

TO SHARE

COPPERHEAD PLATTER

DUCK LIVER PATE, KOREAN CHILLI CRUSTED SALAMI,
GRILLED CHORIZO, NDUJA, KENILWORTH BLACK WAXED CHEDDAR,
HOUSE PICKLES, CHICKEN AND PISTACHIO TERRINE, ORGANIC OLIVE SOURDOUGH \$48

BUTTER LETTUCE, SALTED CANDIED WALNUTS, SMOKED PARMESAN, ESCHALLOTS & RASPBERRY DRESSING GF \$16

HOUSE SALAD, SEASONAL GREEN LEAVES, RED CABBAGE, PICKLED CUCUMBERS, ONIONS, RADISH GF \$11

DUCK FAT POTATOES, PARSLEY GF DF \$11

HANDCUT CHIPS, ROSEMARY SALT, AIOLI GF DF \$10

POLENTA CHIPS, RANCH DRESSING GF (DF AVAILABLE) \$17

JAPANESE SALAD, BUCKWHEAT SOBA NOODLES, EDAMAME BEANS, PICKLED GINGER, SALT PICKLED DAIKON, CHIVES, CARROTS, WAKAME, SHOYU SESAME SEEDS, RED CHILLI GF DF \$18

HALOUMI CHIPS, CAPSICUM RELISH \$18

ONION RINGS DF \$10

ROASTED CARROTS, BROCCOLINI, HAZELNUT BUTTER GF \$11

BEARNAISE SAUCE \$5

Entréf

FRESH SHUCKED OYSTERS, NATURAL, LEMON GF DF \$6 EACH

CRUMBED BURRATA, HEIRLOOM TOMATOES, BASIL, GRAPE MUST REDUCTION, EVOO (GF AVAIL) \$28

CHICKEN, RED BRAISED PORK, OYSTER MUSHROOM DUMPLINGS, PICKLED VEGETABLES, SWEET & SOUR SAUCE GF DF \$19

SEARED SCALLOPS, CRISPY PORK BELLY, MISO MAYO, PEA TENDRILS DF GF \$24

FLASH FRIED CALAMARI, HOUSE MADE SMOKED SWEET CHILLI, GINGER SAUCE GF DF \$19

PRAWN AND SPANNER CRAB CANNELLONI, SAFFRON LEMON BUTTER SAUCE \$27

CURED YELLOWFIN TUNA, POTATO & EGG SALAD, CHERVIL GF \$28

MIDDLE EASTERN SPICED CAULIFLOWER, HUMMUS, POMEGRANATE, TAHINI YOGHURT GF\$19

GF gluten free not coeliac DF dairy free Please note, a surcharge applies for eftpos & credit card transactions 15% surcharge applies for public holidays



HOME MADE LINGUINE

LOCAL SEAFOOD, GARLIC, CHILLI, CHERRY TOMATOES, FRESH BASIL, EVOO \$42 LOCAL ROCKY CREEK MUSHROOMS, WHITE WINE, BUTTER, CREAM, PARSLEY \$34

KIDS MENU - ALL DAY (12 YEARS AND UNDER) \$18

HAM AND CHEESE PIZZA

SPAGHETTI BOLOGNAISE

FISH AND CHIPS

CRUMBED CHICKEN AND CHIPS

...AND FOR DESSERT - VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING

BURGERS & PIZZAS - DAILY 11:30AM TO 5:00PM

DOUBLE WAGYU BEEF BURGER \$29

DOUBLE WAGYU PATTY, AMERICAN MUSTARD, AGED CHEDDAR, SMOKY BACON, LETTUCE, TOMATO, STOUT BRAISED ONION, CAPSICUM RELISH, AIOLI, CHIPS

HERB CRUMBED SNAPPER BURGER \$30 BUTTER LETTUCE, PICKLES, TOMATO TARTARE, HAND CUT CHIPS

CHICKEN PARMI BURGER \$28
CHICKEN SCHNITZEL, SMOKED HAM, NAPOLI SAUCE, MOZZARELLA,
LETTUCE, TOMATO, PICKLES & CHIPS

HOT SALAMI PIZZA \$29 HOT SALAMI, ONION, FRESH CHILLI, PARSLEY

PORK BELLY PIZZA \$28
PORK BELLY, CARAMELISED ONION, ROCKET, SMOKY BBQ SAUCE, PARMESAN

ROCKY CREEK MUSHROOM PIZZA \$28 OLIVE OIL, MUSHROOMS, BUFFALO MOZZARELLA

LOCAL PRAWN PIZZA \$35 CHILLI, GARLIC, CHERRY TOMATO, CAPERS & DILL

GF gluten free not coeliac DF dairy free Please note, a surcharge applies for eftpos & credit card transactions 15% surcharge applies for public holidays



