

W I L D F I R E .

Chef de Cuisine Matthew Weller

Head Chef Nghia Dinh



Join our exclusive Wine Club

Wildfire proudly supports the following charities



Follow us on:



10% surcharge applies on Sundays and Public Holidays

EFTPOS facilities available
2.75% surcharge on Diners Card
Wildfire is available for exclusive use for your private event
info@wildfiresydney.com
www.wildfiresydney.com



Please ask our staff for assistance

WILDFIRE OYSTER SELECTION

Our freshly shucked oysters are delivered daily from the markets and are subject to seasonal availability. Our staff will advise which oysters are available today.

PACIFIC OYSTERS

4.5

The Pacific oyster can be characterised by its fresh, clean and salty flavour and typically, it is large with a spiky shell and clean white interior.

Coffin Bay, SA	<i>Delicate salty sweetness with mineral after tones</i>
Smokey Bay, SA	<i>Rich and full flavoured, slight vegetal notes and a clean, dry finish</i>
Streaky Bay, SA	<i>Firm textured flesh with a sharp vegetal salt taste, long full back palate and sweet finish</i>
Little Swanport, TAS	<i>Full creamy feel with a strong saline bite revealing light vegetal notes</i>
Great Oyster Bay, TAS	<i>A sea salt kick to start, a rich creamy second half and a clean finish</i>
Island Inlet, TAS	<i>Full rich flavour with seaweed and vegetal notes, crisp clean finish</i>
St Helens, TAS	<i>Sweet, crisp taste, typical of a pristine tidal estuary</i>
Bruny Island, TAS	<i>Great example of nature creating something so delicate from a harsh and cold environment</i>
Pipe Clay Lagoon, TAS	<i>Enclosed waters promote a delicate, mild salty sweetness</i>
Pittwater, TAS	<i>During autumn it presents a green coloration caused by naturally occurring algae. When the algae are present a crisp cucumber flavour comes through</i>

ROCK OYSTERS

4.5

Characterised by its deep, rich and sweet flavour, The Rock oyster has a lasting flavour that is unknown in other oysters making it truly unique. Without doubt one of the top eating oysters in the world.

Moreton Bay, QLD	<i>Soft and salty, light and clean with a dry finish</i>
Wooli River, NSW	<i>Light vegetal bite, hints of seaweed & a mineral finish</i>
Brunswick River, NSW	<i>Sharp, saline bite followed by light, clean seaweed notes and a dry finish</i>
Tweed River, NSW	<i>Rich, creamy with a salty bite that leads to a mineral explosion, soft dry finish</i>
Clyde River, NSW	<i>Full vegetal characteristics with a rich creamy texture and clean finish</i>
Pambula, NSW	<i>A deep rich flavour with light vegetal notes and iodine zing on the back palate</i>
Crook Haven River, NSW	<i>A hint of seaweed, tannic notes & a clean dry finish</i>
Shoalhaven River, NSW	<i>A full, round, rich flavour with seaweed and vegetal notes</i>
Brisbane Waters, NSW	<i>Sharp bite with delicate seaweed notes and a clean slightly dry finish</i>
Port Stephens, NSW	<i>Sweet full flavour, salty bite and rich long finish</i>
Wallis Lake, NSW	<i>Rich with creamy vegetal characteristics and dry finish</i>
Manning River, NSW	<i>Clean seaweed notes and dry finish</i>
Camden Haven, NSW	<i>A full sharp saline bite with a hint of seaweed and a clean slightly dry finish</i>

ANGASI OYSTERS

5.5

If the Pacific Oyster is the Sauvignon Blanc of oysters and the Rock Oyster is the Chardonnay, the Angasi is the Shiraz! Full flavoured and meaty, the Angasi is big, rich and extremely tasty. Sometimes called the flat or native oyster, it's hard to come by and very special.

Port Stephens, NSW	<i>Fine textured meat with a distinctive salty flavour</i>
Coffin Bay, SA	<i>Strong seafood and mineral punch, this oyster is not for the light-hearted</i>

WILDFIRE 'SALT AND PEPPER' LIVE CRUSTACEANS

Purchased fresh daily at the Sydney Fish Markets by our buyer on the market floor, they are dusted in Sichuan seasoned flour and wok fried fresh to order with black beans, garlic, chilli, coriander and lime.

LIVE CRUSTACEANS

		(per)	
Balmain Bugs	QLD	100g	16
King Prawns	QLD	100g	15
Yabbies	WA	100g	16
Lobster	TAS	100g	19
Mud Crab	QLD	100g	17
Soft Shell Crab	QLD	100g	15

CHILLED SEAFOOD PLATTER

89

A variety of freshly poached crustaceans and live shellfish are served over ice with a selection of condiments and dressings:

Sydney rock oysters
Blue swimmer crab
Alaskan king crab
Balmain bugs
King prawns
Yabbies
Potted crab
Daily Crudo

Supplement with:

Mud Crab, QLD	70
Rock Lobster, TAS	90

STARTERS

Salmon	22
Sugar cured Huon salmon, pickled green mango, yoghurt labna, green Tabasco gazpacho, mango ravioli	
Agnolotti	21
House pasta, pumpkin, finger-lime crème fraîche, radicchio, truffle beurre blanc	
Pork Belly	23
Slow braised pork, crackling, apple-celeriac puree, toffee apple, peas, cider aeration	
Scallops	25
Clearwater scallops, lemon kipfler potatoes, strasbourg sausage, cauliflower skordalia	
Tuna Nicoise	25
Tuna carpaccio, potato foam, olive-fennel crumble, white anchovy gribiche, tomato jelly	
Crab	29
QLD spanner crab tian, tzatziki puree, yoghurt sorbet, caviar, shaved fennel, textures of basil	
Duck	26
Warm citrus confit -blood orange terrine, pate de brick, liver parfait, black truffle oil, skin crumbs, toast puree	
Steak Tartare	25
Our own version of steak tartare, Tabasco emulsion, truffled mushrooms, potato gaufrettes	

