

FIRE GRILL

A LA CARTE MENU 2025

TO START

Sydney "Lemon Tree Passage" Rock Oysters <i>(5 Shucked to Order) Orange & Granita GF</i>	\$29	Oysters Kilpatrick (4) <i>Crisp Bacon, Honey, Worcestershire Sauce GF</i>	\$28
Kingfish Crudo <i>Fresh Blood Orange, Soy Lime Dressing, Pink Peppercorn, Ginger Jelly GF</i>	\$27	Steak Tartare <i>Toasted Baguette</i>	\$27
Grilled King Prawns <i>Chive Beurre Blanc GF</i>	\$28	Lamb Cutlets <i>Onion Purée, Spinach, Lamb Jus GF</i>	\$29
Confit Pork Belly <i>Avgolemono, Anise Jus, Crisp Sage GF</i>	\$26	Beetroot Carpaccio <i>Pickled Fennel, Candied Walnuts, Goats Cheese, Hazelnut Oil GF</i>	\$25
Seared Scallops <i>Cauliflower Puree, Boudin Noir GF</i>	\$29		

MAIN COURSE

Prawn Linguini <i>Capers, Lemon, Chilli</i>	\$38
Pan Seared Salmon , <i>Tomato Concasse GF</i>	\$39
Snapper Steak <i>Broccolini, and Prawn Bisque GF</i>	\$39
Grilled and Roasted Spring Spatchcock <i>Parsnip Purée, Pickled Fennel, Broccolini GF (allow 40 min cooking time)</i>	\$49
Roasted Lamb Rack <i>Potato Dauphinoise, Jus, Garlic</i>	\$49
Wild Mushroom Risotto <i>Truffle Oil, Parmesan Crisps</i>	\$36
Braised Beef Cheek Ragout <i>Pappardelle</i>	\$36
Pan Seared Duck Breast <i>Root Vegetables, Target Beets, Beetroot Puree, Orange Jus</i>	\$45

STEAK

Grain Fed Striploin , QLD, Grain Fed 100+ days (300gms)	\$39
Black Angus Tenderloin , QLD, Grain Fed 100+ days (250gms)	\$49
Wagyu Flank Steak , Black Opal Tasmania, Marble Score 6+ (200gms)	\$55
Wagyu Tenderloin , Phoenix Reserve QLD, Marble Score 6+ (220gms)	\$65
Scotch Fillet , Grandchester Black Angus QLD, Grain Fed 150+ days (250gms)	\$57
Ribeye Wagyu Steak , Phoenix Reserve QLD, Marble Score 6+ (220gms)	\$89
1 kg T-Bone to share, Grange, Riverina NSW, Grass Fed 120+ days	\$115
Tomahawk Steak , Ribeye on Bone to share, Oakey Ridge QLD (1.5 kg)	\$179

All Steaks Served with Pumpkin & Mustard Seed Purée, Beef Jus, Potato Gratin

• STEAK FLIGHT \$79 •

Grass Fed Striploin NSW • Angus Tenderloin 100+ days Grain Fed Marble Score 3 QLD
Wagyu Flank Steak Marble Score 7+ QLD • Wagyu Ribeye/Scotch Fillet Marble Score 8+ QLD
250gms in total of the Finest Beef Grilled Medium Rare. Served with Potato Gratin, Pumpkin Mustard Puree and Port Wine Jus

SIDE DISHES

Organic Garden Salad GF	\$12	Cauliflower Gratin	\$12
Green Beans <i>Tarragon Butter GF</i>	\$14	Duck Fat Roasted Potatoes <i>Chives GF</i>	\$14
Cherry Tomato , Basil, Basil Oil, Sea Salt	\$14	Pommes Frites <i>Garlic Aioli</i>	\$14

DESSERT

Classic Creme Brulee GF	\$16
Chocolate Ganache <i>Sesame Tuille, Orange Skin Sugar Syrup</i>	\$16
Apple Rhubarb Crumble <i>Vanilla Ice Cream</i>	\$16
Affogato <i>Espresso, Vanilla Ice Cream, Amaretto Liqueur</i>	\$24
Eton Mess <i>Crispy Meringue, Crème Chantilly, Fresh Strawberries, Strawberry Sauce</i>	\$16
Cheese Plate <i>Edam, Stilton Blue, Mature Cheddar, Mixed Accompaniments</i>	\$39

A la Carte Menu: standard 10% service charge applies to groups of 8 and over.

