

Menu



(gf) - gluten free | (df) - dairy free | (v) - vegetarian | (vegan)

PUB CLASSICS

PANKO CRUMBED SZECHUAN CALAMARI green papaya, cucumber, red cabbage, beansprouts, mint, shallots, coriander, red chilli, lime mayo 21

STONE & WOOD BATTERED FISH & CHIPS (barramundi fillets) w/ salad, lemon, tartare 21

PANKO CRUMBED CHICKEN SCHNITZEL 280GM chips & salad (choice of sauce \$2) 21

CHICKEN PARMY schnitzel w/ grilled tomato, ham, mozzarella & napoli sauce, chips & salad 23

SHARE BOARD (v) (not available between 12-2pm Fridays) pumpkin + cheese arancini, haloumi, house-made labneh w/ pistachio & lemon, charred pita, mixed olives (add arancini \$3.50) 20

GOURMET PIZZAS

MARGHERITA (v) w/ tomato, buffalo mozzarella, basil & oregano (add prosciutto \$2) 19

PUMPKIN & FETA (v) w/ fresh tomato, grilled zucchini, basil pesto & toasted pine nuts 20

FIREHOUSE w/ spicy sopressa salami, caramelised onion, green chilli, shaved pecorino, rocket + firehouse sauce 20

PERI PERI CHICKEN w/ roasted peppers, asparagus, red onion, jalapenos, rocket, basil & chipotle mayo 20

SALADS - CHOOSE YOUR PROTEIN (ALL SALADS CAN BE DONE VEGAN)

haloumi - \$5 | grilled chicken - \$5 | moroccan lamb backstrap - \$8

ROASTED HONEY PUMPKIN & CHICKPEA (gf, vegan & df without labneh) pumpkin, broccoli, labneh, chickpeas, tomatoes, cucumber, quinoa rocket, crispy kale, almonds, cranberries 18

ROASTED VEGETABLE (gf, vegan & df without cheese) beetroot hummus, sweet potato, pumpkin, cauliflower, beetroot, rocket pomegranate, pine nuts, Persian feta, balsamic 18

MOROCCAN LAMB SALAD (gf) w/ smoked eggplant, diced roasted vegetables, sun-dried tomatoes, feta rocket, sultanas, toasted almonds & minted yoghurt 24

BURGERS served w/ chips

CHICKPEA, 4 BEANS & SWEET POTATO (vegan) - on damper bun lettuce, tomato, red onion, veganaise lemon + herb aioli 19

CHICKEN SCHNITZEL BURGER - on milk bun iceberg, tomato, avocado, garlic aioli 19

BEEF & CHEESE - on milk bun lettuce, tomato, onions, pickles, mustard mayo, ketchup 19

MAINS

PUMPKIN & GOATS CHEESE RAVIOLI (v) pumpkin, asparagus, tomato, sage burnt butter, pecorino, pine nuts, baby herbs 22

ATLANTIC SALMON (gf) brown rice, quinoa, corn, broccoli, mint, cucumber, red cabbage, rocket, feta, sweet potato, minted yoghurt 25

HUMPTY DOO BARRAMUNDI - N.T. (gf) cauliflower puree, beetroot, sweet potato, parsnip, broccolini, port jus, baby herbs 25

HOUSE-MADE DECONSTRUCTED PIE (gf without pastry) slow braised Beef Guinness served w/ mash, golden puff pastry, baby herbs 24

SIRLOIN 250GM - NSW Grain fed (df) chips & salad (choice of sauce \$2) 25

SCOTCH FILLET 300GM - NSW (gf, df) herb roasted kipflers, broccolini, truss tomatoes, port jus 32

SAUCES brandy & green peppercorn | gravy | creamy mushroom | port jus (gf,df) 2

SMALLS

KARAAGE CHICKEN PIECES w/ sriracha mayo 16

SWEET POTATO CHIPS (v) w/ sour cream & sweet chilli 12

GARLIC BREAD (vegan) 6

GARDEN SALAD (gf, v, vegan, df) mixed leaf, tomatoes, cucumber, radish, carrot, fresh herbs 6

