

CHURRASCO PREMIUM

\$117.95

(Kids 4-12 years \$49.95)

3 courses

TAPAS & TASTES

Pacific Fresh Oysters

au naturel, lemon

Dal-Rice Arancini

pappadum crust, eggplant kasundi

Jamon Serrano

sliced Spanish cured ham, compressed apple

Ciccioli Popsicles

sesame crusted pork terrine, Nuoc Mam Cham gel

Citrus Cured Tuna

zucchini pickle, salsa Romesco

CHURRASCO

Mid-Loin Lamb Chops

rosemary, garlic, lemon, virgin oil

Whole Canterbury Leg of Lamb

with rosemary, oregano, olive oil

Corn-fed Hen Thighs

spit-roasted on the bone, citrus glaze

Pork Scotch Fillet

brushed with cranberry-red wine glaze

Wildfire Signature Pork Sausages

coarse ground with a hint of nutmeg

Angus Sirloin Steak

dry-aged, charcoal grilled, mushroom Bordelaise

Angus Beef Rump

seasoned with butcher salt, sage, Dijon mustard

Prime Short Ribs

slow cooked overnight, lemon, olive oil

Salt & Pepper Prawns

Szechuan flour, garlic, lime, chili, black bean

Green-Lipped Mussels

iron-skillet grilled, salsa Calabrese

Salmon Fillet

baked whole with soy-Dijon glaze

Crispy Calamari

persillade, lemon aioli

SIDE DISHES

GRUYÈRE Cheese Rolls (Pao de Queijo) served warm

Roasted Agria Potatoes lemon, garlic, fresh herbs

Mixed Mushroom Casarecce porcini ragout, parmigiano, herbs

Truffled Polenta Fries shredded parmesan

Daily Varying Salads chef's selection

DESSERTS

Chef's Selection of Home-made Desserts

CHURRASCO EXPERIENCE

\$81.95

(Kids 4-12 years \$40.95)

2 courses

TAPAS & TASTES

Panko Piquillo Peppers

filled with Prosciutto- Manchego cream

Brandade of Salted Cod

potato crema, virgin oil, vol au vent

Ciccioli Popsicles

sesame crusted pork terrine, Nuoc Mam Cham gel

Escalivada Catalan

style roasted summer vegetables, crostini

Pickled Vegetables

hargrilled artichokes, jackfruit, olives, pepperdew

CHURRASCO

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with rosemary, oregano, olive oil

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Wildfire
churrascaria

NEW ZEALAND'S FIRST
BRAZILIAN STEAKHOUSE

ADD-ON CHURRASCO SUPPLEMENTS*

PREMIUM MEATS

Mid-Loin Lamb Chops

rosemary, garlic, lemon, virgin oil

\$25 (5 pieces)

Prime Short Ribs

slow cooked overnight, lemon, olive oil

\$50 (600gm)

Pork Chicharron

crispy belly fried to perfection, strawberry-chilli sauce

\$20 (250gm)

Eye Fillet

charcoal grilled to your liking, red wine jus

\$35 (250gm)

PREMIUM SEAFOOD PLATTER

\$68 per platter

Salt & Pepper Prawns Szechuan

flour, garlic, lime, chili, black bean

Salmon Fillet

baked whole with soy-Dijon glaze

King Scallops

pan seared, pancetta crisps, kewpie mayo, lemon

Seared Tuna

lemons, virgin oil, Kalamata tapenade.

PACIFIC ROCK OYSTERS

\$24 per serving

(½ dz) shucked to order, Champagne mignonette, lemon

DESSERTS

\$16 each

Tiramisu

mascarpone cream, chocolate soil, Kahlua jelly, almond praline

Fresh Fruit Salad

vanilla syrup infusion, almond brittle

Chocolate Bombe

candied hazelnuts, raspberry coulis

Citrus Cheesecake

orange, honeycomb dust

Creme Brulee

pistachio biscotti, caramel glass

Gateau Au Chocolat

chocolate almond cake, chocolate ganache, raspberry gel

NOTE:

- Add-on can be purchased only in conjunction with Churrasco dining.

- Premium seafood platter size is based on 2 to 3 people to share.

Continuous table side service – Dine churrasco & side dishes to your heart's content - Some menu items may change at short notice or become unavailable due to short supply.

NOTICE: PLEASE BE ADVISED THAT FOOD HERE MAY CONTAIN THIS INGREDIENTS: MILK, EGG, WHEAT, SOYBEAN, FISH, SHELLFISH, TREE NUTS, PEANUTS, MUSTARD, SESAME AND CELERY