

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 - **+\$50c** gf bread or croissant - **+\$1**

Daily House Pastry (available till sold-out)

- **Scone With Jam & Whipped Cream**
- **Banana Bread With Butter**
- **Muffin** (please ask friendly staff)

Egg on Toast (GF option, DF option)

2 free-range eggs (poached / fried / scrambled) on toast served with butter and jam

Omelette Your Way (GF option, DF option)

served with toast and butter (+\$2 each for extra ham / tomatoes / mushroom/ spinach / cheese)

Kim Cheese Toastie

slow cooked pulled pork, fried kimchi, provolone, mustard mayo on sourdough

Egg Benedict (GF option)

2 free-range poached eggs, spinach, Firestone hollandaise sauce on croissant with a choice of ham / bacon / mushroom or soy & mirin cured salmon(+\$5)

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

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

French Toast (VG)

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

Avocado Smash (VG, GF option, DF option)

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

Waffle Chicken Avo

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

Burrata Bruschetta

heirloom tomato, prociutto, burrata, salsa verde on sourdough

Mushroom Toast

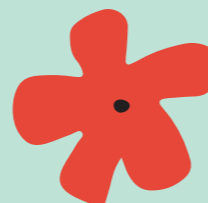
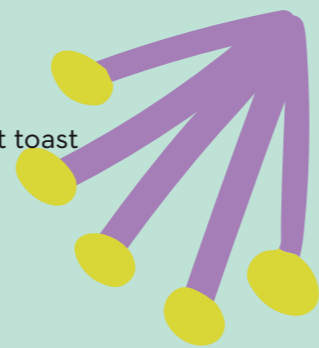
mixed mushrooms sautéed in truffle oil with kale and ricotta cheese, green sauce on white toast, fried egg

Corn Fritters

sweet corn & zucchini fritters, halloumi, avocado, cherry truss tomato, cucumber, coriander salad & poached eggs

Big Breakfast (GF option, DF option)

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



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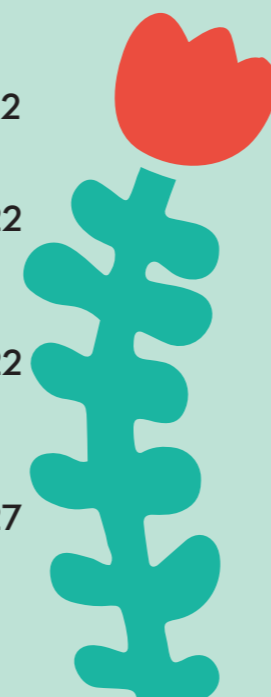
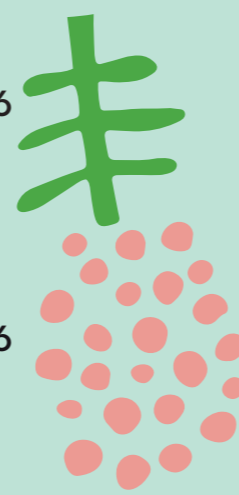
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Aussie Wagyu Beef Burger with Chips (GF option, DF option) 26

wagyu beef patty, bacon, fried egg, tomato, lettuce, caramelised onion, beetroot relish, American Jack cheese, chipotle mayo on milk bun with chips

Buttermilk Fried Chicken Burger with Chips (GF option) 26

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

Firestone Club Sandwich (GF option, DF option) 22

grilled chicken, lettuce, crunchy slaw, tomato, onion, streaky bacon, fried egg, aioli on white bread (+\$3 for chips)

Firestone Steak Sandwich (GF option, DF option) 24

wagyu beef rump steak, olive, mustard, tomato, mushroom, spinach & melted Swiss cheese on sourdough (+\$3 for chips)

Loaded Mediterranean Sandwich (VG, GF option, DF option) (+\$2 for wrap) 21

grilled zucchini & eggplant, roasted butternut pumpkin, sundried tomato, rocket, halloumi cheese, olive tapenade, kale pesto on sourdough (+\$3 for chips)

Chicken Halloumi Salad (GF option) 25

grilled chicken, halloumi, lettuce, radicchio, tomato, avocado, brussel sprout, heirloom carrot, squash orange dressing

Atlantic Salmon Salad (DF) 31

grilled Atlantic salmon, barley, corn, tomato, heirloom carrot, brussel sprout, avocado, squash, mixed herb, oriental dressing

Prawn Spaghetti (DF) 27

prawn, tomato, olive, zucchini, spinach, spaghetti in garlic oil

Creamy Truffle Mushroom Spaghetti 26

sauteed mushroom, creamy truffle mushroom sauce, spaghetti, Grana Padano, enoki mushroom chips

Bowl of Chips (VG, DF) 11

beer battered potato ships, tomato sauce

Bowl of Sweet Potato Chips (VG, DF) 13

sweet potato ships, aioli



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

SIDES

Free-range Egg (poached or fried)	4	Halloumi(1pc)	4	Mushroom	5.5
Hash brown (1pc)	4	Spinach	4	Scrambled Egg	6
Roasted Tomatoes	4	Ham	5	Soy and Mirin Cured Salmon	10
Kimchi	4	Bacon	5		
Hollandaise Sauce	4	Chorizo	5		
		Avocado	5		



EAT



DRINK



BE
HAPPY



REPEAT

INGREDIENTS NOTES

EGGS

Our eggs are 100% free-range and are delivered daily from the River Gum egg farm in Glenn Innes for the freshest breakfast in town.

