

FIREDOOR

LUNCH À LA CARTE

Sample Menu

juniper-smoked sydney rock oyster, kumquat, seagrapes	9
shady's woodfired bread, smoked butter, toasted buckwheat	12
bone marrow, beef tartare, mustard, horseradish	36
tataki bonito, tardivo, capers, pepperberry	36
artichoke flower, broad beans, tonburi	38
roasted jerusalem artichokes, mole, hazelnuts	25
moretta di veronella cabbage, pancetta, apple, mustard	24
pipis, XO, spring onion	37
murray cod, gem lettuce, pil-pil	68
eastern rock lobster, charred mandarin, pimenton	325
westholme pure-bred wagyu 9+ rib-eye 250g	120
220-day dry-aged cobungra station 9+ wagyu 400g	395
beef fat potatoes, caper dressing	18
mussett leaves, pickled eschalot	15
add on Manjimup black truffle 5g	25
chocolate fondant, pecan pie ice cream	22
rhubarb, bunya, caramelised white chocolate	24
baked driftwood cheese, wood-fired fruit bread	52
davidson plum toasted marshmallow	6

all the seafood on our menu is Australian.
please note, a 10% service charge applies to groups of six or more.
all credit, debit and eftpos card payments will incur a variable surcharge.