

A little about us.

Welcome to Southern Sydney's best kept secret - the Firehouse Grill!

As our name suggests, we offer an array of chef-selected, MSA-Graded and Hormone-Free steaks and succulent meats, with plenty of seafood and vegetarian options available. But it doesn't stop there - our Head chef and master griller Neil can't help but bring the taste of home to your table with Mediterranean-inspired cuisine options alongside our Modern Australian menu.

We are truly passionate about food here - our menu is built on the freshest, quality ingredients, hand picked to ensure the taste and flavour keep you coming back.

As a family business, we're all about bringing people together over a good meal. Our restaurant is just right for group dining, whether family or corporate functions, where we can offer our private dining area.

For that intimate date night, there's nothing better than a chef prepared meal with just the right bottle of red to accompany good food and company.

You'll find us on Pitt Street, a stone's throw from Mortdale Station, where our talented team look forward to serving you.

Meet the Chef

With over 20 years experience working in multiple award-winning restaurants, we take pride in the level of skill and artistry Neil Ghantous brings to Firehouse Grill.

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

Born into hospitality, he pursued his dream and completed his apprenticeship through Le Sands Coogee and Old Castille Darlinghurst.

Neil then spent 10 years with the PJ Gallagher Hotel group before taking a break to travel the world for 2 years, expanding his knowledge of flavour, ingredients and experiences from various cultures abroad.

Upon returning, Neil joined the corporate catering team at La Cantina, before deciding it was time to take the leap, opening Firehouse Grill in 2012.

Since 2012, Neil's endless exploration of flavour ensures there's always something new to try alongside 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 glass 3.50 Jugs 11.50
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 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

Sticky date pudding with butter scotch sauce and vanilla bean icecream 13.00
Trio of icecream with biscotti, ask flavours 13.00
New Raspberry brûlée served with almond biscotti 13.00
New Tall American chocolate fudge cake served with vanilla bean ice cream 13.00

FIREHOUSE

EST. GRILL 2012

STEAK HOUSE

Good Food / Good Times

MENU

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 \$3

Credit card surcharge

Gluten Free Meals are Available



STARTERS

Garlic Sourdough Bread	5.50
Garlic & Parmesan Sourdough Bread	6.50
Bruschetta on a crispy baguette with tomato basil and fetta	7.50

TO SHARE / ENTREE

Sydney Rock Oysters half dozen Choices: Natural, Kill Patrick	21.50
Oven baked Brie pot served with fig jam and sourdough	21.50
Chilli Salt and Pepper Prawns on roquette leaves served with aioli	19.50
Chilli prawn and mussel hot pot in a tomato and basil sauce finished with fetta and a crusty Baguette	22.50
Grilled haloumi on bbq corn and roast peppers with citrus vinaigrette V GF	18.50

OLD FAVOURITES

Wagyu Beef Burger on lettuce, tomato, gherkin, cheese, aioli and beetroot on a milk bun, served in chips	21.50
Chicken Parmigiana - tomato relish, buffalo mozzarella with iceberg salad and chips	22.50
Steak and Guinness Pie, slow braised beef in Guinness, with crispy puff pastry, creamy mash and pea purée	24.50
New Firehouse Nachos - lean beef, tasty cheese, kidney beans, Mexican salsa finished with sour cream and guacamole GF	19.50

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

MAINS

New Peri Peri Chicken Espatada stand served with a roast pumpkin, snow peas, bbq corn, feta and almond salad finished with beetroot hummus	31.50
Macadamia crusted Barramundi NT, served with butter lemon potatoes, capers and baby spinach	33.50
QLD King Prawns and Mussel linguini in a chilli tomato and basil sauce, finished with baby spinach, sundried tomato and shaved parmesan	31.50
Roast pumpkin and pea Risotto with baby spinach, saffron finished with shaved Parmesan	23.50
Spanish Seafood Paella with saffron, king prawns, scallops, barramundi and mussels (add chorizo \$2.5) (optional chilli) GF	34.50
Slow braised lamb shanks for 6 hours in red wine and vegetables, served with a crusty baguette and creamy mash	29.50
New Slow braised beef cheeks in a red wine jus served on roast garlic mash, Dutch carrots and Daikon salad GF	31.50

SIDES

Wild rocket, pumpkin, shaved parmesan & almond	9.50
Seasonal steamed veggies	8.50
Creamy mash potato	8.50
Mediterranean salad served with tomatoes, capsicum, olives, Spanish onion, lettuce, feta finished with a fig and balsamic dressing	13.50
Smashed chilli and sea salt chats	8.50
Bowl of chips	7.00
Sauce: creamy mushroom, green peppercorn, béarnaise, Chimi churri	3.00

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 and salad or Mash & veg and choice of sauce
Sauce: creamy mushroom, béarnaise, green peppercorn, chimi churri



400g Riverine Ribeye Cutlet MB2+ grain fed	47.50
250g Eye Fillet Riverine district 150 day grain fed MB2+ [best served medium / rare]	43.50
250g Black Angus Rump	26.50
300g Sirloin Riverine district 150 day grain fed MB2+	36.50
400g Riverine Scotch Fillet marble score 2+ served on sweet potato mash, steam broccoli finished with red wine jus and béarnaise GF	47.50
Ribs n Rump combo served with chips and salad	43.50

Available with all of the above steaks

Surf and Turf - panfried creamy garlic prawns	extra 9.50
Hickory smoked BBQ pork ribs served with chips and salad	37.50

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 sauce, onion and gherkin mustard, served with chips	13.50
Kids Pie	12.00
Kids chocolate sundae	5.00