

FOOD MENU

BREADS & SNACKS

Toasted Sourdough [D](#) | [S](#) | [V](#)
Whipped Leek Ash Butter, Sea Salt
35

Wood Fired Bread [D](#) | [S](#) | [N](#)
Smoked Tahini Yoghurt, Dukkah
40

Dibba Bay Oysters No.3*
3, 6 or 12
House Hot Sauce, White
Balsamic Mignonette
75 | 130 | 245

Tuna Ceviche* | [C](#) | [G](#)
Aji Amarillo, White Soy, Avocado Crema
85

RAW & CHILLED

Steak Tartare*
Grain Mustard, Sriracha, House Pickles,
Bone Marrow Aioli, EVOO, Tendon Crisps
90

Salmon Crudo* | [C](#)
Coconut Leche de Tigre, Mango
Salsa, Spring Onion
75

FireLake Seafood Tower* | [C](#) | [D](#) | [M](#)
Six Oysters, Six Jumbo Shrimp,
Salmon Crudo, Tuna Ceviche,
Smoked Trout Dip, Crab Cocktail,
Marinated Clams & Mussels,
Condiments & Crackers
295

SMALL PLATES

Charred Zucchini [D](#) | [S](#)
Squash Hummus, Crispy Chickpea,
Roasted Curry Butter
60

Burrata [D](#)
Charred Leeks, Heritage Tomato,
Parmesan
85

Duck & Shiitake Gyoza [S](#) | [SY](#)
Smoked Soy Dashi, Lime,
Fermented Chili
75

Grilled Padron Peppers [D](#)
Whipped Labneh, Crispy Garlic,
Olive Oil
65

Smoked Lamb Ribs [C](#) | [S](#) | [G](#) | [A](#)
Poblano, Chermoula, Pickled Chili,
Pumpkin Seed
75

Charred Octopus Skewer [D](#) | [SY](#)
Radicchio, Tomato Sambal,
Confit Garlic Aioli
75

Mussels Flatbread [D](#) | [N](#)
Smoked Chili Butter, Pistachio Pesto,
Aged Parmesan, Lemon
70

FireLake Fried Chicken [N](#) | [M](#) | [D](#)
Chipotle, Date Purée, House Pickles,
Malt Vinegar Aioli
70

SALADS

Caesar* | [M](#) | [D](#) | [G](#)
Baby Gem, Anchovy Dressing, Confit
Garlic Wafer, Lots of Parmesan
75
Add Grilled Corn Fed Chicken 10

Five Grains [N](#) | [VG](#) | [S](#) | [M](#)
Butternut Squash, Greens,
Grilled Avocado, Red Pepper
Romesco
85

Seafood [S](#) | [M](#)
Grilled Shrimp, Squid, Octopus, Mussels,
Air Dried Tomato, Saffron Aioli
90

Cobb Salad [D](#) | [M](#)
Roast Chicken, Avocado, Tomato,
Charred Corn, Blue Cheese, 6 Minute Egg,
White Balsamic, Garlic & Yoghurt Ranch
80

WOOD-FIRED PIZZA

Spicy Salami [D](#) | [G](#)
San Marzano, Fiore de Latte, Spicy
Salami, Hot Honey, Parmesan
90

Margherita Extra! [D](#) | [G](#)
San Marzano, Buffalo Mozzarella, Basil
Pesto, Confit Cherry Tomato, EVOO
90

Fusilloni [S](#) | [A](#) | [D](#)
Duck Bolognese, Pecorino
90

Tagliatelle [G](#) | [D](#)
Tiger Prawns, Chili, Garlic, Parsley,
Brown Butter Breadcrumbs
105

Wild Mushroom [D](#) | [V](#) | [G](#)
Truffle Labneh, Fontina, Porcini,
Garlic, Oregano
95

White Sausage Ragu [D](#) | [G](#)
Roasted Garlic Crema, Fiore de Latte,
Charred Greens, Pecorino
85

