

Breakfast 7am – 11:30am

Toast

6

choice of bread – sourdough, rye, multigrain, white or fruit toast

served with butter and a choice of condiment – vegemite, peanut butter, honey, berry jam or Nutella

extra condiment – extra **50c**

GF bread / Croissant - extra **\$2**

Daily House Pastry (available till sold-out)

-Scone with jam & whipped cream **6**

-Banana Bread with butter **6**

-Muffin of the day (please ask friendly staffs) **6**

Breakfast sandwiches

-B.L.A.T - bacon, lettuce, tomato, avocado, mayo on sourdough **13**

-Egg Drop – scrambled egg, bacon, cheese, chipotle mayo on brioche bun **12**

-H.C.T Croissant - double smoked ham, tasty cheese, tomato on croissant **12**

-Bacon & egg Roll - bacon, fried egg, cheese, ham, tomato sauce on milk bun **12**

Egg on Toast (GF option, DF option)

13

free range eggs your way (poached / fried / scrambled) on sourdough served with butter

Omelette Your Way (GF option, DF option)

14

served with sourdough and butter

add ham / tomato / mushroom / spinach / cheese (\$2 each)

Soup of the Day

15

Daily house soup, sourdough

Egg Benedict (GF option)

21

two free range poached eggs, spinach, Firestone hollandaise sauce on sourdough or croissant

choice of ham / bacon / mushroom / soy & mirin cured salmon (extra \$5)

Brekkie Burger (GF option, DF option)

19

bacon, halloumi, spinach, hash brown, avocado, chipotle mayo, sunny-side up fried egg on milk bun

Vegetarian Brekkie Burger (VG, GF option, DF option)

19

field mushroom, halloumi, spinach, hash brown, avocado, chipotle mayo, sunny-side up fried egg on milk bun

French Toast (VG)

23

brioche tin loaf, seasonal fruits, mascarpone, salted caramel, pistachio crumble, maple syrup

Avocado Smash (VG, GF option, DF option)

22

smashed avocado, heirloom tomato, edamame, lotus root, beetroot, yuzu ricotta, two poached eggs on sourdough

Waffle Chicken Avo

24

buttermilk fried chicken, avocado, furikake, kimchi, pickled radish, maple aioli on house sweet waffle

Big Breakfast (GF option, DF option)

27

bacon, chorizo, mushroom, spinach, tomato, halloumi, hash brown, free range eggs your way on sourdough

SIDES

Bacon 5.5

Ham 5.5

Chorizo 5.5

Hash brown(1pc) 4

Mushroom 5.5

baked

bean 5.5

Avocado 6

Halloumi(1pc) 4

Roasted tomato 4

Soy-mirin cured salmon 10

Grilled chicken 6

Kimchi 4

Free range egg (poached or fried) 4

Scrambled egg 6

Hollandaise sauce 4

V = vegan / VG = vegetarian / GF = gluten free / DF = dairy free

GF option = gluten free available / DF option = dairy free available

Lunch

11:30am – 5:00pm

Aussie Wagyu Beef Burger with Chips 26

(GF option, DF option)

wagyu beef patty, bacon, sunny-side up fried egg, tomato, lettuce, caramelized onion, beetroot relish, American jack cheese, chipotle mayo on milk bun

Buttermilk Fried Chicken Burger with Chips 26

(GF option)

buttermilk fried chicken thigh fillet, tomato, lettuce, coleslaw, chipotle mayo, BBQ sauce on milk bun

Waffle Chicken Avo 24

buttermilk fried chicken, avocado, furikake, kimchi, pickled radish, maple aioli on house sweet waffle

Firestone Club Sandwich 21

(GF option, DF option)

grilled chicken tenderloin, bacon, fried egg, tomato, lettuce, avocado, tasty cheese, mayo on sourdough
extra \$3 for chips / \$4 for sweet potato chips

Firestone Wagyu Steak Sandwich 24

(GF option, DF option)

quality Aussie wagyu rump steak, tomato, mushroom, caramelized onion, green olive, rocket, mustard, Swiss cheese on Turkish bread
extra \$3 for chips / \$4 for sweet potato chips

