



BLACKFIRE
FUEGO NERO

Catering & Culinary Creation

Seated Events



Gourmet Menu

Canapes appetizers

Pickled figs, crispy prosciutto and sweet blue vein cheese		gf
Smoked salmon, fresh goat cheese and horseradish mousse, dill		gf
Vaul pastry, lemon and beetroot curd, raisin and mint	v	
Mozzarella cheese, marinated cherry tomato and basil leaf	v	gf
King prawn cutlet, cos and tomato tartar, spicy chili marmalade		gf
Beef tender, Spanish onion and roasted bell pepper, spicy basil mayo		
Crostini, frittata and honey ham carved, aioli		

Entrees

Chicken saltimbocca rolled with roasted capsicum, green beans and warm pesto		gf
Seared crusted in green pepper beef fillet, onion and wild mushrooms, mustard sauce		gf
Smoked salmon and king prawns cutlets on avocado and tomato tian, wasabi mayo		gf
Tenderized calamari and zucchini julienne, spicy basil aioli		
Mozzarella cheese and sliced tomatoes, roasted heirloom, basil and oregano, extra virgin	v	gf
Risotto and mozzarella arancini, spicy basil tomato sauce		v

Mains

Braised veal Ravioli with wild mushrooms and porcini sauce		
Traditional lasagna with bolognese and béchamel		
Cannelloni filled with ricotta, spinach and parmesan, béchamel sauce		v
Roasted in herbs chicken supreme, yellow potatoes mash and broccoli, jus		
Roasted sirloin beef, roasted potatoes and sautéed spinach, Shiraz sauce		gf
Grilled snapper fillet, potatoes dauphinoise and baby leafs, tarragon salsa verde		gf
Roasted pork belly, braised apple and rhubarb, sweet balsamic sauce		gf
Zucchini filled with leeks and aubergine puree, celery salad and sweet mustard sauce		v gf

Desserts

White chocolate pannacotta, passion fruit curd		gf
Lychee on white chocolate, dark chocolate swirl		gf
Tiramisu, "pick me up", creamy cheese and finger biscuits, infused coffee		
Chocolate cake with pralines and vanilla gelato		
Fruit platter, with sliced and tropical fruits, yoghurt side		gf
Cheese platter with a selection of 3 cheeses, crackers and dry nuts and fruits		

Packages

2 courses	min 20 pax	\$45	per person
2 courses alternate choices	min 20 pax	\$50	per person
3 courses	min 20 pax	\$60	per person
3 courses alternate choices	min 20 pax	\$65	per person
Add 3 canapes	\$9 per person		

Deluxe Gourmet Menu

Canapes appetizers

Pickled figs, crispy prosciutto and sweet blue vein cheese		gf
Smoked salmon, fresh goat cheese and horseradish mousse, dill		gf
Vaul pastry, lemon and beetroot curd, raisin and mint	v	
Mozzarella cheese, marinated cherry tomato and basil leaf	v	gf
King prawn cutlet, cos and tomato tartar, spicy chili marmalade		gf
Beef tender, Spanish onion and roasted bell pepper, spicy basil mayo		
Crostini, frittata and honey ham carved, aioli		

Entrees

Mini Lasagna of seafood, tarragon béchamel and pecorino		
Crab meat salad, roasted bell peppers, blanched roots and avocado		gf
Marinated scallops in tarragon pesto, goat béchamel and crispy prociutto		gf
Goat cheese catalana, eshallots and heirloom, light cracker		v gf
Angus tenderloin tournedos, radish, shallots and soy, sesame and rice vinegar sauce		
Corella pear and gorgonzola cheese, arugula and grilled figs, beetroot chips and walnuts		v gf

Mains

Crab meat and king prawns cutlets risotto		gf
Angus fillet, pan tossed and glazed in red wine jus, yellow potatoes and grilled asparagus		gf
Duck breast slow confit, celeriac puree and medley of root vegetables, orange and vincotto sauce		
Pan tossed spatchcock with garlic and chili, roasted potatoes and leaf salad, garlic sauce		gf
Pan tossed salmon fillet, tourned potatoes and baby spinach, lemon bernaïse		gf
Roasted pork belly, braised apple and rhubarb, sweet balsamic sauce		gf
Zucchini filled with leeks and aubergine puree, celery salad and sweet mustard sauce		v gf

Desserts

Passion fruit pannacotta, orange sauce and fruit chantilly		gf
Puff pastry filled with strawberry and custard, chocolate crust and mascarpone mousse		
Grilled peaches chocolate tart, berries compote and vanilla gelato		
3 Chocolate mousse, strawberry and sour cherry deep, grand marnier custard		
Fruit platter, with sliced and tropical fruits, yoghurt side		gf
Cheese platter with a selection of 3 cheeses, crackers and dry nuts and fruits		

Packages

2 courses	min 20 pax	\$65	per person
2 courses alternate choices	min 20 pax	\$70	per person
3 courses	min 20 pax	\$80	per person
3 courses alternate choices	min 20 pax	\$90	per person
Add 3 canapes	\$9 per person		

Thank You

