



### SMALL

sydney rock oysters, mignonette <i>gf</i>	\$6
soft pretzels, mustard butter	\$14
crumbed olives, fennel, calabrian chili sausage	\$16
maryland crab cakes, fresh herbs, smoked onion remoulade	\$16
buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing <i>gf</i>	\$22
fried baby calamari, lemon ash, red sauce <i>gf</i>	\$22
lobster roll, gribiche sauce, brioche	\$26

### BIG

herb crusted veal cutlet on the bone, red sauce, parmesan	\$44
coney island chilli dog, cheese, onion, jalapeno	\$26
reuben sandwich, toasted rye, pastrami, sauerkraut, melted swiss cheese, russian dressing	\$28
prego steak roll, chimichurri, aioli, grilled onions, pan con tomate sauce	\$28
buttermilk fried chicken, hot honey, pickles	\$28
beer battered fish and chips, slaw, tartare, lemon	\$29
250g mozzarella stuffed meatball, spaghetti, sunday sauce	\$30
chicken parmigiana, sugo, ham, mozzarella	\$32
oklahoma smashed burger, smoked cheddar, dill pickles, chips	\$28
<i>make it a double</i>	\$8

### FROM THE FIRE *all gluten free*

28 day dry aged rib eye, bone in 450g	\$85
gaucho style argentinian skirt steak, chimichurri 500g	\$58
bass strait mbs +3 scotch filet grain fed 300g	\$48
msa grass fed new york t-bone 400g	\$42
12hr smoked bbq brisket, bourbon, coffee glaze 300g	\$42
king ora salmon, tomatillo salsa	\$36
split king prawns, garlic, fermented chili butter	\$42
homemade chorizo pork sausage, romesco, mash, coleslaw	\$32
woodfired pork ribs, peach tea bbq sauce	<i>half</i> \$30 <i>full</i> \$55
smoked free range chicken, alabama white sauce	<i>half</i> \$25 <i>whole</i> \$48

### CONDIMENTS / SAUCES *gf*

dijon | seeded | hot english | horseradish  
 chimichurri | green fermented peppercorn | red fermented chimichurri

### SIDES

beer battered onion rings <i>gf</i>	\$12
charred green beans, anchovy <i>gf</i>	\$16
crispy brussels sprouts, bacon <i>gf</i>	\$16
corn on the cob, chilli, cheese <i>gf</i>	\$10
jalapeño skillet cornbread	\$16
baked mac & cheese, herb crumb	\$18

### SALADS

caesar salad <i>gfo</i>	\$18
wedge salad, blue cheeses <i>gf</i>	\$16
tomato, mozzarella salad <i>gf</i>	\$16
bitter leaf salad, fennel, orange <i>gf</i>	\$16
coleslaw <i>gf</i>	\$14

### POTATOES

baked potato, chive sour cream <i>gf</i>	\$16
mash <i>gf</i>	\$16
chips <i>gf</i>	\$14

### CUSTOM ICE CREAM SUNDAES \$15 *gf*

choice of: chocolate, vanilla, strawberry  
 choice of: salted hot chocolate fudge, white miso caramel, strawberry and thyme shrub



## PLANT BASED BY SHANNON MARTINEZ

*Shannon Martinez's journey from traditional kitchens to plant-based prominence is inspiring. As owner of Australia's leading plant-based locations, Smith & Daughters and Smith & Deli, she's made plant-based dining delicious and approachable for all. Her accolades as Executive Chef at Lona Misa Restaurant, including Australia's first 2 Hats for Plant-Based restaurants, showcase her culinary expertise and innovation. Martinez's success as a four-time author, with over 100,000 copies sold worldwide, has popularised plant-based cooking and showcased her influence. Her appearance on MasterChef introduced plant-based cuisine to a global audience for the first time. Martinez's collaboration with Friends of Fire and Amphora at Melbourne's Marvel Stadium brings plant-based cuisine into the stadium dining scene, a culinary first within a major sporting and event precinct.*

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soft pretzels, mustard butter	\$14
crumbed olives, fennel, calabrian chili sausage	\$16
maryland crab cakes, fresh herbs, smoked onion remoulade	\$16
smoked watermelon ceviche, avocado, charred corn <i>gf</i>	\$18
buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing <i>gf</i>	\$22
fried calamari, lemon ash, red sauce <i>gf</i>	\$22

### BIG

coney island chilli dog, cheese, onion, jalapeno	\$26
prego steak roll, chimichurri, aioli, grilled onions, pan con tomate sauce	\$28
buttermilk fried chicken, hot honey, pickles	\$28
chicken parmigiana, sugo, mozzarella	\$32
oklahoma smashed burger, smoked cheddar, dill pickles, chips	\$28
<i>make it a double</i>	\$8

### FROM THE FIRE

gaucho style argentinian skirt steak, chimichurri	\$48
12hr smoked bbq brisket, bourbon, coffee glaze	\$42
roasted broccoli, seaweed butter, brazil nuts <i>gf</i>	\$28
grilled prawns, garlic, fermented chili butter <i>gf</i>	\$42
smoked grilled chicken, alabama white sauce	half \$25 whole \$48

### CONDIMENTS / SAUCES

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 chimichurri | green fermented peppercorn | red fermented chimichurri

### SIDES

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corn on the cob, chilli, cheese <i>gf</i>	\$10
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coleslaw <i>gf</i>	\$14

### POTATOES

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mash <i>gf</i>	\$16
chips <i>gf</i>	\$14

### CUSTOM ICE CREAM SUNDAES \$15 *gf*

choice of: chocolate, vanilla, strawberry  
 choice of: salted hot chocolate fudge, white miso caramel, strawberry and thyme shrub

**KIDS**

crispy chicken strips, celery sticks, buttermilk ranch (vo)	\$14
cheeseburger, chips (vo)	\$16
mac & cheese	\$16
margarita pizza	\$14
fish & chips	\$14
calamari & chips gf	\$14
grilled chicken & chips gf	\$14
ice-cream sundae, marshmallow (choice of chocolate, vanilla, strawberry)	\$14

