

FIREHOUSE RESTAURANT

SNACKS & BITES

Garlic Bread	v		12.00
Grilled baguette, garlic butter, & balsamic glaze			
★ Add cheese & sweet chilli	v	+2.00	
★ Loaded (cheese, sweet chilli & bacon)		+4.00	
Bruschetta	v		13.50
Marinated sliced tomato, red onion, fetta with fresh basil & balsamic glaze			
Onion Bhaji	gf		16.50
Fried onion pieces with a coriander & mint yoghurt dip			
Pork Belly Bites	gf		16.50
Thai jam & kewpie mayo dip			
Malaysian Grilled Chicken Skewers (5)	gf CN		17.50
Grilled chicken & peanut sauce			
Chargrilled Squid	gf		18.00
Marinated squid, pickled cucumber & red onion			
Pulled Pork Bao Buns			20.00
Firehouse slaw, smokey BBQ sauce & kewpie mayo			
Prawn Cocktail Stack			16.00
Tiger prawns, cocktail sauce with crisp pastry			
New Zealand Oysters		6 12	
★ Natural	gf	24.00	48.00
★ Kilpatrick	vo	24.00	48.00

BURGERS

All served with Chips, Onion Rings, & Aioli

Nashville Chicken Burger		26.00
Buttermilk fried 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
★ Fried Egg	+2.00

PIZZA

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

★ 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, blistered cherry tomatoes served with fresh chilli, garlic, basil, finished with a white wine butter sauce		
Chicken Carbonara	vo gfo	27.00
Chicken, bacon & mushrooms in a rich, creamy sauce with spaghetti & shaved parmesan		
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 chips, tartare sauce & fresh lemon		
Curry Plate	CN	36.00
Butter chicken, dahl & Mattar paneer served with Basmati rice, cucumber raita & grilled roti		
Mie Goreng	v CN	23.00
Classic chilli Asian noodles served with a boiled egg, & wilted Asian greens		
Add chicken		+5.00
Add prawns		+6.00
Chicken Parmi		35.00
House-made panko crumbed chicken with napolitana sauce, ham & cheese served with chips & garden salad		

SIDES

Chips	gf	12.00
Potato chips, tomato sauce & 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
Garnished with crispy shallots		

FROM THE GRILL

Our steaks are MSA-graded premium Western Australian.
All steaks come with chips, garden salad, and caramelised onion topped 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
★ Surf & Turf	Mushroom, Garlic, Pepper, Béarnaise, Diane, Gravy, Jus	+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		
Pork Belly	gf	40.00
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		16.50
Smooth cheesecake with mango compote, white chocolate, coconut sauce & coconut bark		
Sticky Date Pudding	gf	16.50
Warm sticky date pudding served with butterscotch sauce & vanilla ice cream		
Lemon Meringue Pie		16.50
Zesty lemon with torched meringue, candy lemon		
Warm Chocolate Cake	gf dfo	16.50
Rich chocolate with raspberry sorbet & hot fudge sauce		
Apple and Rhubarb Crumble	gfo, nf	16.50
Oat Granola topping served with vanilla ice cream		
Cheese Plate		25.00
A trio of WA cheeses with fresh fruit, crackers, & quince paste		

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