

ME NU

FIRESTONE

KITCHEN • BAR

BREAD AND STARTERS

	Member	Guest
Oven Roasted Garlic Bread (v)	6	6.5
Melted Mozzarella Cheesy Garlic Bread (v)	7	7.5
Soup of the Day	12.5	14.5
Trio of Dips (v) <i>Fried pita bread crisps with baba ghanoush, guacamole and tzatziki dips</i>	14.5	16
Seafood Starter Plate (gf) <i>with Sydney rock oysters (3), tiger prawns (4), sliced smoked salmon, served with lemon and seafood sauce</i>	19.5	22.5
Freshly Shucked Sydney Rock Oysters (gf) <i>with fresh lemon</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
Sautéed Garlic Prawns <i>in a rich red wine, herb and tomato sauce with olive bread</i>	19.5	21.5
Panko Crumbed Calamari <i>with fresh lemon and tartare sauce</i>	17.5	19.5

(v) = Vegetarian | (gf) = Gluten Free

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SALADS

	Member	Guest
Thai Beef Salad <i>with fried egg noodles, carrot, snow peas tendrils, Spanish onion, shredded cabbage, cherry tomatoes, cucumber and a coriander, ginger and lime dressing</i>	20.5	22.5
Pomegranate Salad (gf) <i>with mixed leaves, cherry tomatoes, Persian fetta, grilled pumpkin and Spanish onion</i>	15.5	16.5
Quinoa Salad (v) (gf) <i>with quinoa, rocket, chickpea, cucumber, cherry tomatoes, Spanish onion, parmesan and balsamic vinaigrette</i>	15.5	16.5
Caesar Salad <i>with baby cos leaves, caeser dressing, crispy bacon, garlic crisp bread and shaved parmesan</i>	16.5	17.5
Salad Extras <i>+ add Chicken</i>	4.5	5.5
<i>+ add Smoked Salmon</i>	5.5	6.5

BURGERS

All burgers are served with chips

	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, shredded beetroot and garlic aioli</i>	19.5	20.5
Grilled Peri Peri Chicken Burger <i>grilled chicken breast, avocado purée, melted cheese, cos lettuce, tomato, shredded beetroot and Peri Peri and aioli</i>	19.5	20.5
Double Beef and Bacon Burger <i>double beef patty, double bacon, caramelised onion, double cheese and sweet Carolina BBQ sauce</i>	22	23
Aromatic Vegetable Burger (v) <i>rustic mix of broad beans and potato patty with cheese, caramelised onion, field mushroom, cos lettuce, tomato, shredded beetroot, hummus and garlic aioli</i>	18.5	19.5

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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>	17.5	18.5
Parmigiana Schnitzel <i>with ham, napoli sauce and melted mozzarella</i>	19.5	20.5
Mexican Schnitzel <i>with chilli con carne, melted mozzarella, guacamole and sour cream</i>	19.5	20.5
Eggplant Parmigiana (v) (gf) <i>with Napoli sauce, basil, olive and bocconcini</i>	20.5	21.5

PASTA

All pasta items can be made gluten free, just add \$2.5

	Member	Guest
Pumpkin and Three Cheese Gnocchi <i>with roast pumpkin, baby spinach, ricotta, mozzarella and parmesan cream sauce</i>	19.5	21.5
Spaghetti Meatballs <i>Italian meatballs braised in a rich tomato, garlic and basil sauce</i>	20.5	22.5
Seafood Marinara Spaghetti <i>prawns, calamari, fish and mussels in a rich tomato and garlic sauce</i>	24.5	26.5
Chilli Prawn and Chorizo Linguine <i>prawn and chorizo with sweet paprika, garlic, chilli, tomato and parsley sauce</i>	23.5	25.5
Prosciutto Linguine <i>crispy prosciutto with chilli, garlic, pine nuts, white wine, baby spinach, olive oil and parmesan</i>	22.5	24.5

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PIZZA

All pizza items can be made gluten free, just add \$5.5
Excludes footlong sized pizza

		Member	Guest
The Garlic	Standard	12.5	13.5
<i>fresh garlic, bocconcini, sea salt and olive oil</i>			
Margherita	Standard	16.5	17.5
<i>cherry tomatoes, mozzarella, fresh basil and sea salt</i>	Footlong	28.5	30.5
Hawaiian	Standard	16.5	17.5
<i>with ham, mozzarella and pineapple</i>	Footlong	28.5	30.5
Mediterranean	Standard	23.5	24.5
<i>chorizo, shaved ham, prosciutto mushroom, olive, eggplant and fresh bocconcini</i>	Footlong	36.5	38.5
Prosciutto and Rocket	Standard	22.5	24.5
<i>prosciutto ribbons, roast garlic, cherry tomatoes, olive oil, parmesan and rocket</i>	Footlong	36.5	38.5
Garlic Prawn	Standard	23.5	25.5
<i>marinated garlic prawns with semi dried tomatoes, shallots, Persian fetta, Spanish onion, fresh herbs and lemon</i>	Footlong	34.5	36.5
Veggie Lovers (v)	Standard	22.5	24.5
<i>red peppers, Spanish onion, char-grilled eggplant, roast pumpkin, olives, cherry tomato and bocconcini</i>	Footlong	34.5	36.5
Firestone THE LOT	Standard	23.5	24.5
<i>shaved ham, bacon, hot chorizo, Spanish onion, red peppers, pineapple, semi dried tomatoes, mozzarella, mushrooms and Kalamata olives</i>	Footlong	32.5	34.5

