



# FIREDOOR



Firedoor is the only fire-powered restaurant in Australia, and quite possibly the most unique.

At Firedoor we work instinctively with the fire and the ingredients. We collaborate with our producers and suppliers to bring you the best produce available each day. The collaboration doesn't end here; we also love to work with event organisers wanting to create a bespoke event at our Surry Hills restaurant. We have yet to do two events the same and thrive on collaborating to craft a menu and experience to fit within your event requirements.



## EXCLUSIVE RESTAURANT EVENTS

For a different event, thrill guests with the drama and theatre of the open kitchen at Firedoor. Firedoor is available for exclusive hire for private events seating up to 45 guests. The restaurant offers flexibility allowing event holders to craft their ultimate dining experience in collaboration with the Firedoor team.

### SEATED EVENTS

Lunch or dinner capacity | 45 guests

Three-course shared menu with premium inclusions | \$185PP

Five-course shared menu | \$185PP

Snacks on arrival | \$7-\$14 per piece

Please note an individually plated menu is also available if required.

### MINIMUM SPEND

Lunch | Thursday-Saturday | \$6,500

Lunch | Thursday-Saturday in December | \$7,500

Dinner | Tuesday | \$24,000

Wednesday to Sunday dinner not available.

**Note:** For all group reservations and events a discretionary 10% service charge is added to the final bill as a gratuity for staff. Please note the service charge is not included in the minimum spend. Prices are valid to 30th of June 2024.



### SAMPLE THREE-COURSE SHARED MENU

bonito | blood plum | wasabi

SHADY's woodfired bread | smoked butter | rye

Wagyu | charred onions | potato gratin

rum baba | crème diplomat

### SAMPLE FIVE-COURSE SHARED MENU

kangaroo | blood plum | macadamia

honeynut pumpkin | turnip kimichi | native miso

SHADY'S woodfired bread | smoked butter | rye

murray cod | gem lettuce | pil-pil

Bundarra pork | apple | mustard

figs | honey cake | burnt sugar

### SAMPLE SNACK MENU

Oyster, sunrise lime, seaweed, juniper \$9

Shiitake, charred onion, toasted buckwheat \$11 (v)

Barbecued beetroot, buffalo curd, pepper berry \$11 (v)

Bonito, kumquat cheong, sesame \$12

Stuffed zucchini flowers, pistachio chermoula, aged la dame \$12 (v)

Smoked tomatoes & anchovy toast \$12

Kangaroo tataki, charred leek, roasted macadamia, saltbush \$12

Wattleseed flatbread, smoked ricotta, piquillo peppers, black olive \$12 (v)

Aged beef tartare, smoked egg yolk, charcoal \$13

Wagyu beef skewer, native tamarind hot sauce, wasabi \$14

Davidson Plum Chocolates \$8

Desert lime & chocolate marshmallows \$6



## WANT MORE?

A number of Firedoor specialties are available to add on to your event menu.

## SEATED LUNCH OR DINNER

- Five-course shared menu with additional:

Live seafood course

\*Chef's selection

Premium beef upgrade | Market Price

\*Substitute or add on for meat course

- Snacks on arrival | \$6-\$14 per piece

- Firedoor offers an array of live seafood including marron, crabs, abalone, and lobster, subject to availability we can order these in as additional or substitute course based on market price.
- Cheese selection with bush honey and woodfire fruit bread | \$25pp





## LENNOX HASTIE EXPERIENCE

Chef and Owner, Firedoor

Lennox Hastie is fascinated by fire.

'In one way or another, I think we are all fascinated by fire. Fire forges a connection between people, as we sit around it and share its warmth. Cooking with fire is elemental, it lays an ingredient bare; it makes cooking more intimate, more exciting and more enjoyable. It is also the hardest way to cook that I know.'

For a truly special event, allow Lennox to take you and your guests on a journey of finding fire. Lennox can introduce guests to Firedoor with a welcome at the start of your event. Lennox can also talk guests through the Firedoor philosophy, use of wood, native ingredients and cooking with fire, as well as an introduction to the menu.

Enquire with our events team for further information.

## FIREDOOR OFFSITE EVENTS

Firedoor also offers offsite catering, bringing the theatre of fire to you. From private homes to farms, remote islands and the bush, cooking a menu with fire is a unique way to elevate your event. With our very own custom cooking equipment, including wood-fire grills, nearly anywhere is possible. Chef Lennox and your dedicated event coordinator will work with individuals to create extraordinary events like no other. Speak to our events team for further information.



# Finding Fire

Cooking at its most elemental

## FIREDOOR GIFTS

FINDING FIRE by Lennox Hastie | \$60

Cooking at its most elemental

“With fire came the first transformation of food into culture. Lennox Hastie is proof that cooking with fire is so much more than barbecue. It is a primary tool for bringing food culture to the table and making everything, from vegetables to seafood, taste divine”

- Massimo Bottura

In FINDING FIRE Lennox Hastie tells the story of how he learnt the language of fire, as well as sharing more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best.

