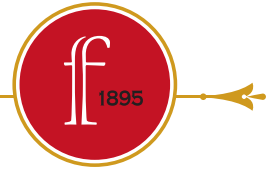


Menu



(gf) - gluten free | (df) - dairy free | (v) - vegetarian | (vegan)

PUB CLASSICS

PANKO CRUMBED SZECHUAN CALAMARI green papaya, cucumber, red cabbage, beansprouts, mint, shallots, coriander, red chilli, lime mayo 21

STONE & WOOD BATTERED FISH & CHIPS (barramundi fillets) w/ salad, lemon, tartare 21

PANKO CRUMBED CHICKEN SCHNITZEL 280GM chips & salad (choice of sauce \$2) 21

CHICKEN PARMY schnitzel w/ grilled tomato, ham, mozzarella & napoli sauce, chips & salad 23

SHARE BOARD (v) (not available between 12-2pm Fridays) tomato, basil & buffalo mozzarella arancini, haloumi, house-made labneh w/ pistachio & lemon, charred pita, mixed olives (add arancini \$3.50) 20

GOURMET PIZZAS

MARGHERITA (v) w/ tomato, buffalo mozzarella, basil & oregano (add prosciutto \$2) 19

PUMPKIN & FETA (v) w/ fresh tomato, grilled zucchini, basil pesto & toasted pine nuts 20

FIREHOUSE w/ spicy sopressa salami, caramelised onion, green chilli, shaved pecorino & rocket 20

PERI PERI CHICKEN w/ roasted peppers, asparagus, red onion, jalapenos, rocket, basil & chipotle mayo 20

SALADS - CHOOSE YOUR PROTEIN

haloumi - \$5 | grilled chicken - \$5 | moroccan lamb backstrap - \$8

ROASTED HONEY PUMPKIN & CHICKPEA (gf, vegan & df without labneh) pumpkin, broccoli, labneh, chickpeas, tomatoes, cucumber, quinoa, rocket, crispy kale, almonds, cranberries 18

ROASTED VEGETABLE (gf, vegan & df without cheese) beetroot hummus, sweet potato, pumpkin, cauliflower, beetroot, pomegranate, pine nuts, Persian feta, balsamic 18

MOROCCAN LAMB SALAD (gf) w/ smoked eggplant, roasted vegetables, sun-dried tomatoes, feta rocket, sultanas, toasted almonds & minted yoghurt 24

BURGERS served w/ chips

CHICKPEA, 4 BEANS & SWEET POTATO (vegan) - on damper bun lettuce, tomato, red onion, veganaise aioli 18

CHICKEN SCHNITZEL BURGER - on milk bun iceberg, tomato, avocado, garlic aioli 18

BEEF & CHEESE - on milk bun lettuce, tomato, onions, pickles, mustard mayo, ketchup 18

MAINS

PUMPKIN & GOATS CHEESE RAVIOLI (v) pumpkin, asparagus, tomato, sage burnt butter, pecorino, pine nuts, baby herbs 22

ATLANTIC SALMON (gf) brown rice, quinoa, corn, broccoli, mint, cucumber, red cabbage, rocket, feta, sweet potato, minted yoghurt 25

HUMPTY DOO BARRAMUNDI - N.T. (gf) cauliflower puree, beetroot, sweet potato, parsnip, broccolini, port jus, baby herbs 25

HOUSE-MADE DECONSTRUCTED PIE (gf without pastry) slow braised beef in red wine with vegetables served w/ mash, golden puff pastry, baby herbs 24

SIRLOIN 250GM - NSW Grain fed (df) chips & salad (choice of sauce \$2) 25

SCOTCH FILLET 300GM - NSW (gf, df) herb roasted kipflers, broccolini, truss tomatoes, port jus 30