PORK

We get our pork from Sunpork in Darling Downs and the South Burnett region of QLD with nearly 100 years of pig farming experience. 100% Aussie pork, Australian owned and farmed.

BEEF

We get beef from Oakey. 100% Australian farmed and owned. 100% Halal. Up to 350 days grain fed and HGP Free (hormonal growth promotants free).

WAGYU

We get our wagyu beef from Sher Wagyu. 100% Australian farmed and owned. Halal certified, over 400 days grain fed. HGP Free (hormonal growth promotants free).

NOTICE

All credit cards incur a 1% surcharge / A surcharge of 10% applies on public holidays / BYO bottled wine only. Corkage - \$4 pp / BYO cakes will incur a cakeage charge \$2 pp/ Split bill is not available / Ask our friendly staff about dietary requirements (we are not a gluten free kitchen) / Any substitution of ingredients may incur an extra charge / Prices may vary without notice

FIRESTONE

BRUNCH

MENU

BREAKFAST SERVED 7AM- 11:30AM

Scan the QR code with your smartphone camera or QR code reader. Follow the prompts on the Service NSW app or on the Service NSW website.

STARTERS

House Garlic Bread (VG)
house garlic bread with parmesan

Kimchi Truffle Poutine
beer battered chips, kimchi, truffle paste, crispy speck, melted cheese, shallot, coriander

Salt & Pepper Calamari (DF option)
Chinese five-spiced deep fried calamari, kale chips, tartar sauce

Korean Sweet & Sour Fried Chicken
Korean fried chicken, sweet & sour sauce, almond flakes, sesame seeds

MAIN

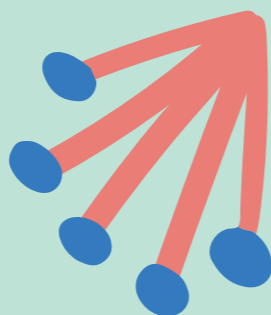
Aussie Wagyu Beef Burger with Chips (GF option, DF option)
wagyu beef patty, bacon, sunny-side up fried egg, tomato, lettuce, caramelised onion, beetroot relish, American Jack cheese, chipotle aioli on milk bun

Buttermilk Fried Chicken Burger wuth Chips (DF option)
buttermilk fried chicken thigh fillet, tomato, lettuce, coleslaw, chipotle aioli, BBQ sauce on milk bun

Pork Ribs (GF option, DF option)
baby pork ribs(600g), coleslaw, chips, house smoky BBQ sauce

1KG Mussel Pot (DF)
fresh Australian black mussels, garlic chips, chilli, tomato sauce, sourdough

Chicken Schnitzel/ Parmigiana
house chicken breast schnitzel served with special mushroom sauce, beer battered chips, crunchy slaw



11.9

18.9

18.9

25.9

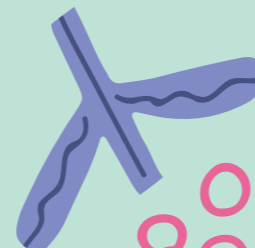
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26/30



STEAK

Wagyu Beef Rump Steak on Firestone (GF option, DF)
wagyu rump steak (250g, 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)

Black Angus Tenderloin(Eye Fillet) Steak on Firestone (GF option, DF)
Aussie Black Angus tenderloin steak (250g, Oakey, 350 days grain fed, Oakey, Queensland) served on hot stone, roasted vegetable, seeded mustard, chips
(+\$3 for gravy sauce or mushroom sauce)

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)

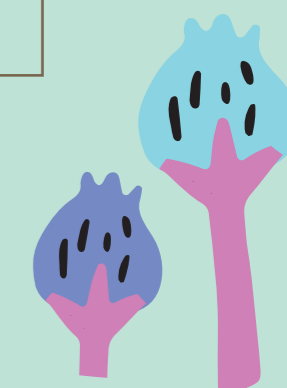
Black Angus Sirloin Steak on Firestone (GF option, DF option)
Aussie Black Angus sirloin (300g, grain fed, 150-200 days MSA, South Queensland) served on hot stone, roasted vegetable, seeded mustard, chips
(+\$3 for gravy sauce or mushroom sauce)

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)

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!

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Bowl of Chips
beer battered chips, tomato sauce

Sweet Potato Chips
sweet potato chips, aioli

11
13

SIDES

Garden Salad 15.9
lettuce, spinach, radicchio, tomato, cucumber, carrot, oriental dressing

Charred Broccolini 15.9
charred broccolini, fried shallot, Grana Padano

DESSERT

Cake with ice cream 13.9

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



GREAT FOOD

EAT DRINK BE HAPPY REPEAT

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FIRESTONE

DINNER MENU

SERVED 5PM - LATE

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