



With over eighteen years in operation, Wildfire restaurant and bar offers an exciting menu with traditional South American flavours and a variety of produce cooked over an open charcoal fire.

Along with a fun and festive atmosphere, we offer a high-end wine selection, a superb cocktail list and an array of signature dishes, small plates, gourmet burgers and more...

Our commitment to providing pure excellence is unfaltering. Relax, and enjoy in the knowledge that we will exceed the expectations of all who enter our doors.

Shed 22 Prince's Wharf – CBD – Auckland 60 Tory Street – Te Aro – Wellington
Ph: (09) 353 7595 Ph: (04) 381 3434
info@wildfirerestaurant.co.nz info.wgt@wildfirerestaurant.co.nz

www.wildfirerestaurant.co.nz



Daily Specials



Express Lunch

12pm to 4pm Mon to Thu

\$15.95 Prime Beef, Chicken, Sausages
chopped salad & fries



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Monday Special



Chicken Caesar

\$15.00 PULLED HEN THIGHS, PANCETTA,
CROUTONS, ANCHOVIES,
CHARRED COS & PARMIGIANO



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Tuesday Special



Trio of Sliders

BEEF, PROVOLONE & BEEF JUS
PULLED PORK, SLAW & CONDIMENTS
ZUCCHINI FALAFEL, TAHINI YOGURT & PICKLES



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Wednesday Special



1/4 kilo Prawns

SALT AND PEPPER PRAWNS SEASONED IN
SICHUAN FLOUR, GARLIC, CHILLI, BLACK BEANS,
LIME & PETITE HOUSE CHOPPED SALAD



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Wildfire Gift Vouchers available in \$25, \$75 & \$100 denominations

SMALL PLATES

FRESH OYSTERS (½ dz) shucked to order, Champagne mignonette, lemon	16
SALT-PEPPER PRAWNS Szechuan flour, garlic, lime, chili, black-beans	16
CRISP-FRIED CALAMARI rocket, persillade, aioli	15
PULLED CHICKEN SALAD charred cos, fennel, walnuts, buttermilk dressing	18
PUMPKIN-WALNUT RAVIOLI goat cheese, tomato sugo, basil, parmigiano	18
MUSHROOM-PORCINI RISOTTO hazelnuts, soft herbs, parmigiano	18

SIGNATURE DISHES

SIRLOIN STEAK - TAGLIATA charcoal grilled, wild rocket, tomato tapenade, polenta croutons, parmesan shavings	31
GREEN-LIP MUSSELS ½ kg, iron skillet grilled, salsa rosa	18
SALMON BELLY charcoal grilled, hoisin-lime glaze	24
FIRE ROASTED VEGETABLES seasonal vegetables, field mushrooms, vine tomatoes, grilled halloumi	20

BURGERS ~ SLIDERS

WILDFIRE BURGER 220g grounded beef, char-grilled, house pickle, tomato tapenade, onion, fries. (add provolone 2.) – (add house-cured bacon 2.)	20
THREE PIG BURGER spit-roasted pork, pulled bacon hock, pork sausage, sauerkraut, jalapeño, mayonnaise, dill pickle, fries	20
BEEF-DIP SLIDERS crusty baguette, sliced spit-roasted Angus beef, provolone, Bordelaise sauce, cornichons, fries	17
ZUCCHINI FALAFEL SLIDERS fresh baked cheese rolls, tomato tapenade, house pickles, fries	16

BOARDS ~ PLATTERS

WILDFIRE PLATTER salt Cod potato croquette, ciccioli pork popsicles, toasted ravioli pillows, crispy fried calamari, zucchini falafel, cuvee of olives	35
SEAFOOD PLATTER fresh cold and house-cured seafood; Mahurangi oysters, green-lip mussels, salmon mi-cuit, citrus cured tuna, tiger prawn ceviche, traditional condiments and dressings	55
CHARCUTERIE BOARD prosciutto di San Daniele, Veneto salami, coppa Piacentina, shredded pork terrine, condiments and pickles	45
CHURRASCO TASTING BOARD Prime NZ leg of lamb, sirloin beef, chicken thighs, pork scotch and wildfire sausages grilled or spit-roasted over glowing charcoal, served with sauces and condiments.	65

ACCOMPANIMENTS

GRUYÈRE CHEESE ROLLS (Pao de Queijo) goat's curd, served warm	10
BREADS & SPREADS cannellini bean puree, tomato tapenade	7
CUVEE OF OLIVES citrus zest, fennel seeds, herbs	6
HOUSE CHOPPED SALAD palm sugar vinaigrette	7
ROASTED AGRIA POTATOES lemon, garlic, herbs	8
STEAKHOUSE FRIES sea salt, lemon aioli, house-made ketchup	7
POLENTA FRIES truffle oil, cheese	8