

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

Harissa Spiced Lamb Ribs on roquette leaves served with Tzatziki GF	17.50
Chilli Salt and Pepper Prawns on roquette leaves served with aioli	18.50
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 and roast peppers with citrus vinaigrette V GF	17.50

OLD FAVOURITES

New Wagyu Beef Burger on lettuce, tomato, gherkin, cheese, aioli and beetroot relish on a milk bun, served in chips	19.50
Chicken Parmigiana - tomato relish, buffalo mozzarella with iceberg salad and chips	19.50
Firehouse Nachos - lean beef, tasty cheese, kidney beans, mexican salsa finished with sour cream and guacamole GF	18.50

MAINS

New Roast Chicken Kiev served on creamy mash, roast pumpkin, peas and red wine jus GF	23.50
QLD King Prawns and Mussel linguini in a chilli tomato and basil sauce finished with baby spinach sundried tomato and shaved parmesan	29.50
Steak and Guinness Pie slow braised beef in Guinness with crispy puff pastry, creamy mash and pea purée	23.50
Pumpkin and Pea risotto w saffron and baby spinach finished in shaved parmesan	22.50
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	29.50
Pan fried Tasmanian Salmon served on Avocado, tomatoes, fennel and seeded mustard salad with steamed asparagus and smashed chats GF	29.50

SIDES

Wild rocket, pumpkin, shaved parmesan & almond	9.50
Seasonal steamed veggies	7.50
Creamy mash potato	7.50
Mixed iceberg salad with tomato, cucumber and Spanish onion with sherry vinaigrette	7.50
Smashed chilli and sea salt chats	7.00
Bowl of chips	6.50
Sauce: creamy mushroom, green peppercorn, béarnaise, Chimi churri	2.50

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, chimi churri

250g Eye Fillet Riverine district 150day grain fed MB2+ [best served medium/rare] 36.50

300g Sirloin Riverine district 150 day grain fed MB2+ 31.00

New 400g Riverine Scotch Fillet marble score 2+ served on sweet potato mash, steam broccoli finished with red wine jus and béarnaise **GF** 41.50

Available with all of the above steaks
Surf and Turf -
panfried creamy garlic prawns extra 7.50

New Hickory spiced BBQ pork rib served with chips & salad 36.50

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

DESSERTS

Sticky date pudding with butter scotch sauce and vanillabean icecream	13.00
Trio of icecream with almond praline and biscotti, ask flavours	13.00

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 flavour some 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.

\$17.00 SPECIALS!!

Only available Take Away and Home Delivery

*Special available all week
takeaway & delivery only.

250g Black Angus Rump
MSA graded grain Fed
served with chips or
creamy mash potato and
choice of sauce

Crumbed chicken schnitzel
served with chips or
creamy mash potato and
choice of sauce

1/2 Kg Mussel Pot
Choice of cream & chives or tomato & basil
(optional with chilli)
Served with a toasted baquette



FIRE HOUSE GRILL RESTAURANT MENU

Good Food / Good Times

STEAK HOUSE

All steaks are MSA Graded, Hormone Free
and Tenderness guaranteed

Gluten Free Meals are Available

Ph: 8068 2822

www.firehousegrill.com.au
26 Pitt Street Mortdale 2223

Take Away & Home Delivery

OPENING HOURS

COVID-19 **STAGE 1** opening hours
Thursday till Sunday 5pm - 9pm

COVID-19 **STAGE 2** opening hours
Back to normal hours
Tuesday till Sunday 5pm - 10pm

Free Home Delivery Orders Over \$40

BYO

We cater for all functions on site and off site

Corkage \$2.50
Credit card surcharge

