

FOOD

SIDES

Garden Salad	GF DF	13
Leafy greens, cucumber, cherry tomatoes, red onion, capsicum, maple vinaigrette		
Mashed Potatoes	GF	12
Mixed Veggies	GF DFO	14
Cauliflower, broccoli, zucchini, green beans, carrot, garlic butter		
Broccolini	CN	14
Served with toasted almonds		
Steamed Jasmine Rice	GF DF	6

HOME MADE DESSERTS

Citrus Cheesecake	CN	18
Lemon cheesecake, raspberry coulis, lemon gel, pistachio macaron		
Sticky Date Pudding	GF DFO	18
Warm date pudding, coconut toffee sauce, vanilla ice cream		
Warm Chocolate Cake	CN	18
Warm chocolate cake, hot fudge sauce, chocolate & pistachio soil, vanilla ice cream		
Apple & Rhubarb Crumble	GFO	18
Slow cooked apple & rhubarb, toasted oat crumble, creme anglaise, vanilla ice cream		

DESSERT SIDES

Tea	4
English breakfast, chamomile, earl grey, green peppermint, lemon & ginger	
Coffee	4.5
Cappuccino, latte, flat white, mocha, long black, hot chocolate	

FIREHOUSE
RESTAURANT

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.

Seafood Origin (A) – Australian, (I) – Imported, (M) – Mixed origin

Payment by credit card will incur a transaction fee of
1.9% for visa and Mastercard and 3% for Amex, Diners and JCB,
15% surcharge apply on public holidays

SHARING

Garlic Bread	V GFO	12
Grilled baguette, garlic butter, balsamic glaze		
Loaded with cheese, bacon, sweet chili	+6	
Bruschetta	V GFO	16
Marinated sliced tomato, red onion, crumbled feta, fresh basil, balsamic glaze		
Pulled Beef Bao Buns	DF	22
Pulled Beef, sriracha & lime aioli, pickled red onion, fragrant herbs		
Crispy Fried Squid (l)	DF	18
Dill, coriander, bean shoots, spiced aioli		
Mexican Corn Ribs	V	17
Char-grilled corn, Cajun marinade, chili mayo, fresh herbs		
Spicy Chicken Wings		18
Twice cooked, hot honey mustard glaze, black sesame		
Battered Chips	V GFO	13
Rosemary & garlic seasoning, garlic aioli		
Onion Rings (10)		10
Battered onion rings, jalapeno cream		

PIZZA

Meatlovers	GFO	32
Napoli sauce, pulled beef, chorizo, honey ham, chicken, jalapenos, red onion, BBQ swirl		
Hawaiian	VO GFO	30
Napoli sauce, ham, pineapple, mozzarella		
Seafood Gamberi (l)	GFO	32
Napoli sauce, prawns, mozzarella, cherry tomato, chilli, parmesan, fresh basil, garlic aioli		
Gluten-free base	+4	

BURGER

All burgers come with chips & aioli

Chicken Burger	DFO	28
Katsu chicken, curry mayo sauce, slaw, pickles, brioche bun		
Cheeseburger	DFO GFO	29
150gm brisket patty, cheese, gem lettuce, tomato, pickles, brioche bun		
Make it double	+8	
Steak Sandwich	DFO GFO	32
150gram scotch fillet, caramelised onion, cheese, tomato, rocket, charred red capsicum chimichurri, aioli, crispy shallots, toasted sourdough		
Add Bacon	+4	
Gluten-free bun	+4	
Fried egg	+3	

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MAINS

Classic Caesar Salad	GFO DFO	25
Cos lettuce, candied bacon, anchovies, parmesan cheese, soft egg, Caesar dressing, oven baked croutons		
Add grilled chicken		+5
Prawn & Crab Linguini (M)	GFO DFO	38
Blistered cherry tomatoes, fresh chili, garlic, basil, white wine & garlic butter, basil oil		
Beef Ragù		33
Pappardelle, slow-cooked pulled beef brisket, red wine & tomato ragu, herbs, parmesan		
Drunken Potato Gnocchi	V GF	33
House-made gnocchi, blistered cherry tomatoes, spinach, creamy tomato vodka sauce, basil oil		
Add chicken		+5
Add prawns (l)		+5
Beer Battered Fish & Chips (A)	GFO DFO	29
Blue grenadier, Firehouse slaw, chips, tartare, pickled onions, fresh lemon		
Butter Chicken (mild)	GFO CN	36
Boneless mild curry, tomato, cashews, cream, herbs & spices, Jasmine rice, cucumber raita, grilled roti, toasted peanuts		
Chicken Parmi (Chicken Schnitzel available)		35
250g House-made panko crumbed breast, Italian tomato sauce, honey ham, mozzarella cheese, chips, garden salad, maple vinaigrette		

GRILL

BBQ Pork Ribs	GFO DF	Full rack 42
6hrs slow cooked ribs, chipotle BBQ glaze, chips, slaw		Half rack 30
Firehouse Mixed Grill		55
150gm scotch, BBQ ribs, wings, cheese kranksy, fried egg, chips garden salad, maple dressing, your choice of sauce		
400g Black Angus Rump	GFO DFO	50
MSA Graded WA rump, chips, garden salad, caramelised onion, garlic herb butter		
Upgrade to mash & seasonal veg		+5
Add fried egg		+3
Add Sauce	GF	
Mushroom, garlic, pepper, bearnaise, diane, jus		+4
Add Surf & Turf (l)		+10
350gm Beef Ribeye	GFO DFO	60
MSA Graded WA ribeye, chips, garden salad, caramelised onion, garlic herb butter		
Upgrade to mash & seasonal veg		+5
Add fried egg		+3
Add Sauce	GF	
Mushroom, garlic, pepper, bearnaise, diane, jus		+4
Add Surf & Turf (l)		+10
Tasmanian Salmon (A)	GF	42
Crispy skinned Tasmanian salmon, cauliflower puree, spinach, broccolini, orange & miso glaze, crispy sweet potato		
Lamb Shank	GF DFO	43
8-hr slow-cooked shank, mashed potatoes, minted green beans, crispy shallots, red wine jus		