

# FIREHOUSE

## R E S T A U R A N T

### SHARING

<b>Garlic Bread</b> v gfo	12
Grilled baguette, garlic butter, balsamic glaze	
Loaded with cheese, bacon, sweet chili, glaze	+6
<b>Bruschetta</b> gfo	14
Marinated sliced tomato, red onion, crumbled feta, fresh basil, balsamic glaze	
<b>Pork Bao Buns</b> df	20
Sticky pork belly, sriracha & lime aioli, pickled veg, fragrant herbs	
<b>Crispy Fried Squid (A)</b> df	18
Dill, coriander, bean shoots, spiced aioli	
<b>BBQ Corn Ribs</b> v	17
Char-grilled corn, Cajun butter, chili mayo	
<b>Spicy Chicken Wings</b>	18
Twice cooked, hot honey mustard glaze, black sesame	
<b>Pumpkin &amp; Cheese Arancini</b> v	18
Trio of cheese, napolitana sauce, parmesan	
<b>Battered Chips</b> v gfo	13
Rosemary & garlic seasoning, garlic aioli	
<b>Onion Rings (10)</b>	10
Battered onion rings, jalapeno cream	

### PIZZA

<b>Carnivore</b> gfo	29
Ground beef, chorizo, honey ham, chicken, jalapenos, red onion, BBQ swirl	
<b>Cappricciosa</b> gfo	29
Leg ham, artichoke, kalamata olives, mushrooms, mozzarella, fresh basil, Italian tomato base	
<b>Mushroom</b> v gfo	29
Mixed mushrooms, confit garlic, mozzarella, crème fraiche, white base, parmesan, fresh basil	
Gluten-free base	+4

### BURGERS

<b>Chicken Burger</b> dfo	26
Panko crumbed thigh, buffalo sauce, slaw, pickles, brioche bun, chips, aioli	
<b>Cheeseburger</b> gfo	26
150gm brisket patty, cheese, lettuce, tomato, beetroot, pickles, brioche bun, fries, aioli	
Make it double	+8
<b>Steak Sandwich</b> dfo gfo	28
150gram scotch fillet, caramelised onion, cheese, tomato, rocket, chimichurri aioli, toasted Turkish, fries, aioli	
Add Bacon	+4
Gluten-free bun	+4
Fried egg	+3

### MAINS

<b>Roast Beetroot &amp; Chickpea Salad</b> v gfo contains nuts	25
Roasted beetroot, marinated chickpeas, red onion, crumbled feta, rocket, candied pecans, honey lime dressing	
<b>Classic Caesar Salad</b> v gfo dfo	25
Cos lettuce, candied bacon, white anchovies, parmesan cheese, soft egg, Caesar dressing, oven baked croutons	
Add grilled chicken	+5
<b>Blue Swimmer Crab Linguini (A)</b> gfo dfo	35
Blistered cherry tomatoes, fresh chili, garlic, basil, white wine & garlic butter reduction	
<b>Truffle Mushroom Ravioli</b> v	33
Mushroom, ricotta & truffle ravioli, sauteed mushrooms, spinach, truffle oil, fresh parmesan	
<b>Drunken Potato Gnocchi</b> v gf	30
House-made gnocchi, blistered cherry tomatoes, spinach, creamy tomato vodka sauce	
Add chicken +5	
<b>Beer Battered Fish &amp; Chips (A)</b> gfo dfo	28
Redspot emperor, Firehouse slaw, chips, tartare, pickled onions, fresh lemon	
<b>Butter Chicken (mild)</b> gfo contains nuts	36
Boneless mild curry, tomato, cashews, cream, herbs & spices, Basmati rice, cucumber raita, grilled roti, toasted peanuts	
<b>Chicken Parmi</b>	35
House-made panko crumbed breast, Italian tomato sauce, honey ham, mozzarella cheese, chips, garden salad, maple vinaigrette	
<b>GRILL</b>	
<b>BBQ Pork Ribs</b> gfo df	37
6hrs slow cooked ribs, chipotle BBQ glaze, chips, slaw	
<b>Firehouse Mixed Grill</b>	50
150gm scotch, BBQ ribs, wings, lamb sausage, fried egg, chips, garden salad, maple dressing, your choice of sauce	
<b>450g Black Angus Rump</b> gfo dfo	50
MSA Graded WA Rump, chips, garden salad, caramelised onion, garlic herb butter	
Upgrade to parmesan mash & seasonal veg +5	
Add egg +3	
<b>350gm Beef Ribeye</b> gfo dfo	55
MSA Graded WA Ribeye, chips, garden salad, caramelised onion, garlic herb butter	
Upgrade to parmesan mash & seasonal veg +5	
Add egg +3	
<b>Add Sauce</b> gf	+4
Mushroom, garlic, pepper, bearnaise, diane, jus	
<b>Add Surf &amp; Turf (A)</b>	+14
<b>Tasmanian Salmon (A)</b> gf df contains nuts	40
Crispy skinned Tasmanian salmon, fondant potatoes, spinach, broccolini, lemon dill butter, toasted almonds	
<b>Lamb Shank</b> gf dfo	40
8-hr slowed cooked shank, parmesan mash, broccolini, crispy shallots, red wine jus	
<b>Pork Belly</b> gf dfo	40
Twice cooked pork, celeriac puree, broccolini, baked apple gel, red wine j	

Seafood Origin (A) Australian (I) Imported (M) Mixed origin  
GF – Gluten Free V – Vegetarian DF – Dairy Free

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

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## RESTAURANT

### SIDES

<b>Garden Salad</b>	gf df	13	
Leafy greens, cucumber, cherry tomatoes, onion, maple vinaigrette			red
<b>Parmesan Mash</b>	gf	12	
<b>Summer Vegetables</b>	gf dfo	13	
whipped garlic butter			
<b>Steamed Basmati Rice</b>	gf df	6	

### House Made Desserts

<b>Coconut Cheesecake</b>		16	
Coconut cheesecake, coconut caramel sauce, white chocolate, sour cherry glaze			
<b>Sticky Date Pudding</b>	gf	16	
Warm date pudding, cardamon toffee sauce, toffee fudge, vanilla ice cream			
<b>Passionfruit Tart</b>	gf	16	
Sweet pastry, passionfruit curd, lemon gel, whipped cream, tuille biscuit			
<b>Warm Chocolate Cake</b>	gf dfo contains nuts	16	
Warm chocolate cake, hot fudge sauce, peanut brittle, chocolate, pistachio soil & berry sorbet			
<b>Pear &amp; Berry Crumble</b>	gfo	16	
Slow cooked pears & forest berries, toasted oat crumble, creme anglaise, vanilla ice cream			

### Dessert Sides

<b>Tea</b>	4	
English breakfast, chamomile, earl grey, green peppermint, lemon & ginger		
<b>Coffee</b>	4.5	
Cappuccino, latte, flat white, mocha, long black, hot chocolate		
<b>Liquor Coffee</b>	12	
Irish - Irish Whiskey		
Jamaican - Tia Maria & Rum		
Baileys - Baileys Irish Cream		
Russian Coffee - Vodka		

### Late Night Spirits

<b>Galway Pipe (60ml)</b>	11
<b>St Agnes VS</b>	11
<b>Glenfiddich 12yrs</b>	14
<b>Glenlivet 12yrs</b>	13
<b>Remy Martin VSOP</b>	14
<b>Frangelico</b>	11
<b>Baileys</b>	11
<b>Kahlua</b>	11
<b>Limoncello</b>	12
<b>Drambuie</b>	12

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