CHARCUTERIE

Charcuterie Selection to share	33
A selection of our: Cured Meats - Terrine – Rillettes – Parfait	
Artisan salami selection by, Salumi Australia, Byron Bay NSW	23
San Danielle Prosciutto (Italy)	25
Jamón Iberico de Bellota, Fermin Gran Reserva (Spain) – the King of Hams	32
Jamón Serano, Fermin (Spain)	25

FROM THE OCEAN

Whiting	42
Whole whiting, salt cod brandade, fennel puree, lemon gel, marinated fennel, asparagus pencils, shiso	
Huon Tasmanian Salmon	39
45c confit, warm Tabasco jelly, sweet potato puree, creole veloute, clam-corn salsa, coriander	
Barramundi	41
Congo potato-leek terrine, chilled vichyssoise, charred baby leeks, parsley emulsion	
Blue-eye	39
Carrot puree, mushroom duxelle, rosemary aioli	
Open Fish Pie (Also available for two to share)	38 / 69
Selection of reef fish, scallops, mussels, cloudy bay clams	
Market Fish	MP
Please ask our staff for today's selection	

FROM THE FARM

Chicken	41
Thyme roasted breast, confit leg, foie gras boudin blanc, pumpkin puree, walnut praline, silver beet, salted caramel reduction	
Lamb	42
Braised shank and caramelized sweet bread torchon, herb-cruste citrus loin, onion soubise, golf ball carrots, sherry vinegar foam	

LARGE MEAT CUTS to share

FIORENTINA, Wagyu T-bone	900gms	129
The Ultimate Steak - Wood-fire grilled, fresh herbs rub		
COSTATA, Tomahawk, Black Angus Rib -Eye	1.5kg	120
Wood-fire grilled, porcini mushroom crust, chipotle romesco sauce		
Whole Lamb Shoulder		79
Slow wood oven roasted, baby heirloom carrots, mint sauce, pan juices, fresh rosemary		

WHOLE ANIMALS

Suckling Pig, Otway Rangers, VIC	per serve	49
Spring Lamb, Mirrool Creek, NSW	per serve	47

Exclusive to Wildfire, whole animals spit roasted in our custom made wood-fire oven rotisserie.

Limited portions are available daily. 'Whole animals for the table are available on pre-order. POA'

MEATS FROM THE WOOD FIRED GRILL

Our steaks have been sourced from the finest certified Black Angus, Hereford and pure blood Wagyu cattle. A selection of condiments will be served tableside.

GRASSLANDS PREMIUM NSW, GRASS FED 36 month old

Rib-Eye on the bone Dry aged 30 days	350g	49
Fillet Aged 25 days	250g	48
T-Bone Dry aged 30 days	400g	49

CERTIFIED ANGUS NSW, BLACK ANGUS, GRAIN FED 150 + days

Rib-Eye Marble Score 2+, aged 30 days	350g	49
Fillet on the bone, Wildfire Signature Marble Score 2+, aged 30 days	450g	59
Sirloin on the bone, Wildfire Signature Marble Score 2+, dry aged 40 days	400g	55

WAGYU BEEF, STOCKYARD, GRAIN FED 500 + days

Eye Round Steak Marble Score 9+, aged 30 days	300g	42
Rump Cap Marble Score 6+, aged 30 days	300g	44
Sirloin Marble Score 7+, aged 30 days	250g	59
Rib-Eye Marble Score 5+, aged 30 days	300g	69

WILDFIRE CHURRASCO

A selection of tapas and condiments has been created to complement the variety of fire-roasted meats, poultry, homemade sausages and seafood served from our custom made BBQ.

The Churrasco items are spit roasted over seasoned iron bark to create an intense heat that imparts unique wood roasted perfumes.

We add dry rub seasonings, fine herbs, brines, spice marinades and glazes to enhance flavour and tenderness.

MENU OPTIONS

Lunch Express	45
Signature (lunch/dinner)	59/69
Deluxe	95

Churrasco is for complete tables only

WILDFIRE WOOD FIRED BREAD

House baked Dark Rye, fresh tomato, basil sauce, baked goats curd	9
House baked Light Sourdough, wild mushroom mascarpone, extra virgin olive oil, butter	9

SALADS

Mixed cabbage, carrot, fennel, buttermilk dressing	10
Baby lettuce leaves, chardonnay vinaigrette	11
Panzanella, mixed bell pepper, tomato, Spanish onion, sourdough croutons	12
Iceberg lettuce, soft boiled egg, pickled anchovies, cornichons, aioli	13

POTATO

Fat chips, tossed in duck fat, orange, thyme, star anise salt	10
Crushed Kipler potatoes, lemon butter, parmesan, truffle oil	11
Lyonnais potatoes, sliced Desiree's, onion jam, parsley	11

SEASONAL VEGETABLES

Cob roasted sweet corn, Tabasco butter, chives	11
Roasted baby carrots, sherry reduction, fennel yoghurt, mint	12
Green beans, smoked almonds, chilli, garlic	13