

# 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) pumpkin + cheese 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 + firehouse sauce 20

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

## SALADS - CHOOSE YOUR PROTEIN (ALL SALADS CAN BE DONE VEGAN)

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, rocket pomegranate, pine nuts, Persian feta, balsamic 18

**MOROCCAN LAMB SALAD (gf)** w/ smoked eggplant, diced 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 lemon + herb aioli 19

**CHICKEN SCHNITZEL BURGER** - on milk bun iceberg, tomato, avocado, garlic aioli 19

**BEEF & CHEESE** - on milk bun lettuce, tomato, onions, pickles, mustard mayo, ketchup 19

## 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** Slow braised beef in red wine with vegetables served w/ mash, golden puff pastry & baby herbs (GF without pastry) 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 32

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

## SMALLS

**KARAAGE CHICKEN PIECES** w/ sriracha mayo 16

**SWEET POTATO CHIPS (v)** w/ sour cream & sweet chilli 12

**GARLIC BREAD (vegan)** 6

**GARDEN SALAD (gf, v, vegan, df)** mixed leaf, tomatoes, cucumber, radish, carrot, fresh herbs 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 (v) served w/ raspberry compote, vanilla bean ice cream

**WARM CHOCOLATE BROWNIE** 10

**LEMON MERINGUE TART** 10

## Daily Specials

# Wine



## SPARKLING

**THE DUCHESS | SPARKLING CUVÉE NV  
COPPABELLA' | SPARKLING CHARDONNAY PINOT NOIR  
VILLA SANDI 'IL FRESCO' | PROSECCO NV  
LAURENT - PERRIER | 'LA CUVÉE' NV  
VEUVE CLICQUOT | YELLOW LABEL NV**

## WHITE

**WILSON 'WATERVALE' | RIESLING  
TWO RIVERS | VERDELHO  
TWELVE SIGNS | SAUVIGNON BLANC  
THE DOCTORS | SAUVIGNON BLANC (lower alcohol 9.5%)  
BABY DOLL | SAUVIGNON BLANC  
PARACOMBE | PINOT BLANC  
LA VILLA | PINOT GRIGIO  
SCOTCHMANS HILL 'JACK & JILL' | PINOT GRIS  
D'ARENBERG 'MONEY SPIDER' | ROUSANNE  
THREE PONDS | CHARDONNAY  
HOWARD PARK 'MIAMUP' | CHARDONNAY**

## ROSÉ

**BOUCHARD AINE | CUVÉE ROSE  
MAXWELL 'LITTLE DEMON' | GRENACHE ROSE  
VILLA AIX | ROSE**

## RED

**INGRAM ROAD | PINOT NOIR  
RABBIT RANCH | PINOT NOIR  
EL GRINGO | TEMPRANILLO  
PRINTHIE | MERLOT  
TEUSNER 'THE GENTLEMAN' | CABERNET SAUVIGNON  
VINACEOUS 'VOODOO MOON' | MALBEC  
MAJELLA 'THE MUSICIAN' | CABERNET SHIRAZ  
TWELVE SIGNS | SHIRAZ  
LINDSAY 'THE SELECTOR' | SHIRAZ  
MOPPITY 'CRAFTED RANGE' | GRENACHE SHIRAZ  
GEOFF MERRILL 'JACKO'S BLEND' | SHIRAZ**

hunter valley, nsw  
tumbarumba, nsw  
treviso, italy  
champagne, france  
reims, france

clare valley, sa  
hunter valley, nsw  
hilltops, nsw  
marlborough, nz  
marlborough, nz  
adelaide hills, sa  
veneto, italy  
geelong, vic  
mclaren vale, sa  
hunter valley, nsw  
margaret river, wa

languedoc, france  
mclaren vale, sa  
provence, france

yarra valley, vic  
central otago, nz  
castilla la mancha, spain  
orange, nsw  
eden valley, sa  
margaret river, wa  
coonawarra, sa  
hilltops, nsw  
barossa valley, sa  
hilltops, nsw  
mclaren vale, sa

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**FUNCTION**  
at the  
**FIREHOUSE**

## PRIVATE AREAS

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**OR CALL**

**02 8904 9696**