

# Menu



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

## PUB CLASSICS

**STONE & WOOD BATTERED FISH & CHIPS** (barramundi fillets) 24  
w/ salad, lemon, tartare

**PANKO CRUMBED CHICKEN SCHNITZEL 280GM** 23  
chips & salad (choice of sauce \$2)

**CHICKEN PARMY** schnitzel w/ grilled tomato, ham, mozzarella 25  
& napoli sauce, chips & salad

## GOURMET PIZZAS

**MARGHERITA (v)** w/ tomato, buffalo mozzarella, basil & oregano 22  
(add prosciutto \$2)

**FIREHOUSE** w/ spicy sopressa salami, caramelised onion, 24  
green chilli, shaved pecorino, rocket + firehouse sauce

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

haloumi - \$7 | grilled chicken - \$7 | moroccan lamb backstrap - \$10

**ROASTED VEGETABLE (gf, vegan & df without cheese)** 20  
beetroot hummus, sweet potato, pumpkin, cauliflower, beetroot, rocket  
pomegranate, pine nuts, Persian feta, balsamic

**MOROCCAN LAMB SALAD (gf)** 28  
w/ smoked eggplant, diced roasted vegetables, sun-dried tomatoes,  
feta rocket, sultanas, toasted almonds & minted yoghurt

Our mens contain allergens and are prepared in kitchens that handle nuts, gluten and eggs.  
Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen  
free.

## BURGERS served w/ chips

**CHICKPEA, 4 BEANS & SWEET POTATO (vegan)** - on damper bun 22  
lettuce, tomato, red onion, veganaise lemon + herb aioli

**CHICKEN SCHNITZEL BURGER** - on milk bun 23  
iceberg, tomato, avocado, garlic aioli

**BEEF & CHEESE** - on milk bun 23  
lettuce, tomato, onions, pickles, mustard mayo, ketchup

## MAINS

**PUMPKIN & GOATS CHEESE RAVIOLI (v)** pumpkin, asparagus, 25  
tomato, sage burnt butter, pecorino, pine nuts, baby herbs

**ATLANTIC SALMON (gf)** 26  
brown rice, quinoa, corn, broccoli, mint, cucumber, red cabbage, rocket,  
feta, sweet potato, minted yoghurt

**HUMPTY DOO BARRAMUNDI - N.T. (gf)** cauliflower puree, beetroot, 26  
sweet potato, parsnip, broccolini, port jus, baby herbs

**HOUSE-MADE DECONSTRUCTED PIE** slow braised Beef Guinness served w/ 25  
mash, golden puff pastry, baby herbs

**SIRLOIN 250GM - NSW Grain fed (df)** chips & salad (choice of sauce \$2) 27

**SCOTCH FILLET 300GM - NSW (gf, df)** 36  
herb roasted kipflers, broccolini, truss tomatoes, port jus

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

## SMALLS

**KARAAGE CHICKEN PIECES** w/ sriracha mayo 17

**SWEET POTATO CHIPS (v)** w/ sour cream & sweet chilli 13

**GARLIC BREAD (vegan)** 7

**GARDEN SALAD (gf, v, vegan, df)** 8  
mixed leaf, tomatoes, cucumber, radish, carrot, fresh herbs

**STEAMED GREENS (gf, v, vegan, df)** w/ soy, ginger & sesame dressing 8

**CHIPS (v)** w/ garlic aioli 12

**WEDGES (v)** w/ sour cream & sweet chilli sauce 14

## DESSERTS (v) served w/ raspberry compote, vanilla bean ice cream

**WARM CHOCOLATE BROWNIE** 14

**LEMON MERINGUE TART** 14

# Daily Specials

## 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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