

WEDNESDAY-THURSDAY

5pm-10pm

FRIDAY-SATURDAY-SUNDAY

12pm-10pm

THURSDAY

LOCALS NIGHTS

ENJOY 15% OFF YOUR BILL

FRIDAY-SATURDAY-SUNDAY

Happy hour 3pm-5pm

13 cocktails | 8 Tap beer | 8 House wines

SATURDAY-SUNDAY

BOTTOMLESS BRUNCH 99PP

12pm-2pm · 2:30pm-4:30pm

Enjoy bottomless cocktails, beer & wine, mocktails

PLUS, a selection of Fire & Flour share plates

SUNDAY

SIPS – 5pm-10pm | 13 Cocktails | 8 Tap Beers Schooners

· GF - Gluten Free | · DF - Dairy Free | · V - Vegetarian | · VE - Vegan | · VEO - Vegan Option | · I - Imported Seafood

- 10% surcharge on Sundays
- 20% surcharge on public holidays
- 1.6% processing fee added to all card and contactless payments
- Cakage charge applies 3pp
- This menu is subject to change seasonally

 @fire_and_flour_davistown

 @fireandflourdavistown

 1 Restella Avenue, Davistown, NSW 2251

 02 43297944

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
Marinated Mushrooms v / GF / DF / VE	14
Cucumber, Stracciatella, Dill, Chilli Oil GF / V	18
Prosciutto Age 18 months, 100gsm GF / DFGF / DF	20
Mild Sopressa 100gsm GF / DF	17
Mortadella 100gsm GF / DF	17
Porcini Mushroom Arancini Tomato sugo, parmesan, truffle oil, aioli v / GF Add extra arancini 8	22
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
King Prawn Spaghetti Chilli, garlic, cherry tomatoes, parsley GFO / I	41
ADD ONS: Gluten free pasta 6 · Burrata 8 · Truffle oil 4	

RISOTTO

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

SECONDI

Roasted Chicken 400gsm 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
Beef Tenderloin 250gsm, Riverina Black Angus, 100-day grain fed MSA, wild mushrooms, cavolo nero, jus GF / DF	68
Coal Fired Lamb Cutlets Whipped ricotta, peas, mint, asparagus, lemon oil GF / DFO	65
Riverine Rib Eye 600gsm 100-day grain fed MSA +MB2+ marble score, jus, lemon GF / DF	99
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
Planta Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic, no cheese	32
Formaggi Fior de latte, gorgonzola dolce, taleggio, pecorino	31
Chilli Prawn Fior di latte, San Marzano tomato, prawns, chilli, cherry tomato, parsley I	34
Rustica Fior di latte, San Marzano tomato, smoked leg ham, sopressa, Italian sausage, truffle oil	34
Pesto Chicken Fior di latte, San Marzano tomato, roasted pesto chicken, basil, parmesan, pine nuts, semi dried tomatoes	33
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
Hot Agave Brussels Sprouts & Walnuts v / GF / VE	16

BAMBINIS

INCLUDES A DRINK Spaghetti Pomodoro Ham & Cheese Pizza Margherita Chicken Nuggets & Fries GF	20
--	----

DOLCI

Tiramisu	18
House Made Gelato & Sorbet V / VEO / GF	18
Fire & Flour Chocolate Mousse Vanilla bean gelato, honeycomb v / GF	18
Affogato Vanilla bean ice cream, espresso shot Add 30ml liqueur Frangelico – Disaronno – Kahlúa – Baileys – Cointreau	14
Vanilla Bean Brulee V / GF	8
Kids Ice Cream Vanilla ice cream, Choice of toppings, chocolate, strawberry, caramel or sprinkles	18
	5

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	

BOTTOMLESS BRUNCH

SATURDAY-SUNDAY
BOTTOMLESS BRUNCH 99PP OR 115PP INCLUDING SHARE STYLE DESSERT
· 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
Cucumber, Stracciatella, Dill, Chilli Oil GF / V
Spicy Vodka Rigatoni Spicy sauce, confit onion, tomato, cream, stracciatella GFO
Margherita San Marzano tomato, fior di latte, parmesan, basil
Rocket and Parmesan Salad V / VEO / GF
Tiramisu
Drinks Great Northern · Prosecco · House wine white / rosé / red · Classic margarita · Aperol spritz · Watermelon spritz · Passionfruit spritz · Vodka + mixer
Mocktails Rosa · Passion Fruit No-jito · Margarita Classic
Soft Drinks & Juice

Rigatoni Pomodoro V / VE / GFO / DF
Planta Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic no cheese v / VE / GF / DF
Green Salad Vinaigrette v / VE / GF / DF

