

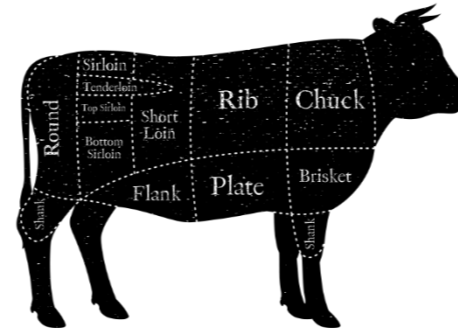
FIREHOUSE RESTAURANT

ENTREE

Garlic Bread	v	11.50
Grilled baguette, house-made garlic butter, & balsamic glaze		
★ Add cheese & sweet chilli	v	+2.00
★ Add cheese, sweet chilli & bacon		+4.00
Bruschetta	v	15.00
Heirloom tomatoes & fresh basil on garlic sourdough, topped with Persian feta & Margaret River olive oil		
Braised Beef Ragu Arancini		16.00
With fresh rocket & Firehouse tomato relish		
Malaysian Grilled Chicken Skewers	gf	16.00
Peanut dipping sauce & Asian slaw		
Moroccan Chargrilled Calamari	gfo	16.00
With red capsicum chermoula & lemon		
Honey Soy Chicken Wings	gfo	16.00
With sweet chilli & sour cream		
Pork Belly Sliders		20.00
With pickled red onion, coriander, & a sticky sweet chilli jam		
Vegetable Spring Rolls	v	12.00
With sweet & sour sauce		
Wasabi King Prawns	gfo	16.00
Exmouth king prawns in light wasabi mayo on crisp tostada with wakame salad		
Fresh South Australian oysters		6 12
★ Natural	gf	21.00 39.00
★ Kilpatrick, spiced tomato, grilled bacon		21.00 39.00

MAIN

Vietnamese Chicken Noodle Salad	gf	24.00
Warm poached chicken & rice noodles, with pickled slaw & fresh Asian greens		
Thai Beef Salad	gf vo	24.00
Rare roast beef, fresh Asian herbs, roasted peanuts, & a tangy Thai chilli dressing		
Caprese Salad	gf v	20.00
Heirloom tomato, fresh basil, buffalo mozzarella with a balsamic reduction & extra virgin olive oil		
Prawn & Crab Spaghetti		32.00
Handmade spaghetti, Shark Bay prawns & blue manna crab, with blistered cherry tomatoes & roast chorizo in a white wine & herb sauce		
Chicken & Pesto Pasta		27.00
Chicken, smoked bacon & pesto in fresh egg pasta & creamy white wine sauce		
Tortellini	v	26.00
Goats cheese & rocket tortellini in a rich Napoli sauce, with shaved parmesan		
Fish & Chips		28.00
Crispy battered Hoki fillets with garden salad, tartare sauce, pickled onions, & lemon		
Pad Thai	gf vo	25.00
Chicken & prawns tossed through roasted peanuts, bean shoots, spring onion, rice noodles, & fresh lime, topped with a fried egg		
Balinese Rendang Curry	gf	27.00
Braised pork with sticky coconut rice, roasted peanuts & fresh herbs		



FROM THE GRILL

Our steaks are MSA graded premium Western Australian.
All steaks come with creamy potato bake, chargrilled field mushrooms, semi-dried tomato & garlic butter.

350gm Sirloin	gf	45.00
350gm Beef Ribeye	gf	45.00
450gm Black Angus Rump	gf	45.00
400gm Pork Porterhouse	gf	35.00
★ 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, battered chips & a garden salad		
Tasmanian Salmon Fillet	gf	36.00
Spiced with dukka on cauliflower puree, topped with a shaved fennel & citrus salad		
Braised Beef Cheek	gf	37.00
Slow cooked with a sweet & sour tamarind glaze, on roasted sweet potato & wilted Asian greens		
Arkady Lamb Rump	gf	37.00
Served on chickpea puree, with broccolini & minted red current jus		
Firehouse Mixed Grill	gfo	50.00
Chargrilled pork porterhouse, honey soy chicken wings, kransky sausage, BBQ pork ribs, semi dried tomato, & grilled mushroom. Served with battered chips, a fried egg, & your choice of sauce.		

SIDES

Battered Chips	v	9.50
With aioli & Firehouse tomato relish		
Garden Salad	gf v	9.50
Creamy Potato Bake	gf v	9.50
Asian Greens	gf v	9.50
Steamed Jasmine Rice	gf v	4.00

★ Gluten Free - gf - Gluten Free Option - gfo - Vegetarian - v - Vegetarian Option - vo

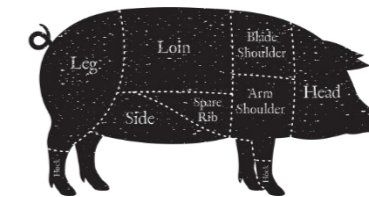
PIZZA

Chicken Satay		25.00
Grilled chicken with roasted nuts, capsicum, & coriander		
Firehouse Meat Lovers		25.00
Salami, Kransky sausage, smoked ham, capsicum, red onion, mozzarella, Napoli base with a chipotle smoked BBQ swirl		
Seafood Marinara		25.00
Napoli sauce with tiger prawns, calamari, mussels, & lemon pepper		
Margherita	v	25.00
Heirloom tomato, pulled buffalo mozzarella, & fresh basil		
★ Gluten free base		+4.00

BURGERS

All served with battered chips, onion rings, & aioli

Southern Fried Chicken Burger		24.00
With Firehouse slaw & garlic mayo, on a toasted seeded milk bun		
Steak Sandwich		25.00
200g char-grilled rump, Firehouse tomato relish, Spanish onion, grilled cheese, & garlic mayo on a ciabatta roll		
Cheeseburger		24.00
American style 180g Wagyu beef patty, double cheese, lettuce & tomato with mustard, dill pickle, & ketchup on a brioche bun		
★ Add double meat		+6.00
★ Add bacon		+4.00
★ Gluten free bun		+4.00



DESSERT

Mango-Misu	v	16.00
Mango mousse, layers of mango, sponge & Grand Marnier spiked mascarpone cream, with macadamia praline		
Peach Cobbler	v	14.00
Warm peaches with a bourbon salted caramel & vanilla bean ice cream		
Lemon Meringue Pie	v	16.00
Lemon curd with caramelised Italian meringue & raspberry coulis		
Coconut Pana Cotta	gf	16.00
Coconut & chargrilled pineapple, with rum & mint compote		
Dark Belgian Chocolate Tart	v	16.00
With fresh strawberries, caramel popcorn & chocolate shards		
Cheese Plate	v	22.00
Premium WA cheeses, with fresh fruit, crackers, & fig jam.		