

RESTAURANT MENU

BREAKFAST

SERVED 7AM - 11:30AM

Toast choice of bread- sourdough, rye, multigrain, white, turkish bread or fruit toast served with butter and a choice of condiments - vegemite, peanut butter, honey, berry jam or nutella extra condiments - +\$0c gf bread or croissant - +\$1	6	French Toast (VG) brioche tin loaf, fruits, mascarpone, salted caramel, pistachio crumble, maple syrup	21
Daily House Pastry (available till sold-out) • Scone With Jam & Whipped Cream • Banana Bread With Butter • Muffin (please ask friendly staff)	6	Ricotta Hot Cake (VG) ricotta hot cake, seasonal fruits, double-whipped cream, pistachio, sunflower seeds & maple syrup	24
Firestone All Day Sandwiches • B.L.A.T bacon, lettuce, tomato, avocado, mayo on sourdough • Egg Drop scrambled egg, bacon, cheese, chipotle mayo on brioche bun • H.C.T Croissant double smoked ham, tasty cheese, tomato on croissant • Bacon & Egg Roll bacon, fried egg, cheese, ham, BBQ sauce, chipotle mayo on milk bun	13 12 12 12	Avocado Smash (VG, GF option, DF option) smashed avocado, heirloom tomato, edamame, lotus root, beetroot, yuzu ricotta, two poached eggs on sourdough	19
Egg on Toast (GF option, DF option) free-range eggs (poached / fried / scrambled) on sourdough served with butter	13	Waffle Chicken Avo buttermilk fried chicken, avocado, furikake, kimchi, pickled radish, maple aioli on a house sweet waffle	24
Omelette Your Way (GF option, DF option) served with sourdough and butter (+\$2 each for extra ham / tomatoes / mushroom / spinach / cheese)	13	Burrata Bruschetta heirloom tomato, prociutto, burrata, salsa verde on sourdough	22
Kim Cheese Toastie slow cooked pulled pork, fried kimchi, cheddar, mustard mayo on sourdough	19	Mushroom Toast mixed mushrooms sautéed in truffle oil with kale and ricotta cheese, green sauce on white toast, fried egg	22
Egg Benedict (GF option) 2 free-range poached eggs, spinach, Firestone hollandaise sauce on sourdough or croissant with a choice of ham / bacon / mushroom or soy / mirin cured salmon(+\$5)	21	Corn Fritters sweet corn & zucchini fritters, halloumi, avocado, cucumber, cherry truss tomato, coriander salad & poached eggs	22
Brekkie Burger (GF option, DF option, Vegetarian Available) bacon, halloumi, spinach, hash brown, avocado, chipotle mayo, sunny-side up fried egg on milk bun	19	Big Breakfast (GF option, DF option) bacon, chorizo, mushrooms, spinach, tomato, halloumi, hash brown, free-range eggs your way on sourdough	27

SIDES

Free-range Egg (poached or fried)	3.5	Ham	4	Chorizo	5
Hash brown (1pc)	3.5	Spinach	4	Scrambled Egg	5
Roasted Tomatoes	4	Mushroom	5	Avocado	5
Kimchi	4	Baked Beans	5	Grilled Chicken	5
Hollandaise Sauce	4	Bacon	5	Soy and Mirin Cured Salmon	7
		Halloumi(1pc)	5		

