

With over seventeen 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 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.

Wellington

60 Tory Street – Te Aro Ph (04) 381 3434 www.wildfirerestaurant.co.nz info.wgt@wildfirerestaurant.co.nz

Auckland

Shed 22 Prince's Wharf - Downtown Ph (09) 353 7595 www.wildfirerestaurant.co.nz info@wildfirerestaurant.co.nz

LUNCH MENU

GRUYÈRE CHEESE ROLLS (Pao de Queijo) goat's curd, served warm	10
BREADS & SPREADS cannellini bean puree, tomato tapenade	7
GARLIC BREAD grilled baguette, extra virgin olive oil, sea salt	8
CUVEE OF OLIVES citrus zest, fennel seeds, herbs	8
SMALL PLATES	
ICED PACIFIC OYSTERS (½ dz) shucked to order, Champagne mignonette, lemon	16
THREE TASTES OF THE SEA salmon mi-cuit, citrus cured fish, tiger prawn ceviche	18
EMBUTIDOS PLATE prosciutto di San Daniele, Veneto salami, coppa Piacentina, pickles	16
SALT-PEPPER PRAWNS Szechuan flour, garlic, lime, chili, black-beans	16
CRISP-FRIED CALAMARI rocket, persillade, aioli	15
PULLED CHICKEN SALAD charred baby cos, fennel, walnuts, buttermilk dressing	18
RICOTTA GNOCCHI tomato confit, sage, burnt butter, parmigiano	18
PUMPKIN-WALNUT RAVIOLI goat cheese, tomato sugo, basil, parmigiano	19
MUSHROOM-PORCINI RISOTTO hazelnuts, soft herbs, parmigiano	18
BURGERS ~ SLIDERS	
WILDFIRE BURGER CLASSIC 220g coarse ground beef, grilled, house pickle, tomato tapenade, onion, fries (add mild Provolone cheese 2.) – (add smoked bacon 2.)	20
THREE PIG BURGER spit-roasted pork, pulled bacon hock, pork sausage, sauerkraut, jalapeño mayonnaise, dill pickle, fries	19
CHICKEN BURGER pulled hen's thighs, bacon, smashed avocados, chipotle mayo, fennel slaw, fries	18
VEGGIE BURGER zucchini falafel, tomato tapenade, tahini yoghurt, house pickles, fries	16
BEEF-DIP SLIDERS grilled angus sirloin, provolone, sauce bordelaise, pickles	18

FROM THE FIRE

Wildfire's signature selection of prime NZ meats & seafood perfectly seasoned, grilled or spit-roasted. Served with accompanying sauce/condiment.

LEG OF LAMB rosemary, oregano, olive oil	20
PORK SCOTCH cranberry-wine glaze	17
SIRLOIN STEAK grilled, sauce Bordelaise	22
ANGUS BEEF RUMP butcher salt, sage, Dijon mustard	17
WILDFIRE PORK SAUSAGES coarse ground, hint of nutmeg	16
HEN THIGHS spit-roasted on the bone, citrus glaze	17
GREEN-LIP MUSSELS ½ kg iron skillet grilled, salsa rosa	17
SALMON BELLY grilled, hoisin-lime glaze	22
FIRE ROASTED VEGETABLES seasonal vegetables, field mushrooms, vine tomatoes, grilled halloumi	20
ACCOMPANIMENTS	
SAUTEED SEASONAL GREENS garlic-chili oil, toasted almonds	8
HOUSE CHOPPED SALAD palm sugar vinaigrette	6
CHARRED LETTUCE baby cos, radish, lemon aioli	6
SALAD 'DEL GIORNO' chef's daily varying salad	6
CONFIT MUSHROOMS garlic, pepper, herbs	8
ROASTED AGRIA POTATOES lemon, garlic, herbs	6
ROOT VEGETABLE FRIES kumara, taro, cassava, chipotle aioli	8
STEAKHOUSE FRIES sea salt, lemon aioli, house-made ketchup	7
POLENTA FRIES truffle oil, cheese	8