

ME NU

FIRESTONE

KITCHEN • BAR

BREAD AND STARTERS

	Member	Guest
Toasted Olive and Rosemary Sourdough Slice (v) <i>with Olive Oil</i>	6	7.5
Oven Roasted Garlic Bread (v)	6	6.5
Mozzarella, Cheddar and Parmesan Cheesy Garlic Bread (v)	8	10.5
Bacco's Crunchy Bread Sticks and Dips (v) <i>taralli and grissini with smokey taramosalata and bubaganoush</i>	14.5	16.5
Soup of the Day	12.5	14.5
Natural Sydney Rock Oysters (gf) <i>with mignonette dressing</i>	(1/2 Doz) 17 (Doz) 32	18.5 36
Sydney Rock Oysters Kilpatrick (gf) <i>marinated in smokey BBQ sauce</i>	(1/2 Doz) 19 (Doz) 36	22 38
Shared Fresh Seafood Plate (gf) <i>with local caught tiger prawns, Sydney rock oysters, smoked salmon, marinated NZ green mussels, mixed leaf side salad, fresh lemon and seafood sauce</i>	42.5	44.5
Cheesy Chilli Con Carne Nachos <i>with melted mozzarella, chunky tomato salsa, guacamole and sour cream</i>	14.5	16.5
Chicken Karaage Bao Buns <i>filled with fried chicken karaage, Asian slaw, cucumber and Japanese mayonnaise</i>	16.5	18.5
Fried Pork Gyoza <i>with a sweet Japanese soy dipping sauce</i>	12.5	14.5
Sautéed Garlic Prawns <i>with chilli, garlic, parsley sauce and olive bread</i>	19.5	21.5
Red Wine Mussel Pot (gf) <i>in garlic, chilli and tomato with olive bread</i>	17.5	19.5
Panko Crumbed Calamari <i>with fresh lemon and tartare sauce</i>	18.5	20.5

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SALADS

	Member	Guest
Vine Ripened Tomato and Bocconcini Salad (v) <i>fresh basil, rocket, Spanish onion, garlic croutons and pomegranate balsamic vinegar dressing</i>	18.5	21.5
Pomegranate Salad (gf) <i>mixed leaves, pomegranate seeds, cherry tomatoes, cucumber, Persian fetta, grilled pumpkin, Spanish onion, pomegranate balsamic vinegar and lemon dressing</i>	17.5	18.5
Caesar Salad <i>baby cos leaves, caesar dressing, crispy bacon, garlic crisp bread and shaved parmesan</i>	16.5	17.5
Thai Beef Salad <i>fried egg noodles, carrot, snow pea tendrils, cherry tomatoes, Spanish onion and cucumber with a coriander, ginger and lime dressing</i>	20.5	22.5
Salad Extras		
+ add grilled Chicken	5.5	6.5
+ add Smoked Salmon	6.5	7.5

SCHNITZELS

All Chicken Schnitzels come with a choice of chips and salad or mash potato and roast vegetables

	Member	Guest
Chicken Schnitzel <i>with mushroom sauce</i>	19.5	21.5
Parmigiana Schnitzel <i>with shaved ham, napoli sauce and melted mozzarella</i>	20.5	22.5
Mexican Schnitzel <i>with chilli con carne, melted mozzarella, guacamole and sour cream</i>	22.5	24.5
German Schnitzel <i>with braised red cabbage, chat potatoes, green beans and lemon wedge</i>	22.5	24.5

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BURGERS

All burgers are served with chips. Lettuce Bun available upon request **(v)** **(gf)**

	Member	Guest
Cheeseburger <i>with beef patty, McClure's pickles, cheese, ketchup and mustard</i>	15.5	16.5
Revesby Workers' Beef Burger <i>with bacon, egg, pineapple, melted cheese, cos lettuce, tomato, beetroot and garlic aioli</i>	20.5	22.5
Grilled BBQ Chicken Burger <i>with cos lettuce, tomatoes, cucumber, Spanish onion, dill pickles and smokey chipotle aioli</i>	20.5	22.5
Smokey Beef Brisket Burger <i>with cabbage slaw, crispy fried onion and sweet Carolina BBQ sauce</i>	20.5	22.5
Big Fire Burger <i>beef burger patty, BBQ braised brisket, bacon, crispy fried onion, melted cheese, cos lettuce, tomato, beetroot, sweet Carolina BBQ sauce and garlic aioli</i>	26.5	28.5
Vegetable Burger (v) <i>mix of broad beans, baby spinach and potato patty with cheese, caramelised onion, field mushroom, cos lettuce, tomato, beetroot, hummus and garlic aioli</i>	19.5	21.5
Burger Extras		
+ add Bacon 5	+ add Egg 2	+ add Pineapple 1.5
+ add Beef Pattie 6.5	+ add Crispy Fried Onion 4.5	+ add extra Sauces 1.5
+ add Pickles 1.5	+ add Field Mushroom 3.5	