SAUCES brandy & green peppercorn | gravy | creamy mushroom | port jus (gf,df) 2

SMALLS

KARAAGE CHICKEN PIECES w/ sriracha mayo 16

SWEET POTATO WAFFLE FRIES (v) w/ sour cream & sweet chilli 13

GARLIC BREAD (vegan) 6

GARDEN SALAD (gf, v, vegan, df) mixed leaf, tomatoes, cucumber, radish & carrot 6

STEAMED GREENS (gf, v, vegan, df) w/ soy, ginger & sesame dressing 7

CHIPS (v) w/ garlic aioli 10

WEDGES (v) w/ sour cream & sweet chilli sauce 12

DESSERTS served w/ mixed berry compote, vanilla bean ice cream

WARM CHOCOLATE ESPRESSO CAKE (gf) 9

LIME & COCONUT CAKE (gf) 9

Daily Specials

Wine



SPARKLING

THE DUCHESS | SPARKLING CUVÉE NV
 COPPABELLA' | SPARKLING CHARDONNAY PINOT NOIR
 VILLA SANDI 'IL FRESCO' | PROSECCO NV
 LANSON 'PERE ET FILS' | BRUT NV
 VEUVE CLICQUOT | YELLOW LABEL NV

WHITE

LA GIOIOSA | MOSCATO
 ATLAS 'RHINELANDER' | RIESLING
 DUNSBOROUGH HILLS | VERDELHO
 TWELVE SIGNS | SAUVIGNON BLANC
 BABY DOLL | SAUVIGNON BLANC
 PETAL & STEM | SAUVIGNON BLANC
 MARGAN 'ORIGINAL' | SEMILLON
 LA VILLA | PINOT GRIGIO
 SCOTCHMANS HILL 'JACK & JILL' | PINOT GRIS
 D'ARENBERG 'OLIVE GROVE' | CHARDONNAY
 HOWARD PARK 'MIAMUP' | CHARDONNAY

ROSÉ

RADIO BOKA | ROSADO
 BOUCHARD AINE | CUVÉE ROSE
 VINACEOUS 'SALOME' | TEMPRANILLO ROSE
 VILLA AIX | ROSE

RED

LOCK & KEY | PINOT NOIR
 RABBIT RANCH | PINOT NOIR
 EL PASO | TEMPRANILLO SHIRAZ
 PRINTHIE | MERLOT
 ANGUS THE BULL | CABERNET SAUVIGNON
 MAJELLA 'THE MUSICIAN' | CABERNET SHIRAZ
 TWELVE SIGNS | SHIRAZ
 PETER LEHMANN 'HILL & VALLEY' | SHIRAZ
 WILSON 'PEPPERSTONE' | SHIRAZ
 GEOFF MERRILL 'JACKO'S BLEND' | SHIRAZ

	reg glass	lge glass	bottle
hunter valley, nsw	8.5	-	33
tumbarumba, nsw	9	-	39
treviso, italy	9.9	-	43
reims, france	-	-	90
reims, france	-	-	120
veneto, italy	9	14	38
clare valley, sa	9	14.5	39
margaret river, wa	8.5	13.5	37
hilltops, nsw	8.5	12	34
marlborough, nz	10	15.5	45
marlborough, nz	9.5	15	43
hunter valley, nsw	9.5	15	43
veneto, italy	9	14.5	39
geelong, vic	9.5	15	43
mclaren vale, sa	9	14.5	39
margaret river, wa	11	17.5	49
castilla la mancha, spain	8.5	13.5	37
languedoc, france	9.5	15	41
wa	9.6	15	41
provence, france	10.5	17.5	49
tumbarumba, nsw	9	14	40
central otago, nz	11.5	18.5	50
castilla la mancha, spain	8.5	13.5	37
orange, nsw	9	14	39
central victoria	9.5	15	43
coonawarra, sa	9.5	15	41
hilltops, nsw	8.5	13.5	37
barossa valley, sa	10	16	44
clare valley, sa	10.5	17	47
mclaren vale, sa	11.5	18.5	50

Book your next

FUNCTION

at the

FIREHOUSE



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OR CALL

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