

ABOUT US

Welcome to Firehouse Grill!

We're located in Mortdale in southern Sydney and specialise in modern Australian and Mediterranean-inspired cuisines.

We are passionate about high quality food here, and our menu is brimming with fresh and flavoursome dishes we think you'll just love.

As our name suggests, we offer an array of succulent steaks and meat, with plenty of seafood and vegetarian options available as well, so everyone is more than catered for.

Our restaurant is perfect for group dining and we offer corporate function, cocktail party, wedding and private event packages.

Although, we're also great for a special date night, too.

You'll find us along Pitt Street, not far from Mortdale Station, where our talented team look forward to serving you!

CHEF NEIL GHANTOUS

With over 20 years experience working in multiple award-winning restaurants, the level of skill Neil Ghantous brings to Firehouse Grill is unparalleled.

He began his illustrious career at the tender age of 12, cooking toast and washing dishes in the family restaurant.

He then completed his apprenticeship at both Le Sands Coogee and Old Castille Darlinghurst.

After his apprenticeship Neil had a 10 year stint at PJ Gallagher Hotels before taking a break to travel the world for 2 years, gaining knowledge and experience from various cultures.

Upon returning he took on corporate catering at La Cantina before opening Firehouse Grill in 2012, which serves up all the delicious modern Australian and steakhouse dishes you know and love.

MILKSHAKES all made with malt 7.50

flavours: chocolate, strawberry, vanilla bean, caramel

DRINKS

Soft drinks	3.50
Juices	4.00
Large sparkling water	7.50

TEAS

English breakfast	3.00
Earl grey	3.00
Peppermint	3.00

COFFEE

Flat white	3.50
Cappuccino	3.50
Latte	3.50
Long black	3.50
Piccolo black	3.50
Piccolo latte	3.50
Macchiato	3.50
Espresso	3.50
Hot chocolate	3.50
Mocha	3.50
Decaf	3.50
Mugs	4.50
Affogato	7.50
*Soy milk available	

DESSERTS 13.00

New Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Trio of ice cream with almond praline and biscotti
ask your waiter for flavours

New Mango creme brulee served with almond biscotti

Vintage cheddar and brie cheese board with fig jam,
dried fruit and crackers

New Chocolate mud cake served with vanilla bean ice cream



FIRE HOUSE GRILL RESTAURANT MENU

Good Food / Good Times

STEAK HOUSE

Ph: 8068 2822

www.firehousegrill.com.au

26 Pitt Street Mortdale 2223

OPENING HOURS

Tuesday to Sunday 5pm to 10 pm

Take Away Available

All our steaks are MSA Graded, Hormone Free and Tenderness guaranteed.

BYO

We cater for all functions on site and off site

Corkage \$2.5

Credit card surcharge

Gluten Free Meals are Available



STARTERS

Garlic Sourdough Bread	4.50
Garlic & Parmesan Sourdough Bread	5.50
Bruschetta on a crispy baguette with tomato basil and fetta	6.50

TO SHARE / ENTREE

New Twice Cooked Pork Belly served on cauliflower puree finished with pear and pepper relish GF	17.50
New Harissa Spiced Lamb Ribs on roquette leaves served with Tzatziki GF	17.50
New Chilli Salt and Pepper Prawns on roquette leaves served with aioli	18.50
New Chilli Prawn & Mussel Hot Pot in a Tomato and Basil Sauce finished with fetta and a crusty Baguette	19.50
Grilled haloumi on bbq corn, zucchini & roast peppers with citrus vinaigrette V GF	17.50
Baked Brie Clay Pot with fig jam and wood fired bread	17.50

OLD FAVOURITES

New FHG Burger Black Angus Pattie, lettuce, tomato, beetroot, gherkin, cheese, grilled onion, tomato relish on a brioche bun served with chips	18.50
Chicken Parmigiana - tomato relish, buffalo mozzarella with iceberg salad and chips	21.50
Firehouse Nachos - lean beef, tasty cheese, kidney beans, mexican salsa finished with sour cream and guacamole GF	18.50
New Riverine Sirloin Steak Sandwich with lettuce, tomato, grilled onion, aioli and béarnaise served on sourdough and with chips	18.50

MAINS

Roast Chicken Kiev stuffed with brie, sundried tomato and baby spinach wrapped in prosciutto on a bed of roast garlic mash, asparagus finished with red wine sauce GF	24.50
Roast Pumpkin and Pea risotto with saffron, baby spinach and shaved parmesan GF	21.50
New Pan fried Tasmanian Salmon served on Avocado, tomatoes, fennel and seeded mustard salad with steamed asparagus and smashed chats GF	28.50
Slow Braised Beef cheeks served with roast garlic mash, red wine jus and daikon salad GF	27.50
Steak and Guinness Pie slow braised beef in Guinness with crispy puff pastry, creamy mash and pea purée	23.50
QLD King Prawns and Mussel linguini in a chilli tomato and basil sauce finished with baby spinach sundried tomato and shaved parmesan	28.50

SIGNATURE DISHES

Spanish Seafood Paella with saffron, king prawns, scallops, barramundi and mussels (add chorizo \$2) (optional chilli) GF	33.50
Slow Braised Lamb Shanks for 6 hours in red wine and vegetables, served with a crusty baguette and creamy mash	27.50
New Macadamia Crusted Barramundi (N.T.) serve on lemon butter potatoes, capers and baby spinach GF	32.50
New 400g Riverine Scotch Fillet marble score 2+ served on sweet potato mash, steam broccli finished with red wine jus and béarnaise GF	39.50

Please inform your friendly waitress for any allergies.
Criedt card surcharge 1%

FIREHOUSE GRILLS

All the steaks are MSA GRADED and have been carefully selected from some of Australia's best regions. Char grilled to your liking served with chips & salad or mash & seasonal veg and choice of sauce
Sauce: creamy mushroom, béarnaise, green peppercorn, chimichurri

250g Eye Fillet Riverine district 150day grain fed MB2+ [best served medium/rare]	36.50
400g Ribeye Cutlet Gympie QLD 150 day grain fed MB2+	37.50
300g Black Angus Rump 150 day grain fed MB2+	25.50
300g Sirloin Riverine district 150 day grain fed MB2+	29.50

Available with all of the above steaks
Surf and Turf - panfried creamy garlic prawns extra 6.50

KIDS MEALS

Snitz and chips	12.00
Minute steak and mash	12.00
Tomato and basil linguini with parmesan cheese	10.00
Cheese burger with tomato, onion and gherkin mustard, served with chips	13.50
Kids Pie	12.00
Kids chocolate sundae	5.00

SIDES

Seasonal steamed veggies	6.50
Creamy mash potato	6.50
Mixed iceberg salad with tomato, cucumber and spanish onion with sherry vinaigrette	6.50
Roast pumpkin roquette, semi dried tomato and shaved parmesan salad with balsamic dressing	9.50
Smashed chilli and sea salt chats	7.00
Bowl of chips	6.50
Wedges	8.00
Sauce: creamy mushroom, béarnaise, green peppercorn, Chimichurri	3.00