STEAMED GREENS (gf, v, vegan, df) w/ soy, ginger & sesame dressing 7

CHIPS (v) w/ garlic aioli 10

WEDGES (v) w/ sour cream & sweet chilli sauce 12

DESSERTS (v) served w/ raspberry compote, vanilla bean ice cream

WARM CHOCOLATE BROWNIE 10

LEMON MERINGUE TART 10

Daily Specials

Wine



SPARKLING

**THE DUCHESS | SPARKLING CUVÉE NV
COPPABELLA' | SPARKLING CHARDONNAY PINOT NOIR
VILLA SANDI 'IL FRESCO' | PROSECCO NV
LAURENT - PERRIER | 'LA CUVÉE' NV
VEUVE CLICQUOT | YELLOW LABEL NV**

WHITE

**WILSON 'WATERVALE' | RIESLING
TWO RIVERS | VERDELHO
TWELVE SIGNS | SAUVIGNON BLANC
THE DOCTORS | SAUVIGNON BLANC (lower alcohol 9.5%)
BABY DOLL | SAUVIGNON BLANC
PARACOMBE | PINOT BLANC
LA VILLA | PINOT GRIGIO
SCOTCHMANS HILL 'JACK & JILL' | PINOT GRIS
D'ARENBERG 'MONEY SPIDER' | ROUSANNE
THREE PONDS | CHARDONNAY
HOWARD PARK 'MIAMUP' | CHARDONNAY**

ROSÉ

**BOUCHARD AINE | CUVÉE ROSE
MAXWELL 'LITTLE DEMON' | GRENACHE ROSE
VILLA AIX | ROSE**

RED

**INGRAM ROAD | PINOT NOIR
RABBIT RANCH | PINOT NOIR
EL GRINGO | TEMPRANILLO
PRINTHIE | MERLOT
TEUSNER 'THE GENTLEMAN' | CABERNET SAUVIGNON
VINACEOUS 'VOODOO MOON' | MALBEC
MAJELLA 'THE MUSICIAN' | CABERNET SHIRAZ
TWELVE SIGNS | SHIRAZ
LINDSAY 'THE SELECTOR' | SHIRAZ
MOPPITY 'CRAFTED RANGE' | GRENACHE SHIRAZ
GEOFF MERRILL 'JACKO'S BLEND' | SHIRAZ**

hunter valley, nsw
tumbarumba, nsw
treviso, italy
champagne, france
reims, france

clare valley, sa
hunter valley, nsw
hilltops, nsw
marlborough, nz
marlborough, nz
adelaide hills, sa
veneto, italy
geelong, vic
mclaren vale, sa
hunter valley, nsw
margaret river, wa

languedoc, france
mclaren vale, sa
provence, france

yarra valley, vic
central otago, nz
castilla la mancha, spain
orange, nsw
eden valley, sa
margaret river, wa
coonawarra, sa
hilltops, nsw
barossa valley, sa
hilltops, nsw
mclaren vale, sa

reg glass

8.5
9
9.9
-
9.5
9
8.5
10
10
9.5
9
9.5
10
9.5
11
9.5
9.5
10.5
9
11.5
9.5
9
10.5
10
9.5
8.5
9.5
10.5
11.5

lge glass

-
-
-
-
15.5
14
12
15.5
15.5
15.5
14.5
15
15.5
14.5
17.5
15
15
17.5
14
18.5
15
14
16
16
15
13.5
17
16
18.5

bottle

33
39
43
110
120
43
39
34
46
45
44
39
43
45
42
49
41
42
49
41
50
44
39
48
45
41
37
44
48
50

Book your next
FUNCTION
at the
FIREHOUSE

PRIVATE AREAS

LARGE OR SMALL GROUPS

ENQUIRE AT THE BAR

OR CALL

02 8904 9696