FIREDOOR

MENU $160pp

shady's sourdough, smoked butter, honey, toasted rye

yellowfin tuna, radish, karkalla
2025 momento mori, moscato giallo, vermentino, heathcote, vic

westholme wagyu, potato, caper dressing
or
200+ day dry aged beef $100pp*
2024 jurij fiore, sangiovese, tuscany, italy

mango, coconut, pandan, green ants
2018 symphonia, petit manseng, king valley, vic

WINE PAIRING $80
MOCKTAIL PAIRING $60