

WEDNESDAY-THURSDAY

5pm-10pm

FRIDAY-SATURDAY-SUNDAY

12pm-10pm

THURSDAY

LOCALS NIGHTS

ENJOY 15% OFF YOUR BILL

FRIDAY & SUNDAY

Happy hour 3pm-5pm

15 cocktails | 10 Tap beer | 10 House wines

FRIDAY-SATURDAY-SUNDAY

BOTTOMLESS BRUNCH 110PP

SURCHARGE APPLIES ON SUNDAYS

12pm-2pm · 2:30pm-4:30pm

Enjoy bottomless cocktails, beer & wine, mocktails

PLUS, a selection of Fire & Flour share plates

SUNDAY

SIPS – 5pm-10pm | 15 Cocktails | 10 Tap Beers Schooners

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

- 12% surcharge on Sundays
- 20% surcharge on public holidays
- 2% Platform fee
- Cakeage 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 olive butter v	18
Fire & Flour Flat Bread v / VE / DF	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	17
Cucumber, Stracciatella, Dill, Chilli Oil GF / V	18
Prosciutto Age 18 months, 100grm GF / DFGF / DF	21
Mild Sopressa 100grm GF / DF	19
Mortadella 100grm GF / DF	19
Porcini Mushroom Arancini Tomato sugo, parmesan, truffle oil, aioli v / GF Add extra arancini 8	22
Tuna Crudo Mandarin juice, olive oil, chilli, lime zest, samphire, pistachio GF / DF	38
Prosciutto & Melon Age 18 months, melon GF / DF	26

PASTA

Spicy Vodka Rigatoni Spicy sauce, confit onion, tomato, cream, stracciatella GFO	37
Spaghetti Carbonara Guanciale, black pepper, egg yolk, pecorino GFO	38
Casarecce Spicy Pork & Nduja Ragù San Marzano tomatoes DFO	40
Mafaldine Seasonal basil pesto, stracciatella, walnut pangrattato V / GFO / DFO	36
Blue Swimmer Crab Spaghetti Chilli, garlic, cherry tomatoes, basil GFO / I	46
Truffle Gnocchi Truffle, cream, pecorino v	42
ADD ONS: Gluten free pasta 6 · Burrata 8 · Truffle oil 4	

RISOTTO

Fungi Risotto Mixed mushrooms, thyme, truffle oil, mascarpone V / GF	40
Prawn & Tarragon Risotto Pecorino foam GF / I	43

SECONDI

Roasted Chicken 400grm chicken with charred brussels sprouts, olives, sugar snap peas, green onion dressing GF / DF	46
Wagyu Beef Cheek Polenta and gremolata GF / DF	48
Pecorino Crusted Veal Cotoletta Celeriac, crème fraiche, capers, dill GF	48
Beef Tenderloin 250grm, Riverina Black Angus, 100-day grain fed MSA, wild mushrooms, cavolo nero, jus GF / DF	72
Coal Fired Lamb Cutlets Whipped ricotta, peas, mint, asparagus, lemon oil GF / DFO	68
Riverine Rib Eye 600grm, Riverina Black Angus 100-day grain fed MSA +MB2+ marble score, jus, lemon GF / DF	115
Market Seafood Please ask your server	MP
Roasted Duck Breast Pumpkin puree, roasted baby carrots, balsamic cherry jus GF / DF	48

PIZZA

Margherita San Marzano tomato, fior di latte, parmesan, basil	28
Diavola Fior di latte, San Marzano tomato, hot salami, black olives, basil, parmesan	32
Prosciutto Fior di latte, San Marzano tomato, rocket, prosciutto di parma 18 months, grated parmesan	34
Capricciosa Fior di latte, San Marzano tomato, leg ham, mushroom, olives, artichokes, basil, oregano	32
Fire & flour Fior di latte, San Marzano tomato, sopressa, hot honey, burrata, basil	37
Funghi Fior di latte, mixed mushrooms, thyme, truffle oil, mascarpone cheese	34
Planta Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic, no cheese	33
Formaggi Fior de latte, gorgonzola dolce, taleggio, pecorino	32
Chilli Prawn Fior di latte, San Marzano tomato, prawns, chilli, cherry tomato, parsley I	36
Rustica Fior di latte, San Marzano tomato, smoked leg ham, sopressa, Italian sausage, truffle oil	36
Pesto Chicken Fior di latte, San Marzano tomato, roasted pesto chicken, basil, parmesan, pine nuts, semi dried tomatoes	36

ADD ONS: Gluten free base 6 · Burrata 8 · Truffle oil 4

CONTORNI

Grilled Brocolini Parmigiano reggiano, pine nuts, raisins and lemon V / VEO / GF / DFO	18
Green Salad Pinot grigio vinaigrette v / GF / DF	14
Rocket and Parmesan Salad 10-year aged balsamic V / VEO / GF	18
Fries Aioli v / VEO / DF / GF	14
Patate Duck fat potatoes, sea salt GF / DF / VO	18
Hot Agave Brussels Sprouts & Walnuts v / GF / VE	18

BAMBINI

INCLUDES A DRINK Spaghetti Pomodoro Ham & Cheese Pizza Margherita Chicken Nuggets & Fries GF	20
DOLCI	
Limoncello Tiramisu	20
House Made Gelato & Sorbet V / VEO / GF	20
Fire & Flour Chocolate Mousse Chocolate, Pistachio Crumb v / GF	20
Affogato Vanilla bean ice cream, espresso shot Add 30ml liqueur Frangelico – Disaronno – Kahlúa – Baileys – Cointreau	16
Bailey’s & Orange Brulee V / GF	9
Kids Ice Cream Vanilla ice cream, Choice of toppings, chocolate, strawberry, caramel or sprinkles	20
	7

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

FRIDAY - SATURDAY - SUNDAY
BOTTOMLESS BRUNCH 110PP
· 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 olive butter v
Porcini Mushroom Arancini Tomato sugo, parmesan, truffle oil, aioli v / GF
Prosciutto Age 18 months GF / DF
Burrata Peperonta 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 10-year aged balsamic V / VEO / GF
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