Mushroom Melt Sandwich 21

(VG, GF option, DF option)

field mushroom, shitake mushroom, provolone cheese, truffle paste, grilled fennel, jalapeno on sourdough
extra \$3 for chips / \$4 for sweet potato chips

Reuben Sandwich 21

(GF option, DF option)

corned beef, sauerkraut, gherkin, red cabbage, seeded mustard, Swiss cheese, Russian dressing on rye sourdough
extra \$3 for chips / \$4 for sweet potato chips

Winter Vegetable Halloumi Salad (VG)

25

halloumi, Dutch carrot, beetroot, broccolini, cauliflower, Brussel sprout, herb, seeded mustard dressing

Atlantic Salmon Salad (DF) 31

grilled Atlantic salmon, quinoa, black rice, tomato, beetroot, cauliflower, avocado, sweet potato, lemon oregano dressing

Chicken Caesar Salad (GF option)

26

grilled chicken tenderloin, crispy speck, anchovy, soft boiled egg, cos lettuce, crouton, Grana Padano, Caesar dressing

Olive Pasta (V, DF) **25**
mushroom, tomato, olive, zucchini, eggplant,
spinach, chilli, fettuccine, olive oil

Creamy Truffle Mushroom Pappardelle (VG)**29**
Sauteed mushrooms, pappardelle, creamy truffle
mushroom sauce

Seafood Marinara Spaghetti (DF) **33**
prawn, mussel, calamari, scallop, fish, spaghetti,
chilli, rich tomato sauce

Bibim Bowl (VG, GF option, DF option) **18**
multigrain rice, sunny-side up fried egg, cabbage,
carrot, cucumber, kale, onion, a choice of
dressing (soy or chilli)
*add delicious toppings on your bowl
tofu \$4 / teriyaki chicken \$5 / pork belly \$6 /
soy & mirin cured salmon \$9 / wagyu beef fillet
\$8

Kimchi Bowl (GF option, DF option) **18**
Kimchi fried rice, sunny-side up fried egg,
coriander, shallot
*add delicious toppings on your bowl
tofu \$4 / teriyaki chicken \$5 / pork belly \$6 /
soy & mirin cured salmon \$9 / wagyu beef fillet
\$8

Nutrition Bowl (V, GF option, DF option) **18**

mixed organic quinoa, kale, tomato, roasted
pumpkin, avocado, sunflower seed, pepita,
coconut yoghurt, oriental dressing
*add delicious toppings on your bowl
tofu \$4 / teriyaki chicken \$5 / pork belly \$6 /
soy & mirin cured salmon \$9 / wagyu beef fillet
\$8

Pork Ribs (GF option, DF option) **45**
baby pork ribs(600g), coleslaw, chips

1KG Mussel pot (DF) **38**
fresh Australian black mussel, garlic confit, chilli,
parsley, tomato sauce, sourdough

Wagyu Beef Rump Steak on Firestone **42**
(GF option, DF)
quality wagyu rump steak (250g, Sher wagyu,
over 400 days grain fed, Ballan Victoria) served
on hot stone, vegetable, seeded mustard, chips
extra \$3 for gravy sauce or mushroom sauce

Steak on Hot stone?
The stone that we use for steak is made of igneous rock formed by the cooling of molten magma. And we imported the stones from the UK.
The Idea is that your steak is seared on char-grill and served on hot stone, and you can cook yourself to your preference. Your steak is hot till the last bite!

