



SMALL

sydney rock oysters, mignonette <i>gf</i>		\$6
soft pretzels, mustard butter		\$14
crumbed olives, fennel, calabrian chili sausage	\$16	
maryland crab cakes, fresh herbs, smoked onion remoulade		\$18
buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing	\$22	
fried baby calamari, lemon ash, red sauce <i>gf</i>		\$22
lobster roll, gribiche sauce, brioche		\$26

BIG

coney island chilli dog, cheese, onion, jalapeno	\$26	
reuben sandwich, toasted rye, pastrami, sauerkraut, melted swiss cheese, russian dressing	\$28	
buttermilk fried chicken, hot honey, pickles		\$28
beer battered fish and chips, slaw, tartare, lemon	\$29	
250g mozzarella stuffed meatball, spaghetti, sunday sauce	\$30	
chicken parmigiana, sugo, ham, mozzarella		\$32
oklahoma smashed burger, smoked cheddar, dill pickles, chips	\$28	
	<i>make it a double</i>	\$8

FROM THE FIRE

28 day dry aged rib eye, bone in 450g <i>gf</i>			\$85
gaucho style argentinian skirt steak, chimichurri 500g <i>gf</i>		\$58	
bass strait mbs +3 scotch filet grain fed 300g <i>gf</i>		\$52	
prego steak roll, chimichurri, aioli, grilled onions, pan con tomate sauce		\$32	
12hr smoked bbq brisket, bourbon, coffee glaze 300g <i>gf</i>		\$42	
king ora salmon salad, quinoa, seeds, kale, pico de gallo <i>gf</i>		\$36	
split king prawns, garlic, fermented chili butter <i>gf</i>		\$42	
woodfired pork ribs, peach tea bbq sauce <i>gf</i>	<i>half</i>	\$32	<i>full</i> \$58
smoked free range chicken, alabama white sauce <i>gf</i>	<i>half</i>	\$25	<i>whole</i> \$48

CONDIMENTS / SAUCES *gf*

dijon | seeded | hot english | horseradish
 chimichurri | green fermented peppercorn | red fermented chimichurri

SIDES

baked mac & cheese, herb crumb	\$18
charred green beans, anchovy <i>gf</i>	\$16
crispy brussels sprouts, bacon <i>gf</i>	\$16
onion rings, old bay seasoning	\$14
jalapeño skillet cornbread	\$16

SALADS

caesar salad <i>gfo</i>	\$18
wedge salad, blue cheeses <i>gf</i>	\$16
tomato, mozzarella salad <i>gf</i>	\$16
coleslaw <i>gf</i>	\$14

POTATOES

baked potato, chive sour cream <i>gf</i>	\$16
mash <i>gf</i>	\$16
chips	\$14

CUSTOM ICE CREAM SUNDAES

\$15 *gf*

choice of: chocolate, vanilla, strawberry
 choice of: salted hot chocolate fudge, white miso caramel, strawberry and thyme shrub



PLANT BASED BY SHANNON MARTINEZ

Shannon Martinez's journey from traditional kitchens to plant-based prominence is inspiring. As owner of Australia's leading plant-based locations, Smith & Daughters and Smith & Deli, she's made plant-based dining delicious and approachable for all. Her accolades as Executive Chef at Lona Misa Restaurant, including Australia's first 2 Hats for Plant-Based restaurants, showcase her culinary expertise and innovation. Martinez's success as a four-time author, with over 100,000 copies sold worldwide, has popularised plant-based cooking and showcased her influence. Her appearance on MasterChef introduced plant-based cuisine to a global audience for the first time. Martinez's collaboration with Friends of Fire and Amphora at Melbourne's Marvel Stadium brings plant-based cuisine into the stadium dining scene, a culinary first within a major sporting and event precinct.

SMALL

soft pretzels, mustard butter	\$14
crumbed olives, fennel, calabrian chili sausage	\$16
maryland crab cakes, fresh herbs, smoked onion remoulade	\$18
smoked watermelon ceviche, avocado, charred corn <i>gf</i>	\$18
buffalo chicken wings, fermented chili sauce, pickled celery, blue cheese dressing	\$22
fried calamari, lemon ash, red sauce <i>gf</i>	\$22

BIG

coney island chilli dog, cheese, onion, jalapeno	\$26
prego steak roll, chimichurri, aioli, grilled onions, pan con tomate sauce	\$28
buttermilk fried chicken, hot honey, pickles	\$28
chicken parmigiana, sugo, mozzarella	\$32
oklahoma smashed burger, smoked cheddar, dill pickles, chips	\$28
	<i>make it a double</i> \$8

FROM THE FIRE

gaucho style argentinian skirt steak, chimichurri	\$48
12hr smoked bbq brisket, bourbon, coffee glaze	\$42
roasted broccoli, seaweed butter, brazil nuts <i>gf</i>	\$28
grilled prawns, garlic, fermented chili butter <i>gf</i>	\$42
smoked grilled chicken, alabama white sauce	half \$25 whole \$48

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SIDES

baked mac & cheese, herb crumb	\$18
charred green beans, anchovy <i>gf</i>	\$16
crispy brussels sprouts <i>gf</i>	\$16
onion rings, old bay seasoning <i>gf</i>	\$10
jalapeño skillet cornbread	\$16

SALADS

caesar salad <i>gfo</i>	\$18
wedge salad, blue cheeses <i>gf</i>	\$16
tomato, mozzarella salad <i>gf</i>	\$16
coleslaw <i>gf</i>	\$14

POTATOES

baked potato, chive sour cream <i>gf</i>	\$16
mash <i>gf</i>	\$16
chips	\$14

CUSTOM ICE CREAM SUNDAES \$15 *gf*

choice of: chocolate, vanilla, strawberry
 choice of: salted hot chocolate fudge, white miso caramel, strawberry and thyme shrub

FRIENDS OF FIRE

KIDS

crispy chicken strips, celery sticks, buttermilk ranch (vo)	\$14
cheeseburger, chips (vo)	\$16
mac & cheese	\$16
margarita pizza	\$14
fish & chips	\$14
calamari & chips gf	\$14
grilled chicken & chips gf	\$14
ice-cream sundae, marshmallow (choice of chocolate, vanilla, strawberry)	\$14