Add signed copies of FINDING FIRE for your guests to take home.

FIREDOOR CANDLE | \$75

Our unique candle has been created especially for Firedoor to capture the warmth and energy of sitting around an open fire. Fresh juniper, fruity davana and rich bitter fennel are extended with green violet leaf, while the citrus heart notes from neroli and petitgrain invigorate the senses. Honeyed facets of native kunzea and spicy pimento make way to vibrant sherry-like characteristics from carrot seed, which slowly reveals a base of native buddawood and guaiacwood before being warmed with rich cepes, earthy tobacco and a smoky pairing of choya and vetiver.

Handmade in Sydney's northern beaches by The Raconteur in collaboration with Lennox Hastie.

Free of paraffin, parabens, phthalates and lead.

100% soy wax

Pure cotton wicks

Burns: 60+ hours

Weight: 300g

## BEVERAGE

Firedoor is fully licensed with a wine list selected for its smokey notes and hints of mineral freshness, which pair seamlessly with what is on the plate.

For exclusive hire events a pre-selection of wine and beverages is required. Our full restaurant wine and beverage list will be available for you to select a range of wine, Champagne and cocktails for your event.

We recommend a selection of one sparkling wine or Champagne, two white wines, two red wines and up to two cocktails if you would like to include these on arrival.

A range of beer, spirits and digestifs are also available.

Should your preferred selections be unavailable we will be pleased to have our Sommelier make alternative recommendations.

## COCKTAILS

SMOKING GUN \$26  
Don Julio Reposado, Manzanilla Sherry, clarified nashi pear

SPICED NEGRONI \$27  
Tanqueray Gin, Four Pillars Shiraz Gin, Campari, maidenii sweet

SMOKED OLD FASHIONED \$29  
Smoked Gospel rye Whiskey, brown butter, orange

## NON-ALCOHOLIC

WILDFIRE \$17  
Firedoor house blend tea, rhubarb, sunrise lime

COLADA CRUSH \$19  
Pineapple cordial, makrut lime soda, toasted coconut

## SOFT DRINKS

Smoked Cola \$10  
Lemon Myrtle Squash \$10





# WINE LIST

## SPARKLING

MV	CLOVER HILL, EXCEPTIONNELLE Lebrina, Tasmania				\$91
NV	CHARLES HEIDSIECK, CHAMPAGNE, BRUT RESERVE Reims, France				\$205

## WHITE

2022	Craggy Range, Sauvignon Blanc Martinborough, New Zealand	\$90	2019	Twofold, Riesling Clare Valley, South Australia	\$88
2022	Yelland & Papps, Roussanne Barossa Valley, South Australia	\$120	2023	Byrne Farm, Chardonnay Orange, New South Wales	\$95

## ROSÉ

2023	Gemtree, Luna de Fresa, Tempranillo, Grenache McLaren Vale, South Australia				\$80
2022	Domaine Gavoty, Grand Classique, Cinsault, Grenache Provence, France				\$125

## RED

2022	TAR AND ROSES PINOT NOIR Mornington Peninsula, South Australia	\$110	2020	APHELION, AFFINITY, GSM McLaren Vale, South Australia	\$105
2020	SAN LORENZO, COLLINA BARCAIONE, MONTEPULCIANO, Marche, Italy	\$95	2021	SPINIFEX, BETE NOIR, SHIRAZ Barossa Valley, South Australia	\$120

## DESSERT WINES

2021	TERRE À TERRE, SAUVIGNON BLANC Wrattenbully, South Australia				\$105
2021	CASTERA, PETIT AND GROS MANSENG Jurançon, South-West, France				\$142

## BEER

MOUNTAIN CULTURE SCENIC ROUTE LAGER \$14

YULLIS 'KARAOKE KINGU' RICE LAGER \$15

KAIJU GOLDEN AXE Apple Cider \$12

# SAMPLE BEVERAGE PACKAGE

Wine inclusions may change and will be confirmed closer to the date of your event.

THREE-HOUR

\$105PP

FOUR-HOUR

\$120PP

FIVE-HOUR

\$145PP

## SPARKLING

NV GRAN ZINIO, BRUT  
Cava, Spain

## WHITE

2019 TWOFOLD, RIESLING  
Clare Valley, South Australia

2023 BYRNE FARM, CHARDONNAY  
Orange, New South Wales

## ROSÉ

2023 GEMTREE, LUNA de FRESA TEMPRANILLO, GRENACHE  
McLaren Vale, South Australia

## RED

2022 TAR AND ROSES, PINOT NOIR,  
Mornington Peninsula, Victoria

2020 SAN LORENZO, COLLINA BARCAIONE, MONTEPULCIANO,  
Marche, Italy

## BEER

MOUNATIN CULTURE SCENIC ROUTE LAGER

YULLIS 'KARAOKE KINGU' RICE LAGER

# FIREDOOR

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