

### ENTREE

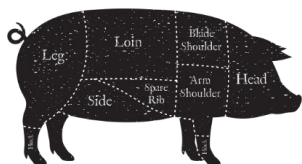
<b>Garlic Bread</b>	v	11.50
Grilled baguette, garlic butter, & balsamic glaze		
★ Add cheese & sweet chilli	v	+2.00
★ Add cheese, sweet chilli & bacon		+4.00
<b>Turkish Bread</b>	v	12.50
Char-grilled with beetroot hummus and dukkha with EVOO		
<b>Falafel</b>		16.00
Golden fried chickpea falafels with grilled lemon tzatziki and siracha		
<b>Pork Belly Bites</b>	gf	16.50
With Thai jam and kewpie mayo		
<b>Malaysian Grilled Chicken Skewers (5)</b>	gf	17.50
Peanut dipping sauce & Asian slaw		
<b>Salt and Pepper Squid</b>		16.00
Garlic and herb mayo		
<b>Fried Chicken Wings</b>		16.00
With sticky chilli lime caramel		
<b>Pulled Pork Bao Buns</b>		20.00
With slaw, Smokey BBQ sauce and kewpie mayo		
<b>Swordfish tacos</b>		20.00
Lemon pepper Fremantle swordfish, Firehouse slaw, fresh tomato salsa, lime coriander, crema sauce and crispy fried shallots		
<b>Prawn Cocktail Rolls (3)</b>		16.00
Tiger prawns in soft rolls tossed with classic cocktail sauce iceberg		
<b>Fresh South Australian oysters</b>		6 12
★ Natural	gf	24.00 41.00
★ Kilpatrick, spiced tomato, grilled bacon		24.00 41.00
<b>Firehouse Entrée Share Platter (serves 4)</b>		55.00
Chicken satays, Salt and Pepper Squid, Belly bites, Thai chilli mussels, spicy wings with a selection of sauces		

### BURGERS

All served with Fries, Onion Rings, & Aioli

<b>Chicken Burger</b>	25.50
Char-grilled tenderloins with honey-roasted streaky bacon, lettuce, cheddar cheese, tomato and Smokey hickory BBQ sauce	
<b>Steak Sandwich</b>	26.00
Char-grilled Scotch fillet, caramelised onion, tasty cheese, lettuce, tomato, garlic mayo, ciabatta roll	
<b>Cheeseburger</b>	25.50
180g all beef patty, double cheese, lettuce & tomato, beetroot with firehouse burger sauce on a soft milk bun	
<b>Vego Burger</b>	25.50
Chickpea and lentil patty with char-grilled field mushroom and capsicum, green tomato relish and garlic mayo on a soft milk bun	

- ★ Add double meat +6.00
- ★ Add bacon +4.00
- ★ Gluten free bun +4.00
- ★ Fried Egg +2.00



### MAIN

<b>Classic Caesar salad</b>	25.00
Baby cos, crispy bacon topped with poached egg, house Caesar dressing, shaved parmesan, anchovies & croutons	gfo
Add Chicken	+5.00
<b>Sticky Beef Salad</b>	gf vo 24.00
Sweet soy and lemongrass roasted beef, shaved wombok, roasted peanuts with tangy coriander and lime dressing	
<b>Pear and Walnut Salad</b>	gf v 24.00
Honey glazed pears with candied walnuts rocket, and blue cheese dressing	
<b>Prawn &amp; Crab Spaghetti</b>	vo 35.00
Tiger prawns & blue manna crab, tossed through spaghetti with rich Napoli sauce, and gremolata	
<b>Chicken Carbonara</b>	vo 27.00
chicken, bacon, and mushrooms in a rich, creamy sauce with penne and shaved parmesan	
<b>Fish &amp; Chips</b>	28.00
Beer-battered barramundi with fries, garden salad, curry mayonnaise, pickled onions, & fresh lemon	
<b>Seafood Basket</b>	30.00
Salt and pepper squid, battered prawns, beer battered barramundi, Thai chilli mussels served with fries, curry mayonnaise and fresh lemon	
<b>Butter Chicken</b>	29.00
Served with basmati rice, roasted almonds, cucumber raita and grilled roti flatbread	
<b>Chicken and Tiger Prawn Laksa</b>	vo 28.00
Mild laksa coconut broth with noodles and wilted Asian greens	
<b>Moroccan Spiced Chicken Breast</b>	gf 30.00
Charred capsicum and zucchini, baba ghanoush with toasted almonds & EVOO	

