



FIRE
HOUSE
HOTEL

LUNCH

(gf) = gluten free (v) = vegetarian

THE CLASSICS

CRISPY SZECHUAN CALAMARI	19
w/ green papaya salad & lime mayo	
TEMPURA FISH & CHIPS	19
lightly battered barramundi fillets w/ chips, salad, lemon & house tartare	
CHICKEN SCHNITZEL	19
home-made panko crumbed chicken breast (200gm) served w/ chips & salad	
CHICKEN PARMIGIANA	21
topped w/ napoli sauce, ham, grilled tomato & cheese w/ chips & salad	
PIE OF THE DAY	18
(see specials board for todays filling) w/ mash, smashed peas & gravy	

GOURMET PIZZAS

MARGHERITA (v)	17
w/ fresh tomato, buffalo mozzarella, basil & oregano	
MARGHERITA W/ PROSCUITTO	19
PUMPKIN & FETA (v)	18
w/ tomato, charred zucchini, basil pesto & toasted pine nuts	
FIREHOUSE	19
w/ peppered sopressa salami, grilled eggplant, caramelized onion, olives, feta & firehouse sauce	
PERI PERI CHICKEN	19
w/ red peppers, asparagus, red onion, jalapenos rocket & chipotle mayo	
TANDOORI CHICKEN	19
w/ roasted pumpkin, red onion, cherry tomatoes, baby spinach, toasted cashews & minted yoghurt	

SIDES

GARLIC BREAD (v)	6
GREEN LEAF SALAD (gf) (v)	6
w/ palm sugar vinaigrette	
HOUSE FRIES w/side of garlic aioli (v)	10
SPICY POTATO WEDGES (v)	12
w/ sour cream & sweet chilli sauce	

SALAD / MAINS

ROCKET & PEAR SALAD (gf) (v)	13
Shaved fennel, pear, pecorino, toasted pine nuts and balsamic	
VIETNAMESE CHICKEN SALAD (gf)	19
pulled poached chicken breast, asian veg, rice noodles mint, coriander, toasted cashews & nam jim	
MORROCAN LAMB SALAD	21
w/ smoked eggplant, roasted vegetables, sun-dried tomatoes, rocket, sultanas, toasted almonds & minted yoghurt	
BEETROOT & RICOTTA RAVIOLI (v)	21
w/ asparagus, peas, poppy seed burnt butter, walnut crumbs & fresh herbs	
ATLANTIC SALMON (gf)	22
w/ brown rice & quinoa salad, feta, toasted pepita seeds, cumin spiced pumpkin & minted yoghurt	
BARRAMUNDI (QLD) (gf)	24
w/ roasted tomatoes, asparagus, herbed potato rosti, cauliflower puree, salsa verde	
PORK CUTLET	22
w/ potato & herb croquette, pickled red slaw, rocket, sun-dried tomato, pecorino, apple puree & port jus	
250GM SIRLOIN STEAK (HUNTER VALLEY NSW)	23
(pasture fed) w/ chips & salad (gf – without chips) see sauces below	
300GM SCOTCH FILLET (DARLING DOWNS QLD) (gf)	28
(100 day grain fed) w/ sweet potato, roasted tomatoes, broccolini, eshallots & port jus	

BURGERS

all served on milk buns w/ fries & side of aioli	
SPICED CHICKPEA & CORIANDER (v)	17
w/ minted slaw, spiced tomato relish & herb mayo	
PULLED PORK BURGER	17
w/ fennel slaw, pineapple relish, & smoky bbq sauce	
PERI PERI CHICKEN BURGER	17
grilled marinated chicken breast, lettuce, tomato, pickled red onion, smashed avocado, chipotle mayo	
WAGYU BEEF & CHEESE BURGER	17
w/ lettuce, tomato, pickles, diced onion, ketchup & mustard mayo	

SAUCES (contain gluten)

brandy & green peppercorn	2
creamy mushroom	
gravy	

DESSERTS

CHOCOLATE CARAMEL TART	9
w/ raspberry coulis & whipped cream	
STICKY DATE PUDDING	9
w/ butterscotch sauce & whipped cream	