FIRE KITCHEN

SIDES FROM THE FIRE

CHARRED CORN ON THE COB (V/A) — $16
Parmesan, Lemon Aioli, Togarashi.

BURNT AVOCADO (V) — $12
Ember cooked Avocado, Native Citrus Salt, Lemon Agrumato EEVO.

TWICE COOKED ROBERTSON POTATOES A LA PROVENZAL (V) — $14
Smashed Crsipy Local Potatoes, Garlic & Parsley Salt.

COS LETTUCE SALAD (V/A) — $14
Smoked Buttermilk Dressing, Herb infused Pangrattato

PARMESAN CRUSTED POTATO PAVE (Veg) — $20
Layered Local Potato Bake, Classic “Potato Salad Dressing” Drizzle, Salsa Macha.

DESSERTS

TRES LECHES HONEY CAKE (GFNA) — $19
Tres Leches Cake, Local Honey Frosting & Infused “Classic” 3 Leches Sauce.

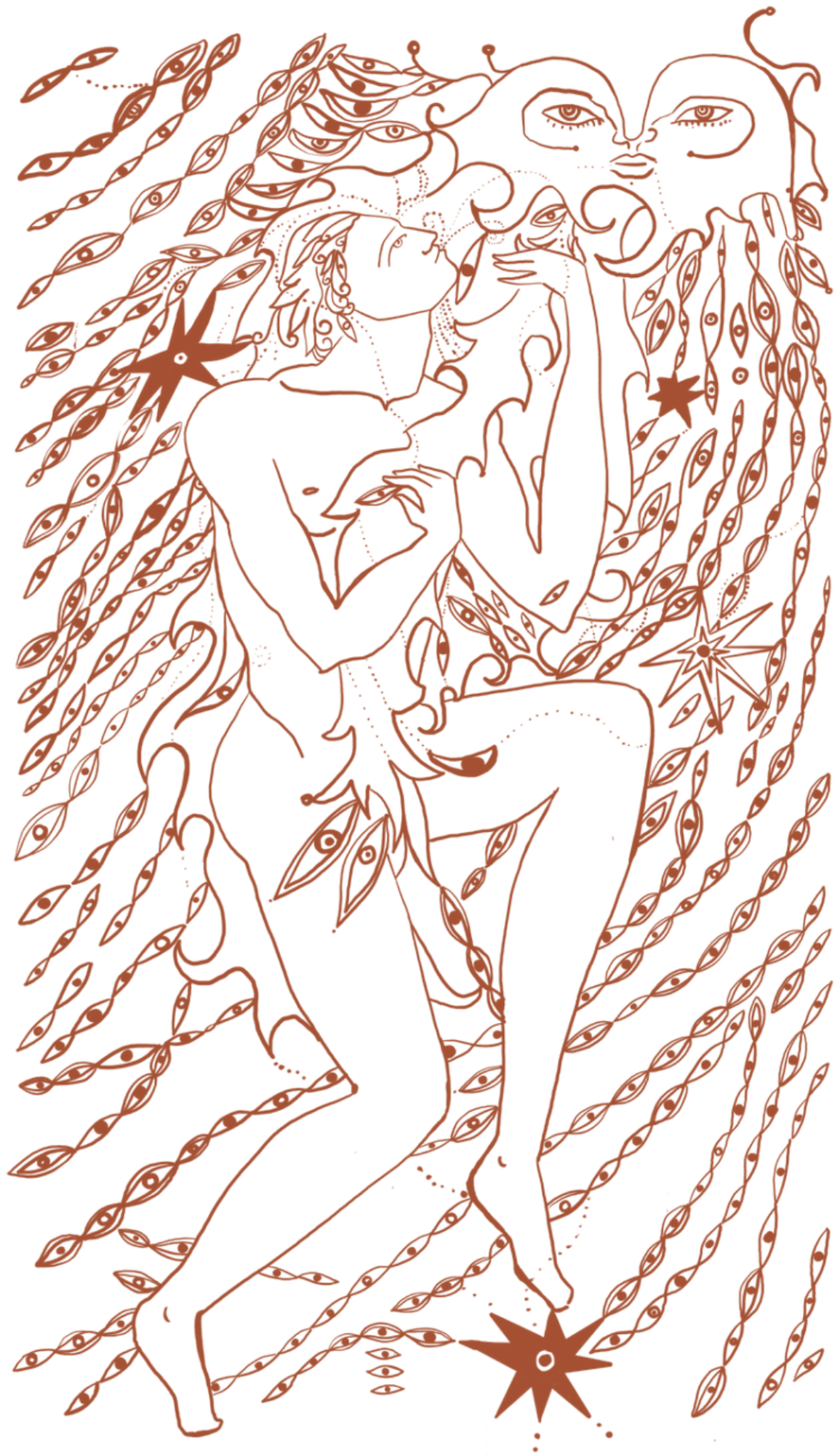
DULCE DE LECHE PANCAKES (GFNA) — $26
Classic Argentinian Rolled Pancakes, Gelato Messina Dulce de Leche, Vanilla Ice Cream.

