



FIRE KITCHEN

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OUR ENTREES TO SHARE

WOODFIRED FLATBREAD & AJILLO BUTTER (V/A) Flatbread, Garlic & Pimentón Butter.	\$15
ROBERTSON POTATO CROQUETTE & CAVIAR 5g Seasonal Robertson Potato Croquette, Chives, Caviar.	\$50
FULL BLOOD WAGYU BRESAOLA & OLIVE OIL.	\$37
EMPANADA Beef	\$12
Cheese	\$11
TUNA CEVICHE - add Caviar 10g + \$100 Ceviche Verde Sauce, Avocado, Cucumber, Radish, Shiso.	\$32
HANGED CHORIZOS Slow Cooked Chorizo, Tomato Sofrito, Tomato Oil.	\$26
BURRATA Seasonal Tomatoes, Alto Olive Oil, Aged Balsamic.	\$32
COUNTRY FRIED MUSSET HOLDINGS MUSHROOMS (V/A) Crispy Mushrooms, Charred Brava Sauce, Garlic Kewpie.	\$28
CHARRED SHISHITO PEPPERS (V/A) Grilled Green Peppers & Onions, Salsa Negra.	\$24
ROASTED BABY LEEKS (V/A) Labna, Pistachio Dukkah, Shallot Oil.	\$26
SUGAR LOAF CABBAGE A LA BRASA (V) Sesame Emulsion, Tempura Flakes.	\$24
EMBER COOKED KENT PUMPKIN (V/A) Mayo Crema, Musset Holdings Honey Drizzle, Chilli Crunch.	\$25

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MAINS FROM OUR GRILL

WAGYU MATAMBRE 25OG Argentinian Style Wagyu Flank Steak MBS4+, Chimichurri, Demi Glaze, Lemon.	\$55
FREE RANGE CHOOK AL CARBON 5 Spice Rubbed Half BBQ Chicken, Burnt Lemon.	\$38
SNAPPER A LA TALLA Butterflied & Grilled Acapulco Style Whole Goldband Snapper, Lime.	\$38
ASADO STYLE LAMB RIBS Chilli & Chimichurri tossed Gundagai Lamb Riblets, Herbs, Lemon & Guindillas	\$45

FIRE KITCHEN PRIME CUTS

WAGYU PICANHA MBS 6+ 25OG Brazilian Style Wagyu Top Sirloin, Chimichurri, Lime.	\$92
RANGERS VALLEY BLACK MARKET MBS 5+ SCOTCH 35OG Pure Black Angus Scotch, Chimichurri, Jus.	\$102
WAGYU RIB EYE DELMONICO MBS4+ 1KG Red Wine Jus, Lemon.	\$285

PARRILLAS TO SHARE

LAMB SHOULDER BARBACOA 1 KG APPROX. 12 Hour Slow Cooked & Smoked in our Fires in Our Banana Leaf, Served with Salsa, Tortillas, Pickles & Barbacoa French Dip.	\$145
SHORT RIBS BIRRIA 65OG APPROX Birria Style cooked 18 Hour & Smoked in Our Fires Short Ribs, Served with Salsa, Tortillas & Birria French Dip.	\$150

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SIDES FROM THE FIRE

CHARRED CORN ON THE COB (V/A)	\$18
Parmesan, Lemon Aioli, Togarashi.	
BURNT AVOCADO (V)	\$12
Ember cooked Avocado, Native Citrus Salt, Lemon Agravato EEVO.	
POTATOE TOSTONES (V/A)	\$15
Twice Cooked Potatoes, Classic 'Potato Salad Dressing' Drizzle, Salsa Macha.	
COS LETTUCE SALAD (V)	\$18
Avocado Dressing, Smoked Almonds, Lime Zest.	

DESSERTS

FLAN	\$16
Latin American Orange Infused Crème Caramel.	
BURNT PEACH 'MELBA' (V)	\$18
Twice Cooked New Season Australian Peach, Agave Syrup, Raspberries served 2 ways, Plant Based Cream.	
LEMON SORBET (V/A)	\$16
Riverland SA Lemons Sorbet, Lemon Curd.	
DULCE DE LECHE PANCAKE TO SHARE	\$28
Coal Kissed Brulee Pancake, Dulce de Leche, Vanilla Ice Cream.	

V = VEGAN

V/A = VEGAN AVAILABLE

NA/GF = GLUTEN FREE NOT AVAILABLE

10% service charge applies to groups of 6+ guests

10% surcharge applies on Sundays & 15% surcharge on Public Holidays

Set Menu is required for groups of 8+ guests

Bookings Essential