



BLACKFIRE

FUEGO NERO

Catering & Culinary Creation

WEDDINGS



WELCOME

We take pride in tailor a fantastic and memorable experience for your wedding. We can provide the best culinary experience and exceptional service that you require. Our kitchen team can tailor weddings events to suit the overall experience you want for your guests, from menu design and food presentation to service style. Whether you're looking for a rustic unique buffet or classy events with wait staff in dicky bows and top hats we are here to dream up a culinary creation for you. Our creative vision of deliciously different and distinctively imaginative food presented with our unique sense of creative style and flair. Food and drink is our business. It's what we love. It's what we do and it's what everyone at in Black Fire is passionate about. That's why we only use the best locally sourced seasonal produce we can find. You will feel like the owner of the house, not the client.

COCKTAIL RECEPTION

Canapés

Cold

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		
Ricotta and leeks pannacotta, crispy bacon		gf
Feta and shredded braised lamb, broad bean and mint caper berry relish		
Aubergine remoulade, leeks and zucchini puree, tomato tartar	v	

Warm

Crumbed fresh goat cheese, chili jam and gremolata	v	
Chili balsamic pork belly, radish salad		gf
Mini beef wellington		
Risotto and mozzarella cheese arancini, spicy tomato and basil	v	
Chicken roulade, roasted bell peppers and basil pesto		gf
Prawns and scallops tart, tarragon béchamel		
Mustard roasted beef, potato rosti and cranberry jelly		gf
Prosciutto and manchego cheese croquettes, fondue		
Roasted lamb, dusted sumac, mint and yoghurt sauce		
Mushrooms, asparagus and camembert cheese pastry bon bons	v	

Packages

½ hour event with 3 pieces per person	min 20 pax	\$15 per person
1 hour event with 6 pieces per person	min 20 pax	\$25 per person
2 hour event with 10 pieces per person	min 20 pax	\$35 per person

Desserts Canapes

Sweet

Baby fruit tartlets with crème patissiere	gf
Kahlua & white chocolate mousse in dark chocolate cups	gf
Blue cheese mousse on pastry with poached pear	
Flourless orange cake with candied orange peel & cream	gf
Mini cheese cake topped with fresh berries	
Mini profiteroles, custard and chocolate	
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	

Packages

2 pieces per person	min 20 pax	\$5	per person
4 pieces per person	min 20 pax	\$8.5	per person
Petit four station 8 items	min 20 pax	\$15	per person

Add an entrée to your cocktail party to splendidly surprise your guests

Entrees

Prosciutto wrapped on grissini breadsticks with creamy cheese	
Smoked salmon and king prawn cutlets, avocado tian and wasabi mayo	gf
Tenderized calamari and zucchini julienne, spicy basil aioli	
Angus mini hamburger slider, caramelized onion and camembert, mustard relish	
Zucchini filled with leeks and aubergine puree, celery salad and sweet mustard sauce	v gf

Packages

Add 1 entrée	min 20 pax	\$10	per person
Add 2 entrees	min 20 pax	\$15	per person

BUFFET CELEBRATION

• **Rustic Roast** **minimum 20 people, 80\$ per person**

Whole slow roasted animals on display served to guests on a rustic way, a traditional, unique and authentic feast that will mesmerize your guests, making the event memorable. Breads included.

Entrees and antipasto **choice of three**

Casareccio salame, prosciutto and pancetta and house pickled
Wood roasted chorizo and sautéed Alubias white beans
Berkshire pork belly slow Roasted, balsamic red rose rhubarb, apple zabaglione
Wood roasted octopus, potatoes and roasted pepper, balsamic pesto
Char grilled calamari, zucchini and chicory, pimiento romesco salsa
Pan tossed King Prawn cutlet marinated in Pedro Ximenez, pil pil infused
Parma prosciutto and pickled figs, rucola, parmesan and aged balsamic

Mains Roasted **choice of one or two**

Whole slow roasted for up to 12 hours animals, finished and displayed ready to serve.
Suckling pig, Suckling lamb or Baby goat

