

FIRE STATION

Hotel

BREAD

GARLIC	\$9
GARLIC & CHEESE	\$11
SWEET CHILLI & CHEESE	\$11
HERB GARLIC & CHEESE	\$11
ADD BACON	\$3

LIGHT EATS

STICKY PORK BELLY BITES	\$19 GFO/DF
Asian style sticky sauce, tangy herb and bean shoot salad	
BUFFALO CHICKEN WINGS	\$18 GF/DFO
Blue cheese sauce, cos, cucumber and carrot sticks	
ARRANCINI	\$18 V
Ask us about the flavour of the week Rich tomato sauce, parmesan and rocket	
SALT & SZECHUAN PEPPER SQUID	\$22 GFO/DF
Fries, Japanese sesame slaw, lemon and aioli	
PUMPKIN CHICKEN SALAD	\$22 GF
Rocket, baby beetroot, feta, pepita seeds, spanish onion, avocado topped with balsamic glaze and honey seeded mustard dressing	
PORK AND SOBA NOODLE SALAD	\$22 GFO/DF
Char Sui marinated pork, greens, julienne veg, cherry tomatoes, edamame beans, pickled ginger with a sesame soy dressing	
CLASSIC CAESAR SALAD	\$21 GFO
Cos lettuce, bacon, croutons, parmesan and a poached egg Add chicken \$5 Add prawns \$7	
THAI BEEF SALAD	\$24 DF/GF
Marinated beef fillet, rice noodles, herbs, salad greens, honey cashews, bean shoots, cherry tomatoes, julienne veg with Nam Jim dressing	

KIDDOS \$12

COMPLIMENTRY ICE CREAM
12 YEARS AND UNDER

HAWAIIAN PIZZA
9"base - Napolitano sauce, leg ham, pineapple & pizza cheese
FISH & CHIPS
Tempura flathead and chips
KIDS SCHNITTY
With choice of sides and sauce
SPAGHETTI & MEATBALLS
Beef meatballs, Napolitano sauce, linguine and cheese
KIDS BURGER GFO
Beef patty, salad, American cheese, tomato or BBQ sauce and chips
KIDS TEMPURA CHICKEN NUGGETS
With chips and tomato or BBQ sauce

BURGERS

Served on a milk bun with chips
Gluten free bun - \$2

DOUBLE BEEF AND CHEESE BURGER	\$26
2 x 125g beef patties, caramelised onion, lettuce, tomato, pickles, ranch, chipotle BBQ sauce and onion rings	
FSH BRISKET SANDO	\$24
Oven roasted tomato, caramelised onion, rocket, FSH special sauce on a toasted Turkish bread with cream cheese	
GRILLED CHICKEN AND BACON BURGER	\$24
Marinated and charred thigh fillet, avocado, lettuce, tomato and pesto aioli	
CHICKEN CAESAR BURGER	\$24
Schnitzel, cos lettuce, parmesan cheese, bacon and Caesar dressing	
PORTABELLO MUSHROOM BURGER	\$21 V
Grilled halloumi, rocket, pickled onion and truffle aioli	

HOUSE SCHNITZELS

220g house crumbed chicken breast with
choice of 2 sides

PLAIN SCHNITZEL	\$23
PARMIGIANA	\$27
Napolitana sauce, leg ham and cheese	
MEXICANA	\$29
Spiced beef mince, cheese, avo and sour cream	
CARBONARA	\$29
Garlic cream, bacon, cheese, topped with parmesan and parsley	
A.B.C	\$29
Avocado, bacon and cheese	
NEPTUNE	\$29
Creamy garlic prawns and squid, cheese	

SIDES

Fries	\$9 GF
Seasonal veg	\$9 GF
Paris mash	\$7 GF
Garden salad	\$7 GF
Sautéed greens	\$9 GF
Roasted pumpkin, feta, balsamic	\$10 GF

FIRE STATION

Hotel

PIZZA

12" stone baked pizza base
Gluten free base - \$5

THE PREDATOR \$28

Bourbon BBQ base, bacon, chorizo, pork belly, Spanish onion, mozzarella and spring onions

SEAFOOD SICILIANO \$28

Napolitana base, mozzarella, marinated prawns and squid, capers, Spanish onion, dried chilli flakes, parmesan and parsley

THE FIREY'S \$26

Aioli base, mozzarella and cheddar, chorizo, hot honey, crumbled feta and rocket

ROASTED VEG \$26 V

Napolitana base, Roasted butternut, capsicum, charred corn, mozzarella, crumbled feta topped with balsamic reduction

PESTO CHICKEN AND PRAWN \$28

Napolitana base, chorizo, spanish onion, mushrooms, mozzarella, parmesan and aioli

GRILL

Cooked to your liking - choice of 2 sides

250G RUMP STEAK \$29

300G SCOTCH FILLET \$42

350G TBONE \$40

BOURBON BBQ GLAZED PORK RIBS

HALF RACK \$28

FULL RACK \$42

SAUCES

Gravy \$2

Mushroom \$3

Creamy garlic \$3 GF

Diane \$3

Pepper \$3

Red wine jus \$3 GF

Creamy garlic prawns \$9 GF

SPECIALTY MAINS

HOUSE CRUMBED LAMB CUTLETS \$29

Mashed potato, seasonal vegetables and gravy, Add a cutlet \$9

BATTERED WHITTING FILLETS \$26

Chips, salad, tartare and lemon wedge

CRISPY SKIN ATLANTIC SALMON \$32 GF/DFO

Lemon and dill cream sauce with choice of 2 sides

CHICKEN SUPREME \$28 GF/DFO

Prosciutto wrapped, stuffed with roasted capsicum and avocado served with roasted baby veg, creamed spinach and red wine jus

BEEF LASAGNE \$29

Rich bolognaise, layered between pasta sheets and Béchamel sauce with chips and Greek salad

ROASTED PUMPKIN GNOCCHI \$28 GFO/DFO

Thyme and confit garlic roasted pumpkin, in olive oil and white wine emulsion, fresh rocket, toasted pine nuts and crumbled feta

SEAFOOD LINGUINI \$32 DFO

Prawns, squid, salmon, in olive oil and white wine emulsion, garlic, chopped onion, chilli, fresh basil, finished with crispy prosciutto and parmesan cheese

ROASTED PORK BELLY \$29 GF/DF

Cauliflower puree, garlic herb roasted potato, baby carrots, apple salad and cider jus

THYME AND GARLIC MARINATED LAMB RUMP \$34 GF/DFO

Parmesan and baby spinach mashed potato, broccolini with rosemary red wine jus