

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
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
Cheesy Chilli Con Carne Nachos <i>with melted mozzarella, salsa, guacamole and sour cream</i>	14.5	16.5
Fried Pork Gyoza <i>with a sweet Japanese soy dipping sauce</i>	12.5	14.5
Sautéed Garlic Prawns <i>in a rich red wine, herb and tomato sauce with olive bread</i>	19.5	21.5
Red Wine Mussel Pot <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>	17.5	19.5

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

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SALADS

	Member	Guest
Pomegranate Salad (gf) <i>with mixed leaves, cherry tomatoes, cucumber, Persian fetta, grilled pumpkin, Spanish onion and lemon dressing</i>	15.5	16.5
Farro and Kale Salad <i>with grilled pumpkin, papitas, Spanish onion, mint, dried cranberries, Persian fetta and pomegranate balsamic dressing</i>	16.5	17.5
Caesar Salad <i>with baby cos leaves, caesar dressing, crispy bacon, garlic crisp bread, boiled egg and shaved parmesan</i>	16.5	17.5
Thai Beef Salad <i>with fried egg noodles, cabbage, cherry tomatoes, carrot, snow pea tendrils, Spanish onion, cucumber and a coriander, ginger and lime dressing</i>	20.5	22.5
Salad Extras		
+ add grilled Chicken	5.5	5.5
+ add Smoked Salmon	5.5	6.5

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>	17.5	18.5
Parmigiana Schnitzel <i>with shaved 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
Crumbed Eggplant Parmigiana (v) <i>with napoli sauce, basil, olives and bocconcini</i>	20.5	21.5

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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, beetroot and garlic aioli</i>	19.5	20.5
Grilled BBQ Chicken Burger <i>with cos lettuce, tomatoes, cucumber, Spanish onion, dill pickles and smokey chipotle aioli</i>	19.5	20.5
Smokey Beef Brisket Burger <i>with cabbage slaw, crispy fried onion and sweet Carolina BBQ sauce</i>	19.5	20.5
Aromatic Vegetable Burger (v) <i>rustic mix of broad beans, baby spinach and potato patty with cheese, caramelised onion, field mushroom, cos lettuce, tomato, beetroot, hummus and garlic aioli</i>	18.5	19.5

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

Pumpkin Gnocchi Primavera (v) <i>with roast pumpkin, olives, rocket, garden peas, pesto, napolitano sauce and parmesan cheese</i>	19.5	21.5
Chicken Sundried Tomato Pappardelle <i>with creamy sundried tomato pesto, spinach, Spanish onion and toasted pine nuts</i>	22.5	24.5
Seafood Marinara Spaghetti <i>with prawns, calamari, scallops, fish and mussels in a rich tomato and garlic sauce</i>	24.5	26.5
Chilli Prawn and Chorizo Spaghetti <i>with garlic, chilli, prawns, chorizo with a sweet paprika, tomato and parsley sauce</i>	23.5	25.5
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>with salami, proscuttio, mushroom, olives, char grilled capsicum, chilli flakes, bocconcini and mozzarella cheese</i>	Firestone 650	36.5	38.5
Garlic Prawn	Standard	22.5	23.5
<i>with 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>with 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>with shaved ham, bacon, hot chorizo, Spanish onion, red peppers, 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 oven 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
Winter Weekly Braise	29.5	32.5
<i>with mash potato, braised red cabbage, steamed green beans and gravy</i>		
Peri Peri Roast Chicken	22	24
<i>with mixed leaf garden salad, chips and Chimichuri</i>		
Grilled 250g Scotch Fillet Steak	29.5	32.5
<i>with mixed leaf garden salad, chips and hollandaise sauce</i>		
300g Riverine Premium Sirloin Steak	34.5	36.5
<i>with mash potato, buttered green beans, roasted Dutch carrots and pepper sauce</i>		
450g Riverine Premium Bone in Rib Eye Fillet Steak	42.5	44.5
<i>with roast potatoes, braised red cabbage, steamed green beans and pepper sauce</i>		
1.2-1.4kg Tomahawk Rib Eye on the Bone <i>(45 minute minimum cook time)</i>	96	98
<i>with roast baby potatoes, steamed baby greens, onion rings and wild mushroom 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
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>	36.5	38.5
Classic Fisherman's Basket <i>with hand cut battered Hoki fish fillet, tempura calamari rings, battered prawns, onion rings, mixed leaf side salad, chips, fresh lemon and tartare sauce</i>	24	26
Fish and Chips <i>with hand cut battered Hoki fish fillet, mixed leaf side salad, chips, fresh lemon and tartare sauce</i>	22	24
Hearty Salmon Pie <i>with peas, spinach and sweet potato in a rich cream sauce with puff pastry top served with mixed leaf salad</i>	22	24
Oven Roasted Whole Trout <i>with a dill and lemon butter, mixed leaf salad and fresh lemon</i>	24	26
Grilled Tasmanian Salmon <i>with grilled asparagus, mash potato, fresh lemon and hollandaise sauce</i>	25.9	27
Grilled Barramundi <i>with mash potato, buttered greens, lemon, olive oil caper and cherry tomato salsa</i>	24	26
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, grilled Balmain bugs, crumbed prawn skewers, panko crumbed calamari rings, whole trout, garden salad, chips, fresh lemon and tartare 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 Buttered 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

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 FOR 2

Chef's shared table selection for 2 people

M 120 G 130

STARTERS *(SELECT ONE OF THE FOLLOWING)*

Oven Roasted Garlic Bread

or

Melted Mozzarella Cheesy Garlic Bread

ENTREE *(SELECT ONE OF THE FOLLOWING)*

Pomegranate Salad with Grilled Chicken

with mixed leaves, cherry tomatoes, Persian fetta, grilled pumpkin, Spanish onion 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, steamed baby greens, 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 & Melted
Mozzarella Cheesy Garlic Bread**

ENTRÉES

Pomegranate Salad with Grilled Chicken
*with mixed leaves, cherry tomatoes, Persian fetta, grilled pumpkin,
Spanish onion 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, grilled Balmain bugs, crumbed prawn skewers, panko crumbed
calamari rings, whole trout, garden salad, chips, fresh lemon and tartare sauce*

DESSERT

Select four (4) Gelato Flavours
Please see our Gelato Bar for available flavours

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