PIZZA

SERVED 11:30AM - LATE

Margherita San Marzano tomato, Fior Di Latte, basil, extra virgin olive oil	21	BBQ Chicken chicken, mushroom, onion, oregano, Fior Di Latte, BBQ sauce	25
Four Cheese Fior Di Latte, Grana Padano, Gorgonzola, Fontina	25	Bulgogi Bulgogi (Korean marinated beef), Fior Di Latte, capsicum, mushroom	25
Truffle Mushroom Buffalo Mozzarella, Grana Padano, mushroom, black truffle, extra virgin olive oil	27	Nutella Nutella, seasonal fruits on wood fired pizza	23
Truffle Salami Fior Di Latte, porcini, hot salami, black truffle, extra virgin olive oil	27	Coco Bella coconut custard brulee, walnut, cinnamon on wood fired pizza	20
Prawn San Marzano tomato, Fior Di Latte, prawns, garlic, baby rocket	30	EXTRA TOPPINGS	
Mare San Marzano tomato, Fior Di Latte, prawns, calamari, garlic, fresh chilli	32	Cheese, Olive, Rocket, GF Dough	3.5
Prociutto San Marzano tomato, Fior Di Latte, Grana Padano, prociutto, baby rocket, extra virgin olive oil	27	Mushroom	5
Meat Lover San Marzano tomato, Fior Di Latte, ham, hot salami, salsiccia	28	Ham, Bulgogi, Prociutto, Salami, Chicken, Prawn, Truffle Paste	6
Diavola San Marzano tomato, Fior Di Latte, hot salami, fresh chilli, basil	25	Burrata (125g)	10
Vegetarian San Marzano tomato, Fior Di Latte, eggplant, zucchini, mushroom, basil	24		

LUNCH

SERVED 11:30AM - 5PM

Waffle Chicken Avo buttermilk fried chicken, avocado, furikake, pickled radish, kimchi, maple aioli on a house made sweet waffle	24	Olive Pasta (V, DF) mushrooms, tomatoes, olives, zucchini, eggplant, spinach, chilli, garlic, fettuccine, olive oil	22.9
Aussie Wagyu Beef Burger with Chips (GF option, DF option) Wagyu beef patty, bacon, sunny-side up fried egg, tomato, lettuce, caramelised onion, beetroot relish, American Jack cheese, Chipotle mayo on milk bun	26	Pane Boscaiola (stuffed bread pasta) mushroom, bacon, fresh herb, garlic, Grana Padano, creamy white sauce & fettuccine in bread roll	24.9
Buttermilk Fried Chicken Burger with Chips (GF option) buttermilk fried chicken thigh fillet, lettuce, tomato, coleslaw, Chipotle mayo, BBQ sauce on milk bun	26	Seafood Marinara Spaghetti (DF) prawns, mussels, calamari, scallops, fish, chilli, garlic, spaghetti, tomato sauce	31.9
Teriyaki Chicken Wrap crispy teriyaki chicken, onion, avocado, mayo, rocket, mozzarella (+\$3 for chips / +\$4 for sweet potato chips)	18	Creamy Seafood Spaghetti prawns, mussels, calamari, scallops, fish, garlic, chilli, spaghetti, creamy white sauce	31.9
Firestone Club Sandwich (GF option, DF option) grilled chicken tenderloin, bacon, fried egg, tomato lettuce, avocado, tasty cheese, mayo on sourdough (+\$3 for chips / +\$4 for sweet potato chips)	21	Chicken Schnitzel house chicken breast schnitzel served with special mushroom sauce, beer battered chips, crunchy slaw	26
Burrata Sandwich heirloom tomato, prociutto, burrata, salsa verde on sourdough (+\$3 for chips / +\$4 for sweet potato chips)	23	Wagyu Beef Rump Steak on Firestone (GF, DF option) quality Wagyu rump steak (250g, Sher wagyu, over 400 days grain fed, Ballan Victoria) served on a hot stone with roasted vegetables, seeded mustard, chips (+\$3 for gravy sauce or mushroom sauce)	42
Firestone Wagyu Steak Sandwich (GF option, DF option) quality Aussie Wagyu rump steak, tomato, mushrooms, caramelised onion, green olives, rocket, mustard, Swiss cheese on Turkish bread (+\$3 for chips / +\$4 for sweet potato chips)	24	Pork Ribs (GF option, DF option) baby pork ribs(600g), coleslaw, chips, house smoky BBQ sauce	45
Loaded Mediterranean Sandwich (VG, GF option, DF option) grilled zucchini & eggplant, roasted butternut pumpkin, sundried tomato, rocket, halloumi, olive tapenade, kale pesto on sourdough (+\$3 for chips / +\$4 for sweet potato chips)	21	Bowl of Chips (VG, DF) beer battered potato chips and tomato sauce	11
Chicken Halloumi Salad (GF option) grilled chicken, halloumi, lettuce, radicchio, tomato, avocado, brussel sprout, heirloom carrot, squash, orange dressing	25	Bowl of Sweet Potato Chips (VG, DF option) sweet potato chips and aioli	13
Chicken Caesar Salad (GF option) grilled chicken tenderloins, crispy speck, anchovies, cos lettuce, croutons, Grana Padano, soft-boiled eggs, caesar dressing	26	Steak on hot stone? The stone that we use for steak is made of igneous rock formed by the cooling of molten magma, imported from the UK. The idea is that your steak is seared on char-grill and served on hot stone. You can cook yourself to your preference. Your steak is hot till the last bite!	
Atlantic Salmon Salad (DF) grilled Atlantic salmon, black rice, corn, tomato, heirloom carrot, brussel sprout, avocado, squash, mixed herb, oriental dressing	31		
Bibim Bowl (VG, GF option, DF option) multigrain rice, sunny-side up fried egg, cabbage, carrot, cucumber, kale/onion, choice of soy or chilli dressing *add delicious toppings on your bowl! (fried tofu +\$3, teriyaki chicken +\$5, pork belly +\$5, soy and mirin cured salmon +\$7, wagyu beef fillet +\$8)	18		
Kimchi Bowl (GF option, DF option) kimchi fried rice, sunny-side up fried egg, shallots, coriander *add delicious toppings on your bowl (fried tofu +\$3, teriyaki chicken +\$5, pork belly +\$5, soy and mirin cured salmon +\$7, wagyu beef fillet +\$8)	18	CAKES	
Nutrition Bowl mixed organic quinoa, kale, tomato, roasted pumpkin, avocado, sunflower seeds, pepita, coconut yoghurt, oriental dressing *add delicious toppings on your bowl (tofu +\$3, teriyaki chicken +\$5, pork belly +\$5, soy and mirin cured salmon +\$7, wagyu beef fillet \$8)	18	Orange & Almond Cake (GF)	9
		New York Cheesecake	9
		Chocolate Brownie	9
		Lemon & Lime Tart	9
		California Carrot Cake	12
		Red Velvet Cake	12
		Tiramisu	12
		Chocolate Pudding (GF)	12