MAINS

STOUT BRAISED LAMB SHOULDER FOR 2
MALT TREACLE JUS, MUSHY PEAS, ROSEMARY KIPFLER POTATOES,
ROASTED CARROTS, PORT ONIONS, MINT JELLY DF \$85
PAIR WITH FIRETAIL CARIBBEAN STOUT

PORK BELLY, ROASTED PUMPKIN, DATES, RAISINS, PEPITAS, QUINOA, HERBS, WATERCRESS OIL DF GF \$39

PAIR WITH FIRETAIL IPA

BEER BATTERED LOCAL FISH, HAND CUT CHIPS, HOUSE SALAD, RUSTIC TARTARE SAUCE DF \$36

PAIRED WITH A SCHOONER OF WITH FIRETAIL LONDON ALE \$44

LOCAL SEAFOOD BASKET, BEER BATTERED FISH, CRUMBED MOOLOOLABA PRAWNS, FLASH FRIED CALAMARI, TEMPURA SCALLOPS, BEER BATTERED OYSTERS, HANDCUT CHIPS, TARTARE, SMOKED GINGER & CHILLI SAUCE \$55

PAIR WITH FIRETAIL LAGER

SPICY MEXICAN BEAN STEW, FIRE ROASTED CORN, PEPPERS, OAXACA, BBQ TORTILLA, GREEN RICE DUMPLINGS GF (VEGAN WITHOUT OAXACA) \$35

PAIR WITH FIRETAIL CERVEZA

CHICKEN PARMIGIANA, HOUSE CRUMBED FREE RANGE CHICKEN BREAST, SMOKED HAM, NAPOLI SAUCE, MOZZARELLA, HAND CUT CHIPS AND HOUSE SALAD \$36

PAIRED WITH A SCHOONER OF FIRETAIL PALE ALE \$44

MUSTARD & PEDRO XIMENEZ RUBBED CONFIT DUCK, COMPRESSED FENNEL ESCHALLOTS,
WOODSIDE GOAT CURD, ORANGE, RED GRAPES GF (DF AVAIL) \$41

PAIR WITH FIRETAIL IPA

TODAY'S FRESH FISH, SEASONAL GARNISH MP
PAIR WITH FIRETAIL CERVEZA

GRASS FED SIRLOIN 250G, BBQ CAULIFLOWER, POTATOES, OYSTER MUSHROOMS, BLACK GARLIC, ROASTED ONION JUS GF DF \$52

PAIRED WITH A SCHOONER OF WITH FIRETAIL CARIBBEAN STOUT \$60

Black Angus rump 300g, olasagasti anchovies, crispy onion rings, bearnaise sauce, hand cut chips, house salad, jus \$44

Paired with a schooner of Firetail Summer Ale \$52

ADD MUSTARD \$3

MOUTARDE ROYALE SEEDED WITH COGNAC, FIREMAN'S, GREEN PEPPERCORN, HONEY MUSTARD



DESSERT \$19

FRENCH VANILLA SLICE, POACHED RHUBARB, VANILLA CUSTARD
"GOLD" 3 CHOCOLATE TART, MACADAMIA PASTRY, WILD FIGS COMPOTE, BAY LEAF ICE CREAM GF

ORANGE ALMOND CAKE, CINNAMON & DATE ICE CREAM, CANDIED ORANGE, ALMOND SYRUP GF (DF AVAILABLE)

DONUT SANDWICH, HAZELNUT ICE CREAM, RASPBERRY JAM, CHOCOLATE SAUCE

CHEESE SELECTION 1, 2 OR 3
1 - \$18 / 2 - \$28 / 3 - \$36

MUSCATELS, MUSTARD FRUITS, LAVOSH,
WOOMBYE ASH BRIE, KENILWORTH BLACK WAXED CHEDDAR, BERRY'S CREEK OAK BLUE

AFFOGATO
VANILLA BEAN ICE CREAM, SHOT OF ESPRESSO, BISCOTTI GF & DF AVAILABLE \$16
WITH A SHOT OF LIQUEUR \$23

TRIO OF ICE CREAM, BISCUIT CRUMB GF & DF AVAILABLE \$18