FIREDOOR

LUNCH À LA CARTE

Sample Menu

shady's woodfired bread, smoked butter, sprouted rye	12
murray cod fish wing, refritto	12
yellowfin tuna, grilled turnips, radishes, dashi	35
charred corn, voudovan, curry leaf	12
pipis, XO, fried chilli	56
n25 (i) hybrid caviar 10g, white asparagus, oyster leaf	95
eastern rock lobster, macadamia, rosella	MP
murray cod, charred gem lettuce, snap peas	73
westholme pure-bred wagyu 9+ sirloin 250g	125
200-day dry-aged wagyu rump 600g	400
asparagus, smoked egg yolk, pangrattato, pancetta	25
beef fat roasted potatoes, caper tarragon dressing	19
ramarro farm leaves, pickled eschalot	16
federation chocolate fondant, cooper's stout	25
vanilla crème brûlée, grilled rhubarb	23
baked driftwood cheese, wood-fired fruit bread	37
federation chocolate, raspberry bon bons	9

All the seafood on our menu is Australian, unless designated with a (i) for imported.
Please note, a 10% service charge applies to groups of six or more.