ENJOY YOUR MEAL WITH US!

V = vegan / VG = vegetarian / GF = gluten free / DF = dairy free / GF option = gluten free available / DF option = dairy free available
Prices may vary without notice

DINNER

SERVED 5PM - LATE

STARTERS

House Garlic Bread (VG) house garlic bread with parmesan	11.9
Kimchi Truffle Poutine beer battered chips, kimchi, truffle paste, crispy speck, melted cheese, shallot, coriander	18.9
Salt & Pepper Calamari (DF option) Chinese five-spiced deep fried calamari, kale chips, tartar sauce	18.9
Burrata Burrata, heirloom tomato, dehydrated kimchi, vino cotto, extra virgin olive oil + \$10 for wood fired bread, +\$6 for prociutto di parma (8month)	23.9
Korean sweet & sour fried chicken Korean fried chicken, sweet & sour sauce, almonds flakes, sesame seeds	25.9

PASTA & RISOTTO

Pane Boscaiola (stuffed bread pasta) mushroom, bacon, fresh herb, garlic, Grana Padano, creamy white sauce & fettuccine in bread roll	24.9
Seafood Marinara Spaghetti prawns, mussels, calamari, scallops, fish, chilli, garlic, rich tomato sauce, spaghetti	31.9
Creamy Seafood Spaghetti prawns, mussels, calamari, scallop, fish, chilli, garlic, creamy white sauce, spaghetti	31.9
Olive Pasta Fettuccine (V, DF) mushroom, tomato, olive, zucchini, eggplant, spinach, chilli, garlic, fettuccine, olive oil	22.9
Lamb Ragu Pappardelle slow braised lamb shoulders, carrot, onion, celery, white wine, fresh herbs, Pappardelle, Grana Padano	30.9
Olive Risotto mushroom, tomato, olive, zucchini, eggplant, spinach, chilli, garlic, olive oil	25.9
Seafood Risotto prawns, mussels, calamari, scallops, fish, chilli, garlic, rich tomato sauce	34.9

