

TO START

Variations of Cured Fish 160

marinated indian ocean fish, pickled seaweed, kale salad (sy) (gf)

Mushrooms 165

roasted seasonal mushrooms, glazed butter & panna cotta

Ostrich 155

semi-cured, crusted & flash seared served with anchovy creme (sy)

Salmon & Oysters 220

freshly shucked, removed & given a dip in cider, served with chilli & teriyaki & tucked into layers of thinly sliced smoked salmon (sy) (gf)

Pickled Hake 95

cape malay styled hake in a curried onion sauce, served cold with watercress

Aubergine 65

smoked whole, finely sliced & grilled, layered with chick peas & tomato salsa (v) (vg)

Snoek Fritters 70

african dumplings of home smoked snoek & apricot preserve

Soup a la Chef 95

indulge in the chefs seasonal soup of the day

FIRE LAKE

GRILL HOUSE & COCKTAIL BAR

THE STORY 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 to 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. Steeped in a heritage of spice and flavour, the Umhlanga coast line 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 as possible 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

BUTCHER'S BLOCK

Our beef has been bred & sourced within the province of KwaZulu-Natal.

The Karoo lamb (g) are reared & roam 'free range' in the karoo region which is part of their authenticity.

Grain Fed Beef (off the bone) 260-300g

Rump	225	Sirloin	225
Fillet	265	Rib Eye	250

Grain Fed Beef (on the bone) +/-500g

T-Bone	275	Prime Rib	275
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Sirloin (+/-650g) 600

Grass Fed Beef (on the bone) +/-500g

T-Bone	495	Prime Rib	495
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Karoo Lamb Chops 275

All our cuts are seasoned to perfection with dessert salt & dried herbs

SAUCES 1 40

our homemade sauces are created using the finest ingredients

Pepper
Garlic
Mushroom
Blue Cheese
Hollandaise
Peri-Peri Butter
Lemon Butter
Garlic Butter
Chakalaka

SIDES 1 40

Potato Fries
Tossed Green Salad
Mashed Potato
Onion Rings
Oven Roasted Seasonal Vegetables
Cauliflower Bake
Soft Pap
Marogo

All our prices are inclusive of VAT and charged in ZAR

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

HAND-HELDS

Pizza Chicken Tikka 155

tikka chicken, peppadews, peppers, red onion, romaine tomato, rocket

Pizza Moroccan Mutton Sausage 160

mutton sausage, spring onions, olives, peppers, chick pea, hummus & mint yoghurt

Pizza Beef & Blue Cheese 155

Chilli Mince, Asparagus, Blue Cheese, Mushrooms, spring onion & micro greens (d)

Pizza Marg 130

tomato, buffalo mozzarella, basil (v)(d)

BIG PLATES

Shisa Nyama 230

platter of lamb, beef, boerewors, 'skoko' pap

Prawns 475

as natural as possible, just lightly seasoned and smothered in butter

Punjab Chicken 210

marinated in yogurt, garam masala, ginger, garlic, cumin & cayenne (d)

Vegetable Curry Pot 110

root vegetables, potatoes, all in a minted tomato curry, baked in a pot (v)

Low & Slow 190

our pork has been left to slow roast overnight so that it cracks with flavor

Espetada 295

rock salted beef chunks, seared just right

Fish & Tjips 150

cider marinated hake, roasted on charcoal flame served with tjips

'Skoko Maize' 80

pap sandwiched with marogo, cut into thick fingers, grilled till crispy and served with chakalaka

Tikka Chicken 220

boneless chicken marinated in yogurt and spices, with coriander chutney (d) or

try it hot with the tikka masala curry 280

SWEET TOOTH

chefs selection of homemade decadence at our own bakery

Chocolate Torte 110

Melk Tert 80

Pear & Cheddar 145

Fruit & Berries 145

Lemon Meringue 80

Midlands Cheese Board 250

