelaise sauce
Angus Beef Rump butcher salt, sage, Dijon mustard
Prime Short Ribs slow cooked overnight, lemon, olive oil
Pork Scotch Fillet cranberry-wine glaze
Wildfire Signature Sausages coarse ground, hint of nutmeg
Corn-fed Hen Thighs spit-roasted on the bone, citrus glaze
Salt & Pepper Prawns Szechuan flour, garlic, lime, chilli, black bean
Crispy Calamari persillade, lemon aioli
Green-Shell Mussels skillet grilled, salsa rosa
Salmon Fillet baked whole with soy-Dijon glaze

SIDE DISHES

Breads & Spreads pumpkin-bean puree, tomato tapenade
Roasted Agria Potatoes garlic, fresh herbs
Mixed Mushroom Casarecce porcini ragout, parmigiano, herbs
Truffled Polenta Fries shredded parmesan
Daily Varying Salads chef's selection

DESSERTS*

Assiette Platter - (Group of 10 guests or more)
Chef's daily selection of Wildfire's miniature desserts
Individual Desserts - (Group under 10 guests)
Selection of Wildfire's most popular desserts

PREMIUM SUPPLEMENTS (Add-ons)

PREMIUM MEATS \$15 per person

Lamb Cutlets rosemary, garlic, virgin oil
Prime Short Ribs slow cooked overnight, lemon, olive oil
Porchetta spit roasted pork loin and belly, crackling, roasting juices
Chicken & Bacon chicken breast wrapped in house-cured bacon rasher

PREMIUM SEAFOOD \$18 per person

Salt & Pepper Prawns Szechuan flour, garlic, lime, chilli, black bean
Salmon Fillet baked whole with soy-Dijon glaze
Scallops pan seared, pancetta crisps, kewpie mayo, lemon
Octopus Tentacles char-grilled, lemon, herbs, olive oil

Note: Premium supplements are available for the whole table

Wildfire[®]
churrascaria

* Desserts - Single serving per person
Churrasco option only available for the whole table
Some offerings may change due to seasonal availability