SHARE PLATES

Firestone Platter sirloin(250g), chicken parmigiana (250g), pork ribs(600g), sweet & sour fried chicken, chips	100
1KG Mussel Pot (DF) fresh Australian black mussels, garlic chips, chilli, tomato sauce, sourdough	38

SIDES

Bowl of Chips beer battered chips, tomato sauce	11
Sweet Potato Chips sweet potato chips, aioli	13
Rocket & Parmesan Salad rocket, shaved parmesan, balsamic vinaigrette	13.9

MAIN

Aussie Wagyu Beef Burger with Chips (GF option, DF option) wagyu beef patty, bacon, sunny-side up fried egg, tomato, lettuce, caramelised onion, beetroot relish, American Jack cheese, chipotle aioli on milk bun	26
Buttermilk Fried Chicken Burger with Chips (DF option) buttermilk fried chicken thigh fillet, tomato, lettuce, coleslaw, chipotle aioli, BBQ sauce on milk bun	26
Ebi Tacos tempura prawn, avocado, slaw, chipotle mayo, furigake, sweet chilli sauce	28
Pork Ribs (GF option, DF option) baby pork ribs(600g), coleslaw, chips, house smoky BBQ sauce	45
Chicken Schnitzel/ Parmigiana house chicken breast schnitzel served with special mushroom sauce, beer battered chips, crunchy slaw	26/30

Chicken Caesar Salad (GF option) grilled chicken tenderloin, crispy speck, anchovy, soft boiled egg, cos lettuce, crouton, Grana Padano, Caesar dressing	26
Barramundi (DF) pan-seared crispy skin Barramundi, kipfler potato, cherry truss tomato, broccolini, salsa verde, lemon wedge	35

STEAK

Wagyu Beef Rump Steak on Firestone (GF option, DF) wagyu rump steak (250g, MB9+, Sher wagyu, over 400 days grain fed, Ballan Victoria) served on hot stone, roasted vegetable, seeded mustard, chips (+\$3 for gravy sauce or mushroom sauce)	42
Black Angus Tenderloin Steak on Firestone (GF option, DF) Aussie Black Angus tenderloin steak (250g, MB4+, Oakey, 350 days grain fed, Oakey Queensland) served on hot stone, roasted vegetable, seeded mustard, chips (+\$3 for gravy sauce or mushroom sauce)	48
Black Angus T-Bone Steak on Firestone Aussie Black Angus T-Bone steak (500g, Oakey, 350days grain fed, Oakey Queensland) served on hot stone, roasted vegetable, seeded mustard, chips (+\$3 for gravy sauce or mushroom sauce)	48
Black Angus Sirloin Steak on Firestone (GF option, DF option) Aussie Black Angus sirloin (300g, grain fed, 150-200 days MSA, South Queensland) served on hot stone, roasted vegetable, seeded mustard, chips(+\$3 for gravy sauce or mushroom sauce)	44
Lamb Rump Steak on Firestone (GF option, DF) Aussie lamb rump steak (250g) served on hot stone, roasted vegetable, mint jelly, chips (+\$3 for gravy sauce or mushroom sauce)	42

DESSERT

Cake with ice cream choice of cake with vanilla ice cream & berries	13.9
New York Cheesecake	
Chocolate Brownie	
Lemon & Lime Tart	
Californian Carrot Cake	
Red Velvet Cake	
Tiramisu	
Chocolate Pudding (GF)	