Bowl of Chips (VG, DF) **11**

beer battered potato chips, tomato sauce

Sweet Potato Chips (VG, DF option) **13**

sweet potato chips, aioli

CAKES

Orange & Almond cake (GF)	9	
New York Cheesecake		9
Chocolate Brownie	9	
Lemon & Lime Tart	9	
Californian Carrot Cake		12
Red Velvet Cake	12	
Tiramisu	12	
Chocolate Pudding	12	
Sticky Date Pudding	12	

V = vegan / VG = vegetarian

GF = gluten free / DF = dairy free

GF option = gluten free available

DF option = dairy free available

Dinner

To Share

House Garlic Bread (VG)

13

House garlic bread with parmesan

Kimchi Truffle Poutine

21

beer battered chips, kimchi, truffle paste, crispy speck, melted cheese, shallot

Salt and Pepper Calamari (DF option) 22

Chinese five-spiced deep-fried calamari, okra, kale chips, chili aioli

BBQ King Prawns 32

grilled king prawns (3pcs), chorizo crumb, brown butter, herb, lemon

Grilled Scallops (GF option, DF)

31

grilled scallops in the shell (6pcs), coriander, garlic, shallot, XO sauce

Korean Sweet and Sour Fried Chicken 28

Korean fried chicken, sweet and sour sauce, almond flake, sesame seed

Burgers

Aussie Wagyu Beef Burger with Chips

26

(GF option, DF option)

wagyu beef patty, bacon, sunny-side up fried egg, tomato, lettuce, caramelized onion, beetroot relish, American jack cheese, chipotle aioli on milk bun

Buttermilk Fried Chicken Burger with Chips

26

(DF option)

buttermilk fried chicken thigh fillet, tomato, lettuce, coleslaw, chipotle aioli, BBQ sauce on milk bun

Pasta / Risotto

Creamy Truffle Mushroom Pappardelle /

Risotto (VG) 29 / 33

sautéed mushroom, creamy truffle mushroom sauce, Pappardelle, Grana Padano

Seafood Marinara Spaghetti / Risotto (DF) 33 /

37

prawn, mussel, calamari, scallop, fish, chilli, rich tomato sauce, spaghetti

Olive Pasta Fettuccine / Risotto (V, DF)

25 / 29

mushroom, tomato, olive, zucchini, eggplant, spinach, chilli, olive oil, fettuccine

Pork Ragu Pappardelle / Risotto (DF) 31 / 35

slow braised pork, prosciutto, carrot, onion, celery, fresh herb, Pappardelle, Grana Padano

Steak & Main

Steak on Hot stone?

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The Idea is that your steak is seared on char-grill and served on hot stone, and you can cook

yourself to your preference. Your steak is hot till the last bite!

Wagyu Beef Rump Steak on Firestone

42

(GF option, DF)

quality wagyu rump steak (250g, over 400 days grain fed, Ballan Victoria) served on hot stone, roasted vegetable, seeded mustard, chips
extra \$3 for gravy sauce or mushroom sauce

Black Angus Tenderloin Steak on Firestone

48

(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
extra \$3 for gravy sauce or mushroom sauce

Black Angus Rib-Eye Steak on Firestone

56

(GF option, DF)

Aussie black angus rib-eye steak (300g, Oakey, 350 days grain fed, Oakey Queensland) served on hot stone, roasted vegetable, seeded mustard, chips
extra \$3 for gravy sauce or mushroom sauce

Lamb Rump Steak on Firestone

42

(GF option, DF)

Aussie lamb rump steak (250g) served on hot stone, roasted vegetable, mint jelly, chips
extra \$3 for gravy sauce or mushroom sauce

Tomahawk on Firestone

119

(GF option, DF option)

black angus tomahawk (around 1kg, grain fed, 150-200 days MSA, Queensland) served on hot stone, vegetable, seeded mustard, chips
extra \$3 for gravy sauce or mushroom sauce

Pork Ribs (GF option, DF option)

45

baby pork ribs(600g), coleslaw, chips, house smoky BBQ sauce

1KG Mussel pot (DF)

38

fresh Australian black mussel, garlic chips, chilli, tomato sauce, sourdough

Barramundi (DF)

35

pan-seared crispy skin barramundi, roasted winter vegetable, romesco sauce, herb

Firestone BBQ Plater for Two (GF option, DF option) **150**

wagyu beef fillet, pork ribs, king prawn, scallop, salmon fillet, vegetable, bread roll, chips, house salad, condiments

