



Born in the wilds of Minnesota - the land of 10 000 lakes - just as Radisson was, FireLake focused on bringing out the natural goodness of the food. Now we have arrived at the shores of Durban and the first FireLake Grill House & Cocktail Bar in South Africa. We are glad to share with you our local story. Stepped in a heritage of spice and flavour, the Umhlanga coastline produces some of the finest quality produce locally grown and sourced. FireLake combines this spicy heritage and open-flame cooking to bring you an unrivalled culinary experience - here, it's all about the flavour of the flame using the same techniques practiced for centuries, as many of our dishes are wood and flame-cooked, our cocktails barrel-aged, our beers handcrafted and our food from the neighbourhood which is often organic. Welcome to the "Place of Reeds". Welcome to FireLake.

SMALL PLATES

West Coast Oysters (r)
6 West Coast Oysters | Plain/Thai Nam Jim/Mignonette

Spicy Chicken Livers (a)
Creamy red pepper & lemon peri-peri | toasted ciabatta

Stuffed Burrata
Buffalo mozzarella, basil pesto, tomato confit, balsamic pearls, tomato dust, toasted bruschetta

Chana Dal Pakora
Lentil fritters, mint chutney, labneh, chilli oil

Buffalo Wings
Confit buffalo wings, house sauce, string potato

Crispy Fried Squid
Lemon aioli, Thai cilantro salad, parsley dust, grilled lemon, herb oil

Peri-Peri Prawns
Lemon & red pepper peri-peri, avocado puree, labneh, pickled cucumber

Saldanha Bay Mussels
Creamy white wine & garlic sauce OR rich red pepper and tomato based sauce, lemon, parsley, toasted ciabatta

Soup du Jour
**Please enquire from your service host on today's selection*
Garlic croutons

Black Tacos
Soft shell taco, green chipotle honey chicken, pickled red cabbage, guacamole, crispy onion tobacco

Braised Ox Tongue
Mirepoix vegetables, red wine, parsnip puree, rocket leaves, chimichurri

FROM OUR HARVEST

Radisson Salad (a)
Baby lettuce, smoked chicken, cucumber, cherry tomato, julienne carrots, julienne beetroot, toasted pine kernels, red onion, house dressing
Replace smoked chicken with grilled halloumi – extra **R35*
Replace smoked chicken with smoked salmon rosettes – extra **R55*
Replace smoked chicken with Thai beef strips – extra **R90*

Caesar Salad (a)
Caesar dressed lettuce leaves, crispy bacon, white anchovy fillets, onion, shaved parmesan, toasted garlic croutons
Add chicken – extra **R45*
Add smoked salmon – extra **R55*
Add grilled prawns – extra **R90*

Classic Greek (v)
Mixed lettuce leaves, cucumber, red onion, kalamata olives, Danish feta, cherry tomatoes, Greek dressing

PASTA

Penne / Spaghetti / Gnocchi / Pappardelle / Conchiglie

Seafood Puttanesca
Spicy Napolitano tomato sauce, line fish, tiger prawns, calamari, mussels, black olives, lemon, chilli flakes, basil leaves, parmesan cheese

Creamy Chicken and Mushroom Alfredo
Chicken strips, forest mushrooms, creamy Alfredo sauce, crispy bacon, parmesan cheese

Arrabiata
Cherry tomato, garlic, chilli, capers, parmesan cheese

Boerewors Concasse
Sliced boerewors, sweetcorn, blistered cherry tomatoes, garlic and thyme infused tomato concasse, parmesan shavings

WOOD OVEN & GRILL

**SERVED WITH A SIDE OF YOUR CHOICE AND CHIMICHURRI TOPPED BONE MARROW*

300g Beef Fillet	350
400g Beef Fillet On The Bone	370
300g Ribeye	395
450g Picanha Rump	395
500g T-Bone	375
450g Lamb Loin Chops	450
Shisa Nyama For 1	420
200g Beef rashers, 100g boerewors pinwheel, 150g lamb shoulder chop, 2 chicken drumsticks, bone marrow, pap OR rustic fries, tomato salsa, house sauce	
Shisa Nyama For 2	799
400g Beef rashers, 200g boerewors pinwheel, 300g lamb shoulder chop, 4 chicken drumsticks, 2 bone marrow, pap OR rustic fries, tomato salsa, house sauce	

