

FIREHOUSE RESTAURANT

ENTREE

Garlic Bread Grilled baguette, house-made garlic butter, balsamic glaze Add cheese and sweet chilli	9.50 +2.00
Loaded Fries Hand-cut royal blues, grilled bacon, mozzarella cheese, gravy	14.50
Malaysian Grilled Chicken Skewers (gf) Peanut dipping sauce, Asian slaw	16.00
Pork Belly Bites Japanese mayo, sticky Thai jam, crispy noodles	17.00
Chilli and Sundried Tomato Arancini (v) Tomato sugo, shaved parmesan, rocket	16.00
Prawn Filo's Ginger and lemongrass dipping sauce	16.00
Chicken Bao Bun House-made popcorn chicken, sriracha mayo, Firehouse slaw	17.00
Scallop and Squid Tacos Chargrilled pineapple, mango & tequila salsa, Cabbage, sour cream	18.50
Oysters Fresh South Australian oysters	6 12
• Natural (gf)	21.00 39.00
• Kilpatrick, spiced tomato, grilled bacon	21.00 39.00

MAIN

Seafood Fettuccini Prawns, mussels, calamari, handmade egg fettuccini, capers, basil, cherry tomato, shaved parmesan	27.00
Chicken Caesar Salad Grilled chicken, bacon, poached free range egg, anchovies, Caesar dressing, croutons	24.00
Ricotta Gnocchi Napoli sauce, roasted pine nuts, basil, bocconcini	25.00
Chicken Carbonara Grilled chicken, bacon, mushroom, handmade egg pasta, carbonara sauce, parmesan	27.00
Veal Mushroom and Truffle Ravioli Carrot puree, red wine jus, shaved parmesan	28.00
W.A. Free Range Pork Belly (gf) Honey braised, kipfler potatoes, apple Sauerkraut, Beans, red current pan juice	36.00

S.A. Kinkawooka Black Mussels Served with bread and side salad-choose from: ○ Creamy white wine ○ Green Thai coconut ○ Tomato and chilli	1/2kg 1kg 25.00 35.00
W.A. Saddle Tail Snapper (gf) Beer battered, hand cut royal blues, garden salad, tartare sauce	28.00
North Western Barramundi Fillet (gf) Sautéed potato, parmesan herb crumb, broccolini, Tomato, caper butter sauce	35.00
Chicken, Brie and Spinach Filo Garden salad, green tomato relish	26.00
Slow Cooked Karradale Lamb Shank Spring onion potato mash, beans, minted gravy	27.00
Butter Chicken Curry Jasmine rice, raita, grilled roti flat bread	23.00
Chicken Parmigiana Napoli sauce, melted cheese, hand cut chips and garden salad	25.00

BURGERS

All served with hand cut fries and aioli

BBQ Chicken Burger Pulled slow cooked breast, crispy bacon, hickory BBQ sauce, grilled corn slaw, milk bun	23.00
Steak Sandwich Chargrilled scotch fillet with caramelised onions, beetroot, cheddar, tomato and toasted Turkish bread	23.00
Beef Burger 200g char-grilled beef patty, milk bun, dill pickle, aged cheddar, tomato, beetroot, lettuce, tomato relish, onion rings	23.00

PIZZA

Seafood Prawns, squid, scallops, olives, capers, mozzarella, chilli, garlic bechamel	23.00
Grilled Chicken Chicken, hickory BBQ swirl, onion, mushroom, mozzarella, Napoli base	23.00
Firehouse Meat Lovers Salami, pancetta, capsicum, red onion, mozzarella, Napoli base	23.00

FROM THE GRILL

All steaks come with hand cut fries and garden salad topped with rosemary garlic butter

All our steaks are MSA graded premium West Australian

250gm Sirloin Kerrigan Valley Angus	35.00
350gm Beef Ribeye 100 day grain fed, Margaret River	44.00
450gm T-Bone, grass fed	44.00
500gm Black Angus Rump, WA	44.00
+ sauces: mushroom, garlic, pepper, béarnaise, dienne add prawns	4.00 9.00



Hand Cut Royal Blues with Aioli	9.50
Sweet Potato Fries with Aioli	10.00
Garden Salad (gf) Mixed leaves, quinoa, walnuts, cherry tomatoes, fetta, summer vinaigrette	10.00
Sautéed Potatoes (gf)	10.00
Buttered Seasonal Vegetables	9.50
Steamed Jasmine Rice	4.00

DESSERT

Salted Caramel Mud Stack Chocolate mud cake, salted caramel, Peanut brittle, whipped cream	14.00
Warm Orange and Almond Cake Candied orange syrup, pistachio & vanilla Mascarpone cream	14.00
Strawberry Shortbread Layers of fresh strawberries, cream Persian floss and macaron	14.00
Raspberry and Chocolate Sphere White chocolate mouse, dark chocolate sphere, Raspberry gel, popping candy	15.00
Banoffee Pie Rum-spiked bananas, rich toffee sauce, Italian meringue	14.00
W.A. Cheese Plate Premium southern cheeses, fruit, crackers, fig jam	22.00