Bucatini [D](#)
Roasted Cherry Tomato,
Straciatella, Basil,
Aged Parmesan
85

Orecchiette [C](#) | [D](#) | [A](#)
8 Hour Braised Beef Shin,
Aged Parmesan
95

BIGGER PLATES

Roast Lamb [S](#) | [G](#) | [C](#) | [M](#) | [D](#) | [A](#)
Smoked Rib, Romano Pepper,
Eggplant Purée, Salsa Verde,
Herb Pangratatto
155

Corn Fed Chicken [C](#) | [D](#) | [A](#)
Shio-Koji + Garlic, Smoked
Drumstick, Veal Ham, Fiore
de Latte, Sweetcorn
125

Roast Sea Bass [S](#) | [D](#) | [SY](#)
White Onion, Sesame Greens,
Smoked Chili, Soy, Truffle
185

Grilled Salmon [G](#) | [C](#)
Heritage Tomato, Green
Olive, Fregola, Crab – Chipotle
Bisque, Basil
155

Veal Chop 300g [SY](#) | [M](#)
Burnt Apple, Broccoli Rabe,
Hot Mustard
195

Black Tiger Prawns [D](#)
Smoked Garlic Brown Butter, Yuzu
Hot Sauce, Smashed Herbs
165

EXTRAS

Koffmann Fries [V](#)
Sea Salt
40

Crispy Duck Fat Potatoes [D](#)
Caramelised Onion Dressing
45

Pomme Purée [D](#)
Extra Butter,
Bone Marrow
40

Two Grilled Prawns [D](#)
Garlic & Herb Butter
105

Coal-Roasted Cauliflower [D](#) | [V](#) | [S](#)
Tahini-Feta Purée
45

Wood Fired Greens [V](#) | [D](#)
Lemon
40

Wild Mushroom Fried Rice [D](#)
Crispy Garlic, Truffle Aioli
40

House Salad [M](#)
Dijon Mustard Vinaigrette, Shallot
35

WOOD OVEN & GRILL

All our steaks are hand cut, brushed with smoked beef fat and sea salt & cooked in our famous wood burning Bertha oven

Jacks Creek
Premium 500 Day Grain Fed
MBS 4-5, NSW, Australia
Rib Eye 600g 650 | Tenderloin 250g 310
Sirloin 300g 280

Black Angus
130 Day Grain Fed MBS 1+, NSW, Australia
Tomahawk 1200g 795
Tenderloin 300g 265
New York Strip 340g 220

Sauces
Smoked Bearnaise* | Green
Peppercorn | Bone Marrow Gravy |
Chimichurri | Café de Paris

Butchers Cut 250g* | [D](#) | [C](#) | [A](#)
Wagyu Rump, Smoked
Bone Marrow, Morels,
Tarragon Aioli, French Fries.
*Best served medium rare,
a really flavourful cut!*
225

Lobster & Fries [D](#)
Chargrilled, Beurre
Noisette Hollandaise, Garlic
& Parmesan Fries
375

Roast Cauliflower “Chop” [D](#) | [A](#)
Cauliflower Purée, Miso
Glaze, Burnt Sage
Butter, Parmesan
105

Wagyu “Smash” Burger [D](#) | [M](#)
Double Smash, American
Cheddar, Fairground Onions,
House Sauce, B+B Pickles,
Hand Cut Fries
115

[A](#) Contains Alcohol
[N](#) Contains Nuts
[V](#) Suitable for Vegetarians

[D](#) Contains Dairy Products
[P](#) Contains Peanuts
[SY](#) Contains Soy

[S](#) Contains Sesame
[GF](#) Free From Gluten
[VG](#) Suitable For Vegans

[M](#) Contains Mustard
[G](#) Contains Gluten
[C](#) Contains Celery

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and are marked with an star.
Please inform your server of any allergies.

All prices include 5% VAT, 10% service charge, 7% municipality fee

FIRE
LAKE