Sides

Bowl of Chips

11

beer battered chips, tomato sauce

Sweet potato chips

13

sweet potato chips, mayo

Rocket & Parmesan Salad

15.5

rocket, shaved parmesan, balsamic vinaigrette

Garden Salad

17

lettuce, spinach, radicchio, tomato, cucumber, carrot, oriental dressing

Charred Broccolini

17

charred broccolini, fried shallot, Grana Padano

Dessert

Pavlova 17.9

Pavlova, berries, berry compote, mango sorbet

Banana Split 17.9

Caramelized banana, ice cream, chocolate syrup, nuts, fruits

Sorbet Trio 17.9

Raspberry, lemon, and mango sorbet

Nutella Pizza 20

Nutella, fruits on wood fired pizza

Cake with Ice cream 13.9

Daily cake selection, ice cream, seasonal fruits

- Orange almond cake (GF) - New York cheesecake

- Chocolate brownie - Lemon & lime tart

- Californian carrot cake - Red velvet cake

- Tiramisu - Chocolate pudding (GF)

- Sticky date pudding

KIDS MENU (under 12 years old)

Breakfast (\$14)

Kids Waffle

house waffle, maple syrup, vanilla ice cream

Kids Cheese Toasty

white bread, tasty cheese

Kids Breakfast Burger

brioche bun, sunny side up fried egg, bacon, tomato sauce

Kids Nutella Toasty

white bread, Nutella

Lunch / Dinner (\$15)

Kids Cheese Burger with Chips

brioche bun, wagyu patty, American jack cheese, tomato sauce

Kids Chicken Burger with Chips

brioche bun, fried chicken thigh fillet, tomato sauce

Kids Tomato Pasta

spaghetti, rich tomato sauce

Kids Nugget with Chips

chicken nugget, tomato sauce

WOOD FIRED PIZZA

from 11:30am

MARGHERITA 21

San Marzano tomato, Fior Di Latte, basil, extra virgin olive oil

TRIPLE CHEESE 21

Fior Di Latte, Grana Padano, Gorgonzola

TRUFFLE MUSHROOM 27

Buffalo Mozzarella, Grana Padano, mushroom, black truffle, extra virgin olive oil

PRAWN 30

San Marzano tomato, Fior Di Latte, prawn, garlic, baby rocket

SEAFOOD 32

Fior di latte, cherry tomato, prawn, calamari, scallop, basil pesto

PROSCIUTTO 27

San Marzano tomato, Fior Di Latte, Grana Padano, prosciutto, baby rocket, extra virgin olive oil

MEAT LOVER 28

San Marzano tomato, Fior Di Latte, Ham, Salami

DIAVOLA 25

San Marzano tomato, Fior Di Latte, hot salami, basil

VEGETARIAN 24

San Marzano tomato, Fior Di Latte, eggplant, zucchini, mushroom, basil

BBQ Chicken 25

Chicken, mushroom, onion, oregano, Fior Di Latte, BBQ sauce

BULGOGI PIZZA 25

Bulgogi (Korean marinated beef), Fior Di Latte, capsicum, mushroom

NUTELLA PIZZA 23

Nutella, seasonal fruits on wood fired pizza

EXTRA TOPPING

Cheese \$3.5 / Olives \$3.5 / Mushroom \$5 / Ham \$6

Bulgogi \$6 / Prosciutto \$6 / Salami \$6 / Chicken \$6

Truffle paste \$6 / GF dough \$3.5

MONRING SPECIALS

Breakfast sandwich plus regular coffee

(only available on weekdays until 10:30am)

DAILY MUFFIN COMBO 9

Please ask staff about the flavor of muffin of the day

B.L.A.T COMBO 16

Bacon, lettuce, tomato, avocado, mayo on sourdough

EGG DROP COMBO 15

Scrambled egg, bacon, cheese, chipotle mayo on brioche bun

H.C.T CROISSANT COMBO 15

Double smoked ham, tasty cheese, tomato on croissant

BACON EGG ROLL COMBO 15

Bacon, fried egg, cheese, ham, tomato sauce on milk bun