



MENU

Executive Chef- David Griffiths
Head Chef – Robert Hodgson

10% surcharge applicable Sunday & public holidays
Service charge not included

Wildfire is available for your private event
info@wildfiresydney.com
www.wildfiresydney.com

THE WILDFIRE SEA BAR

The sea bar is an identity of its own offering a seafood indulgence and exhibition of the finest and freshest seafood from all parts of Australia served perfectly chilled. Each selection is determined by the best quality and seasonal availability.

OYSTERS

Our oysters from A grade waters are shucked to order and served with champagne mignonette.
Please note that the origins may vary depending on availability.

ROCK OYSTERS 4 each
Port Stephens NSW
Manning River NSW
Wallis Lake NSW
Merimbula NSW

PACIFIC OYSTERS 4 each
Bruny Island TAS
Smokey Bay TAS
Moulting Bay TAS
Coffin Bay SA

CRUSTACEAN

Balmain Bugs QLD	14 per 100 gm
Prawn NSW	14 per 100 gm
Yabbies SA	14 per 100 gm
Mud Crab QLD	17 per 100 gm
Lobster TAS	18 per 100 gm
Marron WA	18 per 100 gm

Prepared wok fried chilli salt-pepper, coriander, lime, black beans

SHELLFISH

Mussels Boston Bay	19 per 500 gm
Pipis Coffin Bay	21 per 500 gm

Prepared wood oven baked candied garlic, lemon butter, fresh chilli and thyme

SEAFOOD COLLECTIONS

WILDFIRE 65

Yamba king prawns, blue swimmer crab, yabbies, rock oysters, balmain bugs,
spring bay mussels, house smoked ocean trout

OPERA HOUSE 160 for two people

Lobster, yabbies, blue swimmer crab, pacific oysters, yamba king prawns,
balmain bugs, spring bay mussels, house smoked ocean trout, rock oysters

Each collection is served with three sauces; classic cocktail, sicilian caper salsa, pineapple sherry vinegar

FIRST FLAVOURS

YELLOW FIN TUNA THREE WAYS 28

olive oil poached capsicum tian, paprika cured stewed eggplant, tartare brandade kalamata olives

BROADFIN SQUID 22

slow poached with chorizo, slipper lobster, baby fennel, roma tomato, squid ink vinaigrette

BLUE SWIMMER CRAB CAKE 26

crisp crab cake, pink grapefruit, fava bean salad, crustacean oil

SCALLOPS 28

spring bay scallops, pan seared, leeks, sorrel puree, scallop roe emulsion

WAGYU BRESSAOLA 26

fresh figs, horseradish jelly, truffle chips

RISOTTO 22 / 30

wild mushroom risotto, truffled parsley salad

HEIRLOOM TOMATO CONSOMME 16

kryten goats cheese ravioli, nicoise olives, tarragon

BUCATINI PASTA 24

braised veal shank, lemon oregano reduction, parmigiano

QUAIL 27

pan roasted quail, spinach tart, asparagus, truffle, verjus sabayon

WILDFIRE TAPAS 20 per person

six unique selections (minimum two people)

MAINS

TASMANIAN OCEAN TROUT 38

truffled cauliflower puree, red radish, potato scales

BARRAMUNDI 38

pan roasted, macadamian nut crust, pearl barley herb risotto, seared scallops, anise salad

HIRAMASA KINGFISH 42

baby abalone, snake beans, fennel, puy lentils, sauce vierge

DUCK 38

pan roasted breast, chestnut mushrooms, fondant potato, snake beans, foie gras emulsion

MILK FED LAMB 39

slow cooked lamb, crisp cutlet, vanilla scented pumpkin puree, new seasons peas, preserved lemon

KUROBUTA PORK CUTLET 45

wood grilled, fried potato salad, creamed spinach, barbeque sauce, truffled sweet corn romesco

WOOD FIRED CHURRASCO

59 per person

(for complete tables only)

Traditional churrasco is the heart of our kitchen. Firing with seasoned ironbark and yellow box wood creates an intense heat and imparts unique wood roasted perfumes. We add dry rub seasonings, herbs, brines, spice marinades and glazes.

A selection of six tapas has been designed to complement the variety of fire-roasted meats, poultry, homemade sausages, seafood and seasonal green vegetables, served with a variety of sauces and salsa to complement each course.

LUNCH EXPRESS CHURRASCO

39 per person (excluding tapas)

FROM THE WOOD FIRED GRILL

CERTIFIED BLACK ANGUS

SIGNATURE BONE IN FILLET 350 gram, grain fed 150 days, aged 40 days 59

BEEF FILLET 250 grams, grain fed 150 days, aged 30 days 49

SIRLOIN 300 gram, grain fed 150 days, aged 30 days 43

RIB EYE 350 gram, grain fed 150 days, aged 30 days 46

RIB EYE ON THE BONE 1 kg (for two or more) grain fed 200 days, aged 40 days 85
(allow one hour cooking time)

T-BONE 700 gram, grain fed 150 days, aged 40 days 58

GERRY HARVEY SECURITY FOODS WAGYU

SIRLOIN marble score 9+, 200 gram, grain fed 500 days 85

SIGNATURE SKIRT STEAK marble score 9+, 250 gram, grain fed 500 days 39

KING ISLAND GRASS FED

SIRLOIN 300 gram, aged 40 days 49

TASMANIAN GREENHAM BLACK ANGUS

RIB EYE 350 gram, grain fed 200 days, aged 40 days 52

AMELIA PARK LAMB

LAMB RACK grain fed 60 days, four rib, spit roasted 45

KUROBUTA PORK

spit roasted, double rack for two 80

SAUCES

all steaks are wood grilled and served with red wine jus and wildfire mustard

supplementary sauces available foiegras, porcini, chimichuri, horseradish, truffle butter, béarnaise, cafe de paris butter 3 per sauce

A FEW WORDS ABOUT OUR DRY AGED MEATS

All our beef is specially selected Australian prime and certified black angus, the finest available.

All our beef is naturally aged for a minimum of 30 days for maximum tenderness and flavour.

We grill and spit roast all our meats on ironbark wood burning grills at 1000c.

FOR THE TABLE 8

WOOD FIRED FLATBREAD

served with your choice of either two dips or hot tomato sauce, kryten goats curd

SALADS

ASSORTED BABY SALAD LEAVES

grape tomatoes, aged balsamic, olive oil

TOMATO SALAD

vine ripened, ox heart, roma tomatoes,
joseph olive oil

WHITLOF TREVISSE SALAD

toasted walnuts, pears, wild figs,
blue cheese, walnut vinaigrette

POTATOES

WILDFIRE CHIPS

smoked paprika aioli

CREAMED POTATO MASH

chives, olive oil

FONDANT POTATOES

shallots, pancetta

SEASONAL VEGETABLES

MUSHROOMS RAGOUT

thyme garlic confit

STEAMED

sugar snap, snow peas,
tarragon butter

ONION RINGS

corn crusted