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FROM THE LAND

	Member	Guest
Daily Roast (gf) <i>chef's roast selection with roasted baby potatoes and vegetables, steamed baby greens and house gravy</i>	Half 12 Full 18	13 19
Grilled 250g Scotch Fillet Steak <i>grilled 250g scotch fillet steak with mixed leaf garden salad, fries and hollandaise sauce</i>	29.5	32.5
300g Riverine MSA MB2+ Sirloin Steak (gf) <i>with mash potato, green beans, roasted Dutch carrots and pepper sauce</i>	36	38
400g Riverine MSA MB2+ T-Bone Steak <i>with mash potato and vegetables, steamed baby greens and mushroom sauce</i>	38	40
1.2 - 1.4kg Tomahawk Rib Eye on the Bone <i>(45 minute minimum cook time)</i> <i>with oven roasted baby potatoes, steamed baby greens, onion rings and wild mushroom sauce</i>	96	98
Steak Extras		
+ add Grilled Bugs Tail (gf)	6.5	7.5
+ add Crumbed Prawn Skewer	6.5	7.5
+ add Battered Onion Rings	4.5	5.5
BBQ Free Range Chilli and Lemongrass Chicken <i>with mixed leaf garden salad, fries and chilli Thai sauce</i>	22	24

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FROM THE OCEAN

	Member	Guest
Seafood Plate (gf) <i>local caught tiger prawns, Sydney rock oysters, smoked salmon, marinated NZ green mussels, mixed leaf side salad, seafood sauce & lemon</i>	36.5	38.5
Classic Fisherman's Basket <i>hand cut battered hoki fish fillet, panko calamari rings, crumbed prawns, onion rings, mixed leaf side salad, chips, tartare sauce and lemon</i>	24	26
Fish and Chips <i>with hand cut battered hoki fish fillet, mixed leaf side salad, chips, tartare sauce and lemon</i>	22	24
Oven Roasted Rainbow Trout (gf) <i>whole trout with coriander, lemon butter and a mixed leaf salad</i>	26	27
Grilled Tasmanian Salmon <i>with grilled asparagus, mash potato, lemon and hollandaise sauce</i>	25.9	27
Grilled Barramundi (gf) <i>with mash potato, buttered greens, lemon and an olive oil, caper and cherry tomato salsa</i>	24	26
Seafood Platter <i>local caught tiger prawns, Sydney rock oysters, smoked salmon, marinated NZ green mussels, hand cut battered fish fillet, panko calamari, crumbed prawns, onion rings, fresh lemon and tartare sauce</i>	92.5	94.5

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SIDES

Chips	7.5
Seasoned Wedges <i>with guacamole, sour cream and sweet chilli sauce</i>	9.5
Steamed Buttered Green Beans (v) (gf)	5.5
Mash Potato (v) (gf)	5.5
Oven Roasted Pumpkin and Carrots (v) (gf)	5.5
Mixed Leaf Garden Salad (v) (gf) <i>with cherry tomatoes, Spanish onion, grilled pumpkin, cucumber and house dressing</i>	12.5

KIDS MEALS

(12 YEARS AND UNDER)

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

12.9

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

Chef's shared table selection for 2 or more guests

M 120 G 130

Select one of the following:

Oven Roasted Garlic Bread (v)

Melted Mozzarella
Cheesy Garlic Bread (v)

Select one of the following:

Pomegranate Salad
*with grilled chicken, mixed leaves,
cherry tomatoes, Persian fetta,
grilled pumpkin and Spanish onion*

Panko Crumbed Calamari
with fresh lemon and tartare sauce

Select one of the following:

1.2-1.4kg Tomahawk
Rib Eye on the Bone (gf)
with wild mushroom sauce
(45 minute minimum cooking time)

Seafood Platter
*local caught tiger prawns, Sydney rock
oysters, smoked salmon, marinated NZ
green mussels, hand cut battered fish fillet,
panko calamari, crumbed prawns, onion
rings, fresh lemon and tartare sauce*

Select Two Gelato Flavours

Please see our Gelato Bar
for available flavours

GELATO & DESSERT BAR

Please see our Gelato and Dessert Bar for our gelato flavours, delicious desserts, mouthwatering milkshakes and coffees.