## SNACKS & BITES

Garlic Bread  Grilled baguette, garlic butter, & balsamic glaze  ★ Add cheese & sweet chilli  ★ Loaded (cheese, sweet chilli & bacon		v v	+2.00 +4.00	12.00
<b>Bruschetta</b> v, gfo Marinated sliced tomato, red onion, fetta with fresh basil & balsamic glaze				
Onion Bhaji Fried onion pieces and coriander & mint yoghu	ırt dip	gf		16.50
Pork Belly Bites Thai jam & kewpie mayo dip		gf		16.50
Malaysian Grilled Chicken Skewers (5) Grilled chicken and peanut sauce		gf cn		17.50
Chargrilled Squid Marinated squid, pickled cucumber & red onio	n	gf		18.00
Pulled Pork Bao Buns Firehouse slaw, smokey BBQ sauce & kewpie mayo			20.00	
Prawn Cocktail Stack Tiger prawns, cocktail sauce and crisp pastry				16.00
New Zealand Oysters  ★ Natural  ★ Kilpatrick	gf	6 24.00 24.00	12 48.00 48.00	



#### All served with Chips, Onion Rings, & Aioli

Nashville Chicken Burger 26.00

Panko crumbed chicken with spicy chilli sauce, Firehouse slaw & pickles on a soft milk bun

Steak Sandwich 28.00

Char-grilled Scotch fillet, caramelised onion, tasty cheese, lettuce, tomato, Dijon mustard & garlic

aioli on a Turkish roll

Cheeseburger 26.00

180g all beef patty, double cheese, lettuce & tomato, beetroot, pickles with Firehouse burger sauce on a soft milk bun

★ Add double meat (Cheeseburger only) +6.00

Vego Burger 25.50

Chickpea & lentil patty with char-grilled field mushroom & capsicum, green tomato relish & garlic

mayo on a soft milk bun

Available for all:

★ Add bacon +4.00

Gluten free bun +4.00



Hawaiian Ham, pineapple, mozzarella, & Napoli sauce	27.00
Meat Lovers Ground beef, chorizo, ham, chicken, jalapenos & red onion with BBQ swirl	28.00
Prawn & Chorizo Napoli sauce with tiger prawns, chorizo, & mozzarella	29.00
Three Cheese  Mozzarella, fresh buffalo mozzarella, parmesan & fresh basil	27.00

★ Gluten-free base +4.00



# - MAIN

Classic Caesar Salad vo gfo 25.00

Tossed baby cos lettuce, crispy bacon, soft-boiled egg, garnished with house-made Caesar dressing, shaved parmesan, anchovies & croutons

Add Chicken +5.00

Roast Sweet Potato Salad gf v 24.00 Roast sweet potato with candied pecans, red onion, rocket & fetta garnished with a honey lemon dressing

**Prawn Linguini** vo gfo **35.00**Grilled Tiger prawns and blistered cherry tomatoes served with fresh chilli, garlic, and basil, finished with white wine butter sauce

Chicken Carbonara vo gfo 27.00
Chicken, bacon and mushrooms in a rich, creamy sauce with spaghetti & shaved narmesan

Fish & Chips 28.00 Firehouse beer-battered barramundi with chips, garden salad, tartare sauce, pickled onions, & fresh lemon

**Potato Gnocchi** gf v **25.00** House-made potato gnocchi with cherry tomatoes & spinach with a creamy tomato vodka sauce

Seafood Basket 36.00
Chargrilled squid, battered prawns, beer battered barramundi, Thai chilli mussels served with

Curry Plate cn 36.00

Rutter chicken dahl & Mattar nanger served with Rasmati rice, cucumher raita & grilled rot

Butter chicken, dahl & Mattar paneer served with Basmati rice, cucumber raita & grilled roti

Mie Goreng v cn 23.00

Classic Asian noodles served with a boiled egg & wilted Asian greens
Add chicken +5.00
Add prawns +6.00

chips, tartare sauce & fresh lemon

Chicken Parmi 35.00

House-made panko crumbed chicken with napolitana sauce, ham & cheese served with chips & garden salad



Chips	gf	12.00
Potato chips, tomato sauce and aioli		
Garden Salad	gf df	13.00
Parmesan Mash	gf	12.00
Steamed Vegetables with Garlic Butter	gf	13.00
Steamed Jasmine Rice	gf	6.00

GF – Gluten Free, V – Vegetarian, DF – Dairy Free, (o) – options available cn – Contains nuts Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat

### FROM THE GRILL

# Our steaks are MSA-graded premium Western Australian. All steaks come with chips, garden salad, caramelised onion with garlic and herb butter.

350gm Sirloin	gfo	45.00
350gm Beef Ribeye	gfo	50.00
450gm Black Angus Rump	gfo	50.00

★ Add sauce gf +4.00
 Mushroom, Garlic, Pepper, Béarnaise, Diane, Gravy, Jus
 ★ Surf & Turf +9.00

BBQ Pork Ribs gfo 37.00 Slow-cooked ribs in a smoky chipotle BBQ glaze, chips & Firehouse slaw

Tasmanian Salmon gf 39.00
Crispy skin Tasmanian salmon served with orange miso sauce, cauliflower puree, broccolini &

garnished with crispy shallots

Twice-cooked pork belly, wilted Asian greens, apple & herb salad with a ginger & lime caramel sauce garnished with crispy shallots

Lamb Shank gf 40.00 8-hour braised lamb shank served with mashed potatoes, minted pea puree, broccolini & broth

**Firehouse Mixed Grill** gfo **50.00** Char-grilled scotch fillet, BBQ pork ribs, fried chicken & cheese Kransky served with chips, garden salad, fried egg & your choice of sauce

#### DESSERT

Mango & White Chocolate Cheesecake Smooth cheesecake with mango compote, white chocolate, coconut sauce		16.50
<b>Sticky Date Pudding</b> Warm sticky date pudding served with butterscotch sauce	gf & vanilla ice cream	16.50
<b>Lemon Meringue Pie</b> Zesty lemon with torched meringue, candy lemon		16.50
Warm Chocolate Cake Rich chocolate with raspberry sorbet and hot fudge sauce	gf dfo	16.50
<b>Apple and Rhubarb Crumble</b> Served with vanilla ice cream	gf	16.50
Cheese Plate A trio of WA cheeses with fresh fruit, crackers, & quince pa	aste	25.00