LEMON SORBET (V/A) — $16
Riverland SA Lemon Sorbet, Lemon Curd.

LOW & SLOW “PINA COLADA” (V) — $19
Slow Smoked Pineapple, Palm Sugar Syrup, The Balvenie Caribbean Cask Single Malt Whiskey Caramel, Coconut Cream.

V = VEGAN
VEG= VEGETARIAN
V/A = VEGAN AVAILABLE
GFNA = GLUTEN FREE NOT AVAILABLE

A 10% service charge applies to groups of 6 or more guests.
A 10% surcharge applies on Sundays, and 15% on public holidays.
A set menu is required for groups of 8 or more.
Bookings are essential.



FIRE KITCHEN

FIRE KITCHEN

OUR ENTREES TO SHARE

ROBERTSON POTATO HASHBROWN & N25 CAVIAR — $50
Chives, 3g Kaluga Hybrid Caviar.

ROBERTSON POTATO HASHBROWN & YARRA VALLEY SALMON CAVIAR — $15
Crispy Potato, Chives, 5g Yarra Valley Salmon Caviar.

WOODFIRED FLATBREAD & AJILLO BUTTER Per Person (GF/A, V/A) — $6 ea
Flatbread, Garlic & Pimentón Butter.

FULL BLOOD WAGYU BRESAOLA, GUINDILLAS & OLIVE OIL — $37

EMPANADAS (GF/NA)
Beef — $12 ea
Cheese & Spinach — $11 ea

OCEAN TROUT CEVICHE — $32
Cured Petuna Ocean Trout, Orange & Kimchi Sauce, Avocado, Rice Crackers.

BASQUE CHORIZO — $25
Grilled La Boqueria Txistorra, Tomato Sofrito, Tomato Oil, PX Sherry Vinegar.

BURRATA & SMOKED EGGPLANT (VEG) — $32
Vannella Burrata, Woodfired Roasted Baba Ghanoush, Shallot Oil, Pine Nuts.

COUNTRY FRIED OYSTER MUSHROOMS (V/A) — $26
Crispy Mushrooms, Charred Brava Sauce, Garlic Kewpie.

CHARRED BABY BEETROOTS (VEG/A) — $28
Pomegranate Molasses, Native Beach Herbs, Candied Nuts, Purslane, Ricotta Salata.

FREMANTLE OCTOPUS & MORCILLA SALTADO — $35
Peruvian Style Woodfired Stir-Fry, Spanish Black Pudding, Spring Onion, Cherry Tomatoes, Salt Bush, Coriander, Aji, Lime.

GRILLED NEW SEASON GREENS (V) — $30
Almond Miso Crema, Yuzu Crunch, Seasonal Shoots, Lime Dressing.

SWEET POTATO A LA BRASA (VA) — $25
Maple Syrup Infused Kumera Potato, Whipped Persian Feta, Chilli Crunch, Sorrel.

FIRE KITCHEN

MAINS FROM OUR GRILL

BLACK ANGUS VACIO 250G — $55
Argentinian Style Rangers Valley Black Market Bavette, Chimichurri, Lemon.

5 SPICE CHOOK AL CARBÓN — $46
Half Chicken, Achiote, Burnt Lemon.

MEDITERRANEAN SEA BASS AL MOJO DE AJO — $45
BBQ Spanish Lubina, Garlic Chilli & Parsley Agrodolce Mojo, Snowpeas, Lime.

WOODFIRED GRILLED JERSEY CHEESE (V, VA) — $36
Argentinian Provoleta Inspired Tilba Dairy Jersey Cheese, Grilled in our Fires, Sundried Tomato Peperonata, Oregano, Tortillas.

BERKSHIRE PORK CUTLET 250g — $47
Peruvian Spice Rubbed Pork Cutlet, Mojo Verde, Guindillas, Chicory, Sorrel, Lime.

FIRE KITCHEN PRIME CUTS

WAGYU RIB EYE DELMONICO MBS4+ 1 KG — $290
Tajima Wagyu Rib Eye on the Bone, Red Wine Jus, Lemon.

WAGYU PICANHA MBS 6+ 250G — $93
Brazilian Style Tajima Wagyu Top Sirloin, Chimichurri, Lime.

BLACK MARKET NEW YORK STRIP MBS 5+ 350G — $105
Rangers Valley Black Angus Striploin on the Bone, Chimichurri, Jus.

PARRILLAS TO SHARE

WHOLE LAMB SHOULDER BARBACOA 1KG Approx. — $160
Whyte Pyrenees Lamb, Slow Cooked in Banana Leaf, Chipotle Salsa, Barbacoa, "French Dip", Tortillas & Pickles.

SHORT RIB BIRRIA 400G Approx — $150
Birria Style 18 Hour cooked Grass-Fed Beef Short Rib, Finished on the Parrilla, Tortillas, Birria "French Dip" Broth, Chipotle Salsa.