PASTA

All pasta items can be made gluten free, just add \$2.50

Roast Vegetable Risoni Pasta Bake (v) <i>chargrilled eggplant, pumpkin, peas, zucchini, rich tomato sauce with a parmesan and mozzarella crust</i>	22	24
Amatriciana Spaghetti <i>Pancetta, chilli, napoli sauce and parmesan cheese</i>	22.5	24.5
Creamy Chicken Garlic Pappardelle <i>with spinach and mushroom pappardelle pasta and a parmesan cheese cream sauce</i>	24.5	26.5
Seafood Marinara Spaghetti <i>with prawns, calamari, fish and mussels in a rich tomato and garlic sauce</i>	24.5	26.5
Lamb Ragu Papperdelle <i>slowed braised Italian style lamb in a rich tomato, garlic, rosemary and basil sauce</i>	23.5	24.5

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PIZZA

All pizza items can be made gluten free, just add \$5.50. Excludes Firestone 650 sized pizza.
Make any vegetarian pizza vegan with vegan cheese, add \$3.50 and Firestone 650 add \$5.50.

		Member	Guest
Margherita		Standard 16.5	17.5
<i>with cherry tomatoes, mozzarella, fresh basil and sea salt</i>	Firestone 650	28.5	30.5
Hawaiian		Standard 16.5	17.5
<i>with shaved ham, pineapple and mozzarella</i>	Firestone 650	28.5	30.5
Milano		Standard 23.5	24.5
<i>salami, mushroom, olives, char grilled capsicum, chilli flakes, bocconcini and mozzarella cheese topped with fresh prosciutto</i>	Firestone 650	36.5	38.5
Garlic Prawn		Standard 22.5	23.5
<i>marinated garlic prawns, semi dried tomatoes, shallots, Persian fetta, Spanish onion, fresh herbs and lemon</i>	Firestone 650	34.5	36.5
Veggie Patch		Standard 22.5	23.5
<i>tomato sauce, cherry tomatoes, baby spinach, grilled zucchini, grilled eggplant, caramelised onion, grilled yellow capsicum and mozzarella cheese</i>	Firestone 650	34.5	36.5
Firestone THE LOT		Standard 22.5	24.5
<i>shaved ham, bacon, hot chorizo, Spanish onion, yellow capsicum, pineapple, semi dried tomatoes, mushrooms, Kalamata olives and mozzarella cheese</i>	Firestone 650	32.5	34.5

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FROM THE LAND

	Member	Guest
Daily Roast (gf)	Half 12	13
<i>Chef's roast selection with roasted baby potatoes and vegetables, steamed baby greens and house gravy</i>	Full 18	19
or		
<i>Chef's roast selection with mixed leaf garden salad, chips and house gravy</i>	Half 14	16
	Full 20	22
Peri Peri Roast Chicken	24	26
<i>with mixed leaf garden salad, chips and Chimichuri</i>		
Our Quality Guarantee		
Fine Quality Beef Graded MB+2		
<i>Premium Certified Black Angus MBS2 - The cattle are born and raised in a pristine environment, grazing on natural rye grass and clover pastures and drinking pure, clean water from natural springs. From here, they are transported to the Darling Downs, to be finished on barley and silage for 120+ days.</i>		
Grilled 250g Rump Steak	29.9	32.5
<i>with mixed leaf garden salad, chips and béarnaise sauce</i>		
Grilled Surf and Turf	34.5	36.5
<i>250g MB+2 Scotch Fillet Steak with grilled prawn skewers, mixed leaf garden salad, chips and hollandaise sauce</i>		
300g MB+2 Sirloin Steak (gf)	36.5	38.5
<i>with mash potato, green beans, roasted Dutch carrots and pepper sauce</i>		
450g MB+2 Bone in Rib Eye Fillet Steak (gf)	44.5	46.5
<i>with roast potatoes, braised red cabbage, steamed green beans and pepper sauce</i>		
Steak Extras		
+ add Grilled Bug Tail	6.5	7.5
+ add Grilled Prawn Skewer	6.5	7.5
+ add Battered Onion Rings	4.5	5.5