### PIZZA

<b>Chicken</b>	27.00
Chicken, mushroom & bacon, red onion, mozzarella, Napoli base	
<b>BBQ Pulled pork</b>	27.00
Jalapeno, capsicum, red onion, mozzarella, Napoli base with a chipotle smoked BBQ swirl	
<b>Prawn and Chorizo</b>	27.00
Napoli sauce with tiger prawns, chorizo, and mozzarella	
<b>Three Cheese</b>	v 27.00
Mozzarella, fresh buffalo mozzarella and parmesan, rocket and garlic mayo	

- ★ Gluten-free base +4.00

### SIDES

<b>Fries</b> Served with aioli & green tomato relish	8.00
<b>Garden Salad</b> Tossed lettuces with tomato, cucumber, and vinaigrette	8.00
<b>Duck Fat Potatoes</b> Roasted baby potatoes in duck fat garnished sprouts	8.00
<b>Sauteed Greens</b> Pan-fried seasonal greens seasoned with gremolata	8.00
<b>Seasonal Vege with Garlic Butter</b> Selection of steamed vegetables	8.00
<b>Sweet Potato Fries</b> served with curry mayonnaise	8.00
<b>Steamed Jasmine Rice</b> Garnished with crispy shallots	6.00

### FROM THE GRILL

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

<b>350gm Sirloin</b>	gfo	45.00
<b>350gm Beef Ribeye</b>	gfo	50.00
<b>450gm Black Angus Rump</b>	gfo	50.00
<b>300gm Kangaroo Loin</b>	gfo	35.00
★ Add sauce	gf	+4.00
★ Surf & Turf	Mushroom, Garlic, Pepper, Béarnaise, Diane, Gravy, Jus	+9.00
<b>BBQ Pork Ribs</b>	gfo	37.00
Slow-cooked ribs in a smoky chipotle BBQ glaze, fries & Firehouse slaw		
<b>Fremantle Swordfish</b>	gf	39.00
Char-grilled with pickled baby carrots, sauteed greens, crispy shallot & gremolata		
<b>Pork Belly</b>	gf	40.00
Twice-cooked pork belly on sweet potato, braised red cabbage, sweet and sour jus		
<b>Lamb Rack</b>	gf	40.00
Served with braised lamb shoulder, duck fat potatoes, minted green beans, port wine red current jus		
<b>Firehouse Mixed Grill</b>	gfo	50.00
Char-grilled scotch fillet, BBQ pork ribs, fried chicken wings & chorizo sausage. Served with chips, garden salad, fried egg & your choice of sauce.		

### DESSERT

<b>New York Baked Cheesecake</b>	16.50
Honey-poached pear, hokey pokey and bourbon salted caramel sauce	
<b>Strawberry Shortcake</b>	16.50
Fresh strawberries, layers of sponge and Cointreau cream with a raspberry macaron	
<b>Lemon and Passionfruit Tart</b>	16.50
Zesty lemon and passionfruit curd, graham cracker shell, torched citrus marshmallow and mango coulis	
<b>Triple Chocolate Brownie</b>	16.50
Macadamia praline and chocolate ice cream	
<b>Tiramisu</b>	16.50
Layers of coffee and masala mascarpone, sponge fingers, dark cocoa, fresh strawberries	
<b>Cheese Plate</b>	25.00
A trio of WA cheeses with fresh fruit, crackers, & quince paste	