EXTRAS

Sauces	65	Sides	65
Mushroom Sauce		Rustic Fries	
Madagascan Green		Side Salad	
Peppercorn Sauce		Seasonal Vegetables	
Brown Sauce		Creamy Spinach	
Cheese Sauce		Honey Butter Glaze	
Bearnaise Sauce		Roasted Pumpkin Squash	
Peri Peri Sauce		Honey Butter Glazed	
		Sweet Potato	
		Potato Pave	
		Home Made Roti	

FISH & SEAFOOD

Battered Hake	230
Mushy peas, tartar sauce, rustic fries, battered onion rings	
Grilled Salmon Gremolata	580
Prawn & saffron arancini, julienne vegetables, beurre blanc sauce	
Westcoast Caper Butter Sole	180
Grilled sole, seafood veloute, mashed potatoes, roasted red pepper, broccoli, shell on mussels, capers	
Oven-Baked Catch Of The Day	280
Nasi Goreng, Indonesian soya, garlic, chilli and ginger sauce	
Seafood Platter For 1 - R470 For 2 - R920	
Grilled Sole, 12 prawns, 10 mussels, calamari, rustic fries, savoury rice, lemon butter sauce, tartar sauce	

All Prices are charged in ZAR per person and include 15% VAT.

Contains Allergens: **(a)** Alcohol; **(d)** Dairy; **(gf)** Gluten Free; **(n)** Nuts; **(p)** Peanuts; **(sy)** Soy; **(s)** Sesame; **(v)** Vegetarian; **(vg)** Vegan; **(r)** Raw Fish/Eggs

Please note that prices are subject to change without prior notice. The Chef reserves the right to alter or change menu items as per seasonal availability, etc.

BIG PLATES

Broad Bean & Potato Curry (v)	179
Durban Style Lamb Curry (d)	350
Herb Crusted Lamb Rack	465
Root vegetables, cipollini, thyme jus	
Flame Grilled Sriracha Chicken	299
Deboned whole baby chicken, sriracha and coconut cream marinated, sweet potato chips	
Prawn & Chicken Curry	395
Topped with a grilled prawn, served with sambals	
Oxtail 3 Ways	380
Oxtail phyllo parcel, duchess potatoes, root vegetables, red wine jus Oxtail with sautéed spinach, steam bread Oxtail with mash potato	
Lamb Shank	425
Tomato & red wine braised, mashed potatoes, medley of baby vegetables	
Mleqwa Free Range Chicken	199
Braised hardbody chicken, corn bread, charred cabbage, baby carrots	
Surf & Turf	775
Ribeye steak 400g, crayfish, short bone marrow, cream spinach quenelle, potato pave, shellfish sauce	
Marinated Pork Ribs	345
Rustic fries	
Firelake Signature Burger	219
200g beef patty, salad garnish, gherkins, jalapeno, cheddar cheese, signature sauce, battered onion rings, rustic fries	
Double Cheese and Bacon Burger	265
200g beef patty, salad garnish, gherkins, jalapeno mayo, cheddar cheese, mozzarella cheese, bacon rashers, rustic fries	
Chicken Prego	165
Salad garnish, Portuguese peri-peri sauce, caramelized onions, rustic fries	
Gourmet Chicken Burger	175
Grilled spicy pineapple, lettuce, pickled cucumber, Emmenthal cheese, onion tobacco, rustic fries	

PIZZAS

Margherita (v)	195
Napolitano sauce, boccocini cheese, Italian herbs, cherry tomato, basil	
Firelake Signature	215
Napolitano sauce, mozzarella, tikka chicken, caramelized onions, pineapple, Italian herbs, yoghurt sauce	
Lamb Korma	225
Pizza base sauce, mozzarella, lamb korma, coriander, yoghurt sauce	
Vegetarian (v)	195
Napolitano sauce, mozzarella, mushroom, olives, green pepper, onion	

SWEET TOOTH

Gelato Ice Cream 3 Amigos	109
Salted caramel, Oreo, Strawberries & Cream, Honey Comb	
Mille Feuille	127
Puff pastry layers, custard, berry gel, angel hair sugar works	
Yoghurt Mousse	185
Vanilla yoghurt mousse, ginger crumble, strawberry sorbet	
Crème Brulee	85
Deconstructed crème brulee, biscuit crumbs, angel hair sugar works	
Waffle with syrup/ vanilla ice cream/ chocolate sauce	79
Slice Of Cake	109
Bar One Cake Carrot cake Red velvet cake Baked cheese tart with berry compote	