Sides and salads **choice of four**

Seasonal vegetables, herbs and extra virgin infused
Mixed mushrooms, thyme and balsamic marinated
Heirloom baby carrot, charcoal pumpkin, mint and fresh creamy goat cheese
Ciruela plums and roasted artichokes, watercress, tarragon and blue cheese
Grilled haloumi cheese, roasted tomatoes and baby beets, mixed leafs
Tomatina of sliced marinated fresh tomatoes, capers, basil and oregano
Grilled witlof, crispy bacon, boiled egg and roasted pinenuts
Greens of sautéed spinach and poached broccolini
Taro of yellow potatoes mashed, sautéed onions and green beans
Frico of roasted Jerusalem artichokes, herbs and pimiento romesco
Wood fire roasted potatoes, rosemary and thyme infused
Alubias white beans with chilli

Sauces **choice of three**

3 mustards, Horseradish crème fraiche, Shiraz and short beefjus, Roquefort cream cognac, Scented apple,
Roasted garlic and rosemary and Romesco chilly and almond

• Italian Feast

minimum 20 people, 60\$ per person

An authentic buffet, full of hand made fresh pastas and a selection of the best Italian dishes.
Breads included.

Entrees and antipasto

choice of three

Casareccio salame, prosciutto and pancetta and house pickled	gf
Parma prosciutto and pickled figs, rucola, parmesan and aged balsamic	gf
Tomatina of sliced marinated fresh tomatoes, capers, basil and oregano	gf
Roasted octopus, potatoes and roasted pepper, balsamic pesto	gf
Char grilled calamari, zucchini and chicory, romesco salsa	gf
Pan tossed King Prawn cutlet marinated in garlic and chilli infused	gf
Chicken saltimbocca rolled with roasted capsicum, green beans and warm pesto	gf
Vitello Tonnato veal loin roasted, thinly sliced and served with tuna caper mayo	gf
Caprese of buffalo mozzarella bocconcini, basil and tomatoes	gf

Mains

choice of four

Ricotta cheese and spinach Ravioli, tomato sauce and parmesan	
Gnocchi with gorgonzola blue cheese	
Traditional lasagna with bolognese and béchamel, parmigiano gratin	
Cannelloni filled with ricotta, mushrooms, spinach and parmesan, béchamel sauce	
Gorgeous roasted marinated chicken, white wine sauce and baby carrots	gf
Roasted sirloin beef, roasted potatoes and nero d'avola sauce	gf
Braised lamb leg in balsamico and vegetables	gf
Sicilian spicy fish of the day with tomato sauce and black olives	gf

Sides and Salads

choice of 2

Roasted yellow potatoes and capsicum	v	gf
Rucola and parmesan salad	v	gf
Beautiful potatoes salad	v	gf
Caesar salad with crispy bacon		gf
Sautéed wild mushrooms and onion julienne	v	gf
Mediterranean salad, tomatoes and cucumber, onions and capers	v	gf
Grilled zucchini and aubergine panache, root vegetables and basil pesto	v	gf

• Spanish Rumba

minimum 20 people, 60\$ per person

An authentic and unique experience with large paellas in display, seafood and meats to tailor a memorable experience. Breads included.

Entrees and antipasto

choice of three

Jamon and embutidos cured meats and house pickled		gf
Wood roasted chorizo and sautéed Alubias white beans		gf
Char grilled calamari, zucchini and chicory, pimiento romesco salsa		gf
Pan tossed King Prawn cutlet marinated in Pedro Ximenez, pil pil infused		gf
Char grilled calamari, zucchini and chicory, romesco salsa		gf
Pan tossed King Prawn cutlet marinated in garlic and chilli infused		gf
Blanched octopus gallega style, potatoes and paprika		gf
Grilled Morcilla and roasted sweet green pimiento		gf

Paellas

Paella traditional of seafood		gf
Paella Valencia with chicken and rabbit		gf
Paella vegetarian	veg v	gf

Sides and Salads

Papas bravas	v	gf
Roasted vegetables		gf
Ensalada tomatoes and lettuce, onions and capers	v	gf
Pimiento piquillo	v	gf

CLASSY SEATED DINNER

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 10 pax	\$45	per person
2 courses alternate choices	min 10 pax	\$50	per person
3 courses	min 10 pax	\$60	per person
3 courses alternate choices	min 10 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 bernaise		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		
Fuit 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 10 pax	\$65	per person
2 courses alternate choices	min 10 pax	\$70	per person
3 courses	min 10 pax	\$80	per person
3 courses alternate choices	min 10 pax	\$90	per person
Add 3 canapes	\$9 per person		

Thank you

