



# FIREDOOR



# Celebrate your Milestones with *fink*

*Gildas*

FIREDOOR BENNELONG QUAY

Beach

BYRON BAY

OTTO







Firedoor delivers a one-of-a-kind dining experience, where every dish is masterfully cooked over fire—a craft honed by Lennox Hastie and the team through years of expertise.

At Firedoor, we don't just work with fire and ingredients; we work collaboratively with our producers and suppliers to bring you the best produce available each day. This spirit of collaboration extends to our event organisers, making you an integral part of creating a bespoke event at our Surry Hills restaurant.





## 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 | \$195PP

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

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

### MINIMUM SPEND

Lunch | Wednesday - Saturday | \$7,500

Dinner | Tuesday - Saturday | \$26,000

Dinner | Tuesday - Saturday in December | \$28,000

**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 31st December 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, juniper \$9

shiitake, roasted yeast \$10 (v)

barbecued beetroot, kohlrabi, rosella \$11 (v)

bonito, kumquat, sesame \$12

zucchini flower, pistachio, la dame \$12 (v)

anchovy, pepper, olive, preserve lemon \$9

beef tartare, smoked egg, charcoal \$13

kangaroo tataki, onion, pepperberry \$12

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

- Three-course or Five-course shared menu with additional:

\*Chef's selection  
Live seafood course

\*Substitute or add on for meat course

- Premium beef upgrade | Market Price

Snacks | \$9 - \$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 Champagne, wine 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

CALIPPO *	\$26	CROCODILE TEARS *	\$26
Archie Rose Gin, Husk Agricole, Manzanilla, Lime, Aloe Myrtle Foam, Burnt Lemon Myrtle		Ketel One Vodka, Bush Apple, Passionfruit, Mango, Lemon, Vanilla, Egg White	
SWAN SONG *	\$26	RED REVOLVER	\$26
Tiny Friday 'Gordito', Don Julio Blanco, Aperol, Mandarin, Geraldton Wax, Lime, Karkalla, Ignited Wormwood		MGC Gin, House Vermouth Blend, Campari Single-O Colombian Coffee, Davidson Plum, Burnt Orange, Thyme	
		* MOCKTAIL ALTERNATIVE	\$18

## SOFT DRINKS

HOUSE LEMON MYRTLE SQUASH	\$8
HOUSE SMOKED WATTLESEED COLA	\$8
STRANGELOVE HOT GINGER BEER	\$6
STRANGELOVE DRY GINGER ALE	\$6
STRANGELOVE LIGHT TONIC	\$6





# WINE LIST

## SPARKLING

MV	CLOVER HILL, EXCEPTIONNELLE Lebrina, Tasmania				\$110
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	\$118	2021	SPINIFEX, BETE NOIR, SHIRAZ Barossa Valley, South Australia	\$120
2018	APHELION, ARDENT, SAGRANTINO McLaren Vale, South Australia	\$90	2022	M&J BECKER, NEBBIOLO Hilltops, New South Wales	\$115

## DESSERT WINES

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

## BEER / CIDER

YULLI'S 'KARAOKE KINGU'   RICE LAGER   4.2%   \$15
MOUNTAIN CULTURE 'STATUS QUO'   NEW ENGLAND PALE ALE   5.2%   \$16
GRIFTER 'MODERATION'   AUSTRALIAN DRY ALE   3.3%   \$14
HEAPS NORMAL 'HALF DAY HAZY'   NON-ALC HAZY PALE ALE   <0.5%   \$10
KAIJU 'GOLDEN AXE'   CRISP APPLE CIDER   5.0%   \$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

2022 M&J BECKER, NEBBIOLO  
Hilltops, New South Wales

## BEER

MOUNTAIN CULTURE 'STATUS QUO' | NEW ENGLAND PALE ALE

YULLIS 'KARAOKE KINGU' | RICE LAGER



# FIREDOOR

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