

FIRE GRILL

A LA CARTE MENU 2025

TO START

Sydney "Lemon Tree Passage" Rock Oysters	\$35	Oysters Kilpatrick (4)	\$29
<i>(5 Shucked to Order) Orange & Granita GF</i>		<i>Crisp Bacon, Honey, Worcestershire Sauce GF</i>	
Kingfish Crudo		Steak Tartare	\$29
Fresh Blood Orange, Soy Lime Dressing, Pink peppercorns,	\$29	<i>Toasted Baguette</i>	
Ginger Jelly GF		Lamb Cutlets	
Grilled King Prawns	\$32	<i>Onion Purée, Spinach, Lamb Jus GF</i>	\$32
<i>Chive Beurre Blanc GF</i>		Beetroot Carpaccio	
Confit Pork Belly	\$28	<i>Pickled Fennel, Candied Walnuts, Goats Cheese, Hazelnut Oil GF</i>	\$26
<i>Avgolemono, Anise Jus, Crisp Sage GF</i>			
Seared Scallops Cauliflower Puree, Boudin Noir GF	\$30		

MAIN COURSE

Pan Seared Salmon , Tomato Concassee GF	\$42
Snapper Steak Broccolini, and Prawn Bisque GF	\$42
Grilled and Roasted Spring Spatchcock Parsnip Purée, Pickled Fennel, Broccolini GF <i>(allow 40 min cooking time)</i>	\$49
Roasted Lamb Rack Potato Dauphinoise, Jus, Garlic, Crisp Rosemary	\$49
Prawn Linguini Capers, Lemon, Chili	\$39
Pan Seared Duck Breast Root Vegetables, Target Beets, Beetroot Puree, Orange Jus	\$46
Braised Beef Cheek Ragu Pappardelle	\$38
Wild Mushroom Risotto Truffle Oil, Parmesan Crisps	\$37

STEAK

Grain Fed Striploin , QLD, Grain Fed 100+ days (300gms)	\$45
Black Angus Tenderloin , QLD, Grain Fed 100+ days (250gms)	\$55
Wagyu Tenderloin , Phoenix Reserve QLD, Marble Score 4+ (220gms)	\$69
Wagyu Flank , Black Opal TAS, Marble 6+ (200gms)	\$59
Scotch Fillet , Grandchester Black Angus QLD, Grain Fed 150+ days (250gms)	\$59
Ribeye Wagyu Steak , Phoenix Reserve QLD, Marble Score 6+ (220gms)	\$89
1 kg T-Bone to share, Grain fed 100+ days. QLD	\$135
Tomahawk Steak , Ribeye on Bone to share, Oakey Ridge QLD (1.5 kg)	\$195

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 - Wagyu Flank Steak Marble 6+ QLD - Wagyu Ribeye Steak 6+ 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	\$14	Cauliflower Gratin	\$14
Green Beans Tarragon Butter GF	\$14	Duck Fat Roasted Potatoes Chives GF	\$14
Cherry Tomato , Basil, Basil Oil, Sea Salt	\$14	Pommes Frites Garlic Aioli	\$14

DESSERT

Classic Creme Brulee GF	\$17
Chocolate Ganache Sesame Tuille, Orange Skin Sugar Syrup	\$17
Apple Rhubarb Crumble Vanilla Ice Cream	\$17
Affogato Espresso, Vanilla Ice Cream, Amaretto Liqueur	\$26
Eton Mess Crispy Meringue, Crème Chantilly, Fresh Strawberries, Strawberry Sauce	\$17
Cheese Plate Edam, Stilton Blue, Mature Cheddar, Goat Ash, Mixed Accompaniments	\$39

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