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FROM THE OCEAN

	Member	Guest
Classic Fisherman's Basket <i>with hand cut battered Hoki fish fillet, panko calamari rings, crumbed prawns, onion rings, mixed leaf side salad, chips, fresh lemon and tartare sauce</i>	25	27
Fish and Chips <i>with hand cut battered Hoki fish fillet, mixed leaf side salad, chips, fresh lemon and tartare sauce</i>	24	26
Hearty Salmon Pie <i>with peas, spinach and sweet potato in a rich cream sauce with puff pastry top served with a mixed leaf salad</i>	24	26
Oven Roasted Trout (gf) <i>with a dill and lemon butter, mixed leaf salad and fresh lemon</i>	29.5	32.5
Australian Sustainably Sourced Tasmanian Salmon (gf) <i>seared Tasmanian Salmon with warm roasted chat potatoes, green beans, confit cherry tomatoes, fresh lemon and pesto dressing</i>	28	29
Grilled Barramundi <i>with mash potato, green beans, olive oil braised fennel with dill and fresh lemon</i>	26	28
Firestone Seafood Feast to Share <i>(recommended for 4)</i> <i>with 1 dozen fresh tiger prawns, 1 dozen Sydney rock oysters, smoked salmon, black mussel pot, 2 each grilled balmain bugs, 4 each crumbed prawn, 8 each panko crumbed calamari rings, whole oven roasted trout, mixed leaf salad garden salad, chips, fresh lemon tartare and cocktail sauce</i>	145.5	155.5

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SIDES

Chips	7.5
Seasoned Wedges <i>with guacamole, sour cream and sweet chilli sauce</i>	9.5
Steamed Green Beans (v) (gf)	5.5
Mash Potato (v) (gf)	5.5
Mixed Leaf Salad (v) (gf) <i>with cherry tomatoes, Spanish onion, grilled pumpkin, cucumber and house dressing</i>	12.5
Mixed Vegetable Plate (v) (gf) <i>oven roasted baby potatoes, pumpkin, Dutch carrot and steamed baby greens</i>	7.5

KIDS MEALS

(12 YEARS AND UNDER)

All kids' meals come with an activity pack, soft drink and gelato



Chicken Strips and Chips

Fish and Chips

Cheeseburger and Chips

Spaghetti Bolognese

Grilled Fish

with mash potato and steamed greens

Grilled Chicken

with mash potato and steamed greens

Ham and Pineapple Pizza

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FIRESTONE FEAST FOR 2

Chef's shared table selection for 2 people

M 120 G 130

STARTERS *(SELECT ONE OF THE FOLLOWING)*

Oven Roasted Garlic Bread (v)

or

**Mozzarella, Cheddar and Parmesan
Cheesy Garlic Bread (v)**

ENTRÉE *(SELECT ONE OF THE FOLLOWING)*

Pomegranate Salad

*mixed leaves, pomegranate seeds, cherry tomatoes, cucumber,
Persian fetta, grilled pumpkin, Spanish onion, pomegranate balsamic
vinegar and lemon dressing*

or

Panko Crumbed Calamari

with fresh lemon and tartare sauce

MAIN

1.2-1.4kg Tomahawk Rib Eye on the Bone

(45-minute minimum cook time)

*with roast baby potatoes, green beans, onion rings and
wild mushroom sauce*

DESSERT

Select two (2) Gelato Flavours

Please see our Gelato Bar for available flavours

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FIRESTONE FEAST FOR 4

Chef's shared table selection for 4 people

M 175.5 G 195.5

STARTERS

Oven Roasted Garlic Bread (v)

**Mozzarella, Cheddar and Parmesan
Cheesy Garlic Bread (v)**

ENTRÉES

Pomegranate Salad

*mixed leaves, pomegranate seeds, cherry tomatoes, cucumber,
Persian fetta, grilled pumpkin, Spanish onion, pomegranate balsamic
vinegar and lemon dressing*

&

Panko Crumbed Calamari

with fresh lemon and tartare sauce

MAIN

Firestone Seafood Feast to Share

*with 1 dozen fresh tiger prawns, 1 dozen Sydney rock oysters, smoked salmon,
black mussel pot, 2 each grilled balmain bugs, 4 each crumbed prawn, 8 each
panko crumbed calamari rings, whole oven roasted trout, mixed leaf salad
garden salad, chips, fresh lemon, tartare and cocktail sauce*

DESSERT

Select four (4) Gelato Flavours

Please see our Gelato Bar for available flavours

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