

FIREDOOR

At Firedoor we work instinctively with the fire and the ingredients.
Our menu is entirely powered by wood fire and everything is cooked

to order. We collaborate with our producers and suppliers to bring
you the best produce available each day.

Experience, patience, and instinct are the values we cook by,
and we do it all for the beauty of the ingredients.

today's woods

apple

orange

nectarine

almond

grapevine

ironbark

menu
24-03-17

bread from the wood oven 8
school prawns, chilli, sea blite 24
squid, macadamia, ink 13
bonito, fennel, horseradish 19
live marron, finger lime, native herbs 47
grilled beans, almond cream 17
ash baked potato, dill crème fraiche, bottarga 16
murray cod, rainbow chard, turnip 37
whole flathead, kale, radish 47
baharat lamb rump, freekeh, muhammara #cookforsyria 48
black market chuck, bullhorn pepper, salsa verde 54
241-day dry aged rib of beef 167

tunworth, fig and walnut bread, apple jam 13
iced vovo 11
grilled corn brulee 17
roasted fig, chocolate, ricotta 16

chef's menu 85
wine pairing 60

bread from the wood oven
squid, macadamia, ink
corn, kaffir lime, jalapeno

bone marrow, fermented chilli, caper

flathead, zucchini, lemon confit

baharat lamb rump, freekeh, muhammara
or
241-day dry aged rib of beef +40

iced vovo

please note all card payments will incur a 1.5% surcharge