

### SNACKS & BITES

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

### BURGERS

All served with Chips, Onion Rings, & Aioli

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|------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Nashville Chicken Burger</b>                                                                                              | <b>26.00</b> |
| Buttermilk fried chicken with spicy chilli sauce, Firehouse slaw & pickles on a soft milk bun                                |              |
| <b>Steak Sandwich</b>                                                                                                        | <b>28.00</b> |
| Char-grilled Scotch fillet, caramelised onion, tasty cheese, lettuce, tomato, dijon mustard & garlic aioli on a Turkish roll |              |
| <b>Cheeseburger</b>                                                                                                          | <b>26.00</b> |
| 180g all beef patty, double cheese, lettuce & tomato, beetroot, pickles with Firehouse burger sauce on a soft milk bun       |              |
| ★ Add double meat (Cheeseburger only)                                                                                        | <b>+6.00</b> |
| <b>Vego Burger</b>                                                                                                           | <b>25.50</b> |
| Chickpea & lentil patty with char-grilled field mushroom & capsicum, green tomato relish & garlic mayo on a soft milk bun    |              |

Available for all:

|                   |              |
|-------------------|--------------|
| ★ Add bacon       | <b>+4.00</b> |
| ★ Gluten free bun | <b>+4.00</b> |
| ★ Fried Egg       | <b>+2.00</b> |

### PIZZA

|                                                                           |              |
|---------------------------------------------------------------------------|--------------|
| <b>Hawaiian</b>                                                           | <b>27.00</b> |
| Ham, pineapple, mozzarella, & Napoli sauce                                |              |
| <b>Meat Lovers</b>                                                        | <b>28.00</b> |
| Ground beef, chorizo, ham, chicken, jalapenos, & red onion with BBQ Swirl |              |
| <b>Prawn &amp; Chorizo</b>                                                | <b>29.00</b> |
| Napoli sauce with tiger prawns, chorizo, & mozzarella                     |              |
| <b>Three Cheese</b>                                                       | <b>27.00</b> |
| Mozzarella, fresh buffalo mozzarella & parmesan                           |              |
| ★ Gluten-free base                                                        | <b>+4.00</b> |

### MAIN

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| <b>Classic Caesar Salad</b>                                                                                                              | vo gfo | <b>25.00</b> |
| Tossed baby cos lettuce, crispy bacon, soft-boiled egg, garnished with house-made Caesar dressing, shaved parmesan, anchovies & croutons |        |              |
| Add Chicken                                                                                                                              |        | <b>+5.00</b> |
| <b>Roast Sweet Potato Salad</b>                                                                                                          | gf v   | <b>24.00</b> |
| Roast sweet potato with candied pecans, red onion, rocket & fetta garnished with a honey lemon dressing                                  |        |              |
| <b>Prawn Linguini</b>                                                                                                                    | vo gfo | <b>35.00</b> |
| Grilled Tiger prawns, blistered cherry tomatoes served with fresh chilli, garlic, basil, finished with a white wine butter sauce         |        |              |
| <b>Chicken Carbonara</b>                                                                                                                 | vo gfo | <b>27.00</b> |
| Chicken, bacon & mushrooms in a rich, creamy sauce with spaghetti & shaved parmesan                                                      |        |              |
| <b>Fish &amp; Chips</b>                                                                                                                  |        | <b>28.00</b> |
| Firehouse beer-battered barramundi with chips, garden salad, tartare sauce, pickled onions, & fresh lemon                                |        |              |
| <b>Potato Gnocchi</b>                                                                                                                    | gf v   | <b>25.00</b> |
| House-made potato gnocchi with cherry tomatoes & spinach with a creamy tomato vodka sauce                                                |        |              |
| <b>Seafood Basket</b>                                                                                                                    |        | <b>36.00</b> |
| Chargrilled squid, battered prawns, beer battered barramundi, Thai chilli mussels served with chips, tartare sauce & fresh lemon         |        |              |
| <b>Curry Plate</b>                                                                                                                       | CN     | <b>36.00</b> |
| Butter chicken, dahl & Mattar paneer served with Basmati rice, cucumber raita & grilled roti                                             |        |              |
| <b>Mie Goreng</b>                                                                                                                        | v CN   | <b>23.00</b> |
| Classic chilli Asian noodles served with a boiled egg, & wilted Asian greens                                                             |        |              |
| Add chicken                                                                                                                              |        | <b>+5.00</b> |
| Add prawns                                                                                                                               |        | <b>+6.00</b> |
| <b>Chicken Parmi</b>                                                                                                                     |        | <b>35.00</b> |
| House-made panko crumbed chicken with napolitana sauce, ham & cheese served with chips & garden salad                                    |        |              |

