

ANTIPASTI

House Focaccia Whipped butter, sea salt v	18
Olives Warm marinated mixed olives v / VE / GF / DF	13
Tomatoes Cherry tomatoes, pickled onions, oregano, extra virgin olive oil v / VE / GF / DF	14
Burrata Extra virgin olive oil, cracked pepper v / GF	16
Prosciutto age 18 months 100grm GF / DF	20
Mild Sopressa 100grm GF / DF	17
Bresaola 100grm GF / DF	17
Mortadella 100grm GF / DF	17
Porcini Mushroom Arancini Tomato sugo, parmesan, truffle oil, aioli v / GF	22
Add extra arancini	8
Fire & Flour Flat Bread v / VE / DF	18

PASTA

Spicy Vodka Rigatoni Spicy sauce, confit onion, tomato, cream, stracciatella GFO	35
Spaghetti Carbonara Guanciale, black pepper, egg yolk, pecorino GFO	36
Casarecce Spicy Pork & Nduja Ragù San Marzano tomatoes DFO	39
Mafaldine Seasonal basil pesto, stracciatella, walnut pangrattato v / GFO / DFO	34

RISOTTO

Fungi Risotto Mixed mushrooms, thyme, truffle oil, mascarpone V / GF	35
Italian Pork Sausage & Braised Fennel Risotto Stracciatella, walnuts GF	39

ADD ONS: Gluten Free pasta 6 - Burrata 8 - Truffle Oil - 4

SECONDI

Roasted Chicken 400grm chicken with charred brussels sprouts, zucchini, broad beans, green onion dressing, orange zest GF / DF	43
Wagyu Beef Cheek Polenta and gremolata GF / DF	45
Pecorino Crusted Veal Cotoletta Celeriac, crème fraiche, capers, dill GF	47
Black Angus Rib Eye 300grm, 130-day grain fed, jus, lemon GF / DF	60

PIZZA

Margherita San Marzano Tomato, fior di Latte, parmesan, basil	28
Diavola Fior di Latte, San Marzano tomato, hot salami, black olives, basil, parmesan	31
Prosciutto Fior di latte, San Marzano tomato, rocket, prosciutto di parma 18 months, grated parmesan	33
Capricciosa Fior di latte, San Marzano tomato, leg ham, mushroom, olives, artichokes, basil, oregano	31
Fire & flour Fior di latte, San Marzano tomato, sopressa, hot honey, burrata, basil	36
Funghi Fior di latte, mixed mushrooms, thyme, truffle oil, mascarpone cheese	32
Vegena Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic no cheese	32
Formaggi Fior de latte, gorgonzola dolce, taleggio, pecorino	31
Prawn & Chilli Fior di latte, San Marzano tomato, prawns, chilli, cherry tomato, parsley	34
Rustica Fior di latte, San Marzano tomato, smoked leg ham, sopressa, Italian sausage, truffle oil	34

ADD ONS: Gluten Free Base 6 - Burrata 8 - Truffle Oil 4

CONTORNI

Grilled Broccolini Parmigiano reggiano, pine nuts, raisins and lemon v / VEO / GF / DFO	16
Green Salad Pinot grigio vinaigrette v / GF / DF	12
Rocket and Parmesan Salad v / VEO / GF	14
Fries Aioli v / VEO / DF / GF	13
Patate Wagyu tallow cracked potatoes sea salt GF / DF / VO	15

BAMBINIS

Spaghetti Pomodoro	20
Ham & Cheese Pizza	
Kids margarita INCLUDES A DRINK & ICE CREAM	

DOLCI

Tiramisu	18
House Made Gelato & Sorbet v / VEO / GF	18
Fire & Flour Chocolate Mousse v / GF	18
Affogato Vanilla bean ice cream, espresso shot	14
Add 30ml liqueur	8
Frangelico – disaronno – kahlua Baileys – cointreau	

VEGAN MENU

House Focaccia Extra virgin olive oil v / VE	
Olives Warm marinated mixed olives v / VE / GF / DF	
Tomatoes Cherry tomatoes, pickled onions, oregano, extra virgin olive oil v / VE / GF / DF	

Fire & Flour BOTTOMLESS BRUNCH

SATURDAY-SUNDAY

BOTTOMLESS BRUNCH 99PP

· 12pm-2pm- 2:30pm – 4:30pm

2-hour bottomless package commences at the scheduled reservation time, regardless of whether all guests have arrived. Please be aware that charges apply to every person seated at the table, without exception.

House Focaccia

Whipped butter, flake salt v

Porcini Mushroom Arancini

Tomato sugo, parmesan, truffle oil, aioli v / GF

Prosciutto age 18 months

GF / DF

Burrata

Extra virgin olive oil, cracked pepper v / GF

Spicy Vodka Rigatoni

Spicy sauce, confit onion, tomato, cream, stracciatella GFO

Margherita

San Marzano tomato, fior di latte, parmesan, basil

Fire & Flour Flat Bread

Drinks

Great northern – prosecco - house wine white – rose – red - classic margarita - aperol spritz - watermelon spritz – vodka

Mocktails

Rosa – passion fruit no-jito - margarita classic
Soft drinks - juice

Rigatoni Pomodoro

v / VE / GFO / DF

Vegena

Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic no cheese
v / VE / GF / DF

Green Salad

Vinaigrette v / VE / GF / DF