

KIDS MEALS

Snitz and chips	12.00
Minute steak and mash	12.00
Tomato and basil linguini with parmesan cheese	10.00
Cheese burger with tomato, onion and gherkin mustard, served in chips	13.50
Kids Pie	12.00
Kids chocolate sundae	5.00

MILKSHAKES all made with malt

flavours: chocolate, strawberry, vanilla bean, caramel 7.50

SIDES

Seasonal steamed veggies	6.50
Creamy mash potato	6.50
Mixed iceberg salad with tomato, cucumber & spanish onion with sherry vinaigrette	6.50
Roast pumpkin roquette, semi dried tomato and shaved parmesan salad with balsamic dressing	9.50
Smashed chilli and sea salt chats	7.00
Bowl of chips	6.50
Wedges	8.00
Sauce: creamy mushroom, béarnaise, green peppercorn, Chimichurri	3.00

DRINKS

Soft drinks	3.50	Juices	4.00
Large sparkling water	7.50		

TEAS

English breakfast	3.00	Earl grey	3.00
Peppermint	3.00		

COFFEE

Flat white	3.50	Cappuccino	3.50
Latte	3.50	Long black	3.50
Piccolo black	3.50	Piccolo latte	3.50
Macchiato	3.50	Espresso	3.50
Hot chocolate	3.50	Mocha	3.50
Decaf	3.50	Mugs	4.50
Affogato	7.50	*Soy milk available	

DESSERTS

New Sticky date and fig pudding with butterscotch sauce finished with vanilla bean ice cream	13.00
Trio of ice cream with almond praline and biscotti-ask your waiter for flavours	
New Raspberry creme brulee served with almond biscotti	
Vintage cheddar and brie cheese board with fig jam, dried fruit and crackers	
New Chocolate mud cake served with vanilla bean ice cream	



FIRE HOUSE

GRILL RESTAURANT

MENU

Good Food / Good Times

STEAK HOUSE

Ph: 8068 2822

www.firehousegrill.com.au

26 Pitt Street Mortdale 2223

OPENING HOURS

Tuesday to Sunday 5pm to 10 pm

Take Away Available

All our steaks are MSA Graded, Hormone Free and Tenderness guaranteed.

BYO

We cater for all functions on site and off site

Corkage \$2.5

Credit card surcharge

Gluten Free Meals are Available



STARTERS

Garlic Sourdough Bread	4.50
Garlic & Parmesan Sourdough Bread	5.50
Bruschetta on a crispy baguette with tomato basil and fetta	6.50

TO SHARE / ENTREE

New Twice Cooked Pork Belly served on braised red cabbage finished with five spice apple compote GF	17.50
New Salt and Pepper Clarence River NSW Baby Squid on roquette leaves served with chilli lime aioli	18.50
Grilled haloumi on bbq corn, zucchini & roast peppers with citrus vinaigrette V GF	17.50
New Southern Spiced Lamb Ribs on yogurt cheese finished with pickled cucumber GF	17.50
New Baked Brie Clay Pot with fig jam and wood fired bread	17.50

OLD FAVOURITES

New Grilled Chicken Ceaser salad ,baby coz, crispy bacon, croutons, eggs shaved parmesan and house dressing	18.50
Chicken Parmigiana - tomato relish, buffalo mozzarella with iceberg salad and chips	21.50
New Firehouse Nachos - lean beef, tasty cheese, kidney beans, mexican salsa finished with sour cream and guacamole GF	18.50
New Firehouse Tower Burger - black angus patty, bacon, lettuce, tomato, gherkin, beetroot, jack cheese, tomato relish, aioli on a brioche bun, topped with onion rings and chips	21.50
New Riverine Sirloin Steak Sandwich with lettuce, tomato, aioli and béarnaise served on sourdough and chips	17.50

MAINS

New Roast chicken kiev stuffed with brie, sundried tomato and baby spinach wrapped in prosciutto on a bed of roast garlic mash, asparagus finished with red wine sauce GF	24.50
Spanish seafood paella with saffron, king prawns, scallops, barramundi and mussels (add chorizo \$2) (optional chilli) GF	33.50
New Roast pumpkin and pea risotto with saffron, baby spinach and parmesan GF	21.50
New Pan fried Tasmanian salmon served on chats & shaved fennel, orange, asparagus and bean salad finished with a citrus vinaigrette GF	27.50
Slow braised beef cheeks served with roast garlic mash red wine jus Dutch carrots and a daikon salad GF	27.50
Steak and Guinness pie slow braised beef in Guinness with crispy puff pastry, creamy mash and pea purée	23.50
XL QLD King prawns and mussel linguini in a chilli tomato and basil sauce finished with baby spinach sundried tomato and shaved parmesan	27.50
Slow braised lamb shanks for 6 hours in red wine and vegetables served with a crusty baguette and creamy mash	27.50

FIREHOUSE GRILLS

All the steaks are MSA GRADED and have been carefully selected from some of Australia's best regions.

Char grilled to your liking served with chips & salad or mash & seasonal veg and a choice of sauce

Sauce: creamy mushroom, béarnaise, green peppercorn, chimi churri

220g Eye Fillet Riverine 150day grain fed [best served medium/rare]	35.50
350g Ribeye Cutlet Gympie QLD 150 day grain fed	36.50
300g Black Angus Rump msa graded 100 day grain fed	24.50
300g Sirloin Riverine district 150 day grain fed	28.50
Available with all of the above steaks	
Surf and Turf - panfried creamy garlic prawns	extra 6.50