### SIDES

|                                              |       |              |
|----------------------------------------------|-------|--------------|
| <b>Chips</b>                                 | gf    | <b>12.00</b> |
| Potato chips, tomato sauce & aioli           |       |              |
| <b>Garden Salad</b>                          | gf df | <b>13.00</b> |
| <b>Parmesan Mash</b>                         | gf    | <b>12.00</b> |
| <b>Steamed Vegetables with Garlic Butter</b> | gf    | <b>13.00</b> |
| <b>Steamed Rice</b>                          | gf    | <b>6.00</b>  |

PAYMENT BY CREDIT CARD WILL INCUR A TRANSACTION FEE OF 1.9% FOR VISA AND MASTERCARD AND 3% FOR AMEX, DINERS AND JCB. 10% SURCHARGE APPLY ON PUBLIC HOLIDAYS

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, and caramelised onion topped with garlic and herb butter.

|                               |                                                        |              |
|-------------------------------|--------------------------------------------------------|--------------|
| <b>350gm Sirloin</b>          | gfo                                                    | <b>45.00</b> |
| <b>350gm Beef Ribeye</b>      | gfo                                                    | <b>50.00</b> |
| <b>450gm Black Angus Rump</b> | gfo                                                    | <b>50.00</b> |
| ★ Add sauce                   | gf                                                     | <b>+4.00</b> |
| ★ Surf & Turf                 | Mushroom, Garlic, Pepper, Béarnaise, Diane, Gravy, Jus | <b>+9.00</b> |

|                                                                        |     |              |
|------------------------------------------------------------------------|-----|--------------|
| <b>BBQ Pork Ribs</b>                                                   | gfo | <b>37.00</b> |
| Slow-cooked ribs in a smoky chipotle BBQ glaze, chips & Firehouse slaw |     |              |

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|----------------------------------------------------------------------------------------------------------------------------|----|--------------|
| <b>Tasmanian Salmon</b>                                                                                                    | gf | <b>39.00</b> |
| Crispy skin Tasmanian salmon served with orange miso sauce, cauliflower puree, broccolini & garnished with crispy shallots |    |              |

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| <b>Pork Belly</b>                                                                                                                  | gf | <b>40.00</b> |
| Twice-cooked pork belly, wilted Asian greens, apple & herb salad with a ginger & lime caramel sauce garnished with crispy shallots |    |              |

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

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

### DESSERT

|                                                                                     |              |
|-------------------------------------------------------------------------------------|--------------|
| <b>Mango &amp; White Chocolate Cheesecake</b>                                       | <b>16.50</b> |
| Smooth cheesecake with mango compote, white chocolate, coconut sauce & coconut bark |              |

|                                                                             |    |              |
|-----------------------------------------------------------------------------|----|--------------|
| <b>Sticky Date Pudding</b>                                                  | gf | <b>16.50</b> |
| Warm sticky date pudding served with butterscotch sauce & vanilla ice cream |    |              |

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|------------------------------------------------|--------------|
| <b>Lemon Meringue Pie</b>                      | <b>16.50</b> |
| Zesty lemon with torched meringue, candy lemon |              |

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|--------------------------------------------------------|--------|--------------|
| <b>Warm Chocolate Cake</b>                             | gf dfo | <b>16.50</b> |
| Rich chocolate with raspberry sorbet & hot fudge sauce |        |              |

|                                                   |         |              |
|---------------------------------------------------|---------|--------------|
| <b>Apple and Rhubarb Crumble</b>                  | gfo, nf | <b>16.50</b> |
| Oat Granola topping served with vanilla ice cream |         |              |

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|-----------------------------------------------------------------|--------------|
| <b>Cheese Plate</b>                                             | <b>25.00</b> |
| A trio of WA cheeses with fresh fruit, crackers, & quince paste |              |