

FRIENDS OF FIRE

SMALLER

Tasmanian pacific oysters, white balsamic, Tabasco, lime oil GF, DF, NF, SF	\$19 for 3 \$38 for 6
Pretzel, miso butter, crispy chilli oil, toasted sesame DFO, NF, VO	\$16
Lobster roll, kaffir lime, ginger, chilli, mini milk bun NF	\$19 each
Kingfish crudo, green nam jim, coconut, Thai basil DF, GF, NF, SF	\$26
Prawn toast, green talay mayonnaise, herb salad DF, NF, SF	\$23
Sticky lamb ribs, aromatic glaze, curry leaves, fried shallots GF, DF, NF	\$24
Crispy eggplant, spiced black vinegar, chives, Kimchi chilli flakes DF, NF, V	\$18
Salt & vinegar calamari, garlic, lime, kewpie DF, NF, SF	\$26
Karaage plant based chicken bao, char siu, vietnamese mint, laoganma mayo DF, NF, V	\$10 each
Reuben bao, braised brisket, Swiss cheese, Russian dressing, fermented cabbage, pickles NF	\$12 each
Prawn and ginger dumplings, XO sauce, scallions, garlic DF, NF, SF	\$21
Green vegetable dumplings, lemongrass Sichuan sauce, peanuts DF, V	\$17
Marinated wagyu beef skewers, Sichuan Chimichurri, crispy shallots DF, GF, NF	\$28
Smoked chicken skewers, satay, coconut milk, charred lime DF, GF	\$25

LARGER

Marinated striploin roll, tatsoi, nam jim jaew, lemongrass XO, peanuts DF SF	\$28
Thai salad, beanshoots, fried tofu, green mango, blackened lime, peanuts DF, GF, V	\$28
Drunken chicken salad, pickled red onion, green onion, soba noodles, crispy shallots, miso emulsion DF, GF, NF, SF	\$32
Cheese Bao*ger, wagyu beef pattie, dill-icious pickles, burger sauce, American cheese, bao burger bun NF, VO	\$32
Green curry, coconut poached chicken, lemongrass, Thai basil, chilli DF, GF, NF, SF	\$32
Australian barramundi, red curry, lychee, lemongrass, galangal, palm heart DF, GF, NF, SF	\$42
Pork tomahawk, lemongrass xo, snake bean, herbs DF, GF, SF	\$52
Aged duck breast, ricotta gnocchi, gailan, spring onion, oyster sauce, pine nuts SF	\$46
300g wood fired scotch fillet, miso butter, Sichuan Chimichurri, charred lime GF, DFO, NF, SF	\$62

PUB CLASSICS

Wagyu cheeseburger, American cheese, lettuce, tomato, bacon VO, NF	\$32
Chicken parmigiana, ham, napolì, basil, mozzarella, chips, salad VO, NF	\$32
Fish & chips, curry sauce, charred lemon DF, GFO, NF	\$32

SIDES

Chips, fermented garlic aioli GFO, DF, NF, V	\$16
Brussel sprouts, vincotto, bacon GF, DF, NF, V	\$18
Tatsoi, wasabi vinaigrette, nashi pear, toasted sesame GF, DF, NF, V	\$14
Aromatic rice GF, DF, NF, V	\$4
Garlic roti DFO, NF, V	\$4
Caramelised cauliflower, tamarind, crispy shallots, pomegranate, curry leaves DF, GF, NF	\$15

DESSERT

Mango parfait, pineapple gochujang chilli jam, choc dip SF	\$22
Dessert pie of the week ask our friendly staff	\$14
Sorbet of the week, fairy floss GF, DF, NF, SF, V	\$12

At Friends of Fire, we invite you to experience the fusion of modern Australian and Asian flavours, brought to life over open flames. Designed to be shared, our dishes bring people together, encouraging a communal dining experience where every bite is a journey of flavour. Gather around, share the feast, and enjoy the warmth of great food and good company.

FEED ME LUNCH BANQUETS

\$35 BANQUET (min. 2 people)

ENTREE
Vegetable dumplings | Crispy eggplant
Smoked chicken skewers

MAINS
Green curry | Thai salad

SIDES
Aromatic rice | Tatsoi

\$65 BANQUET (min. 4 people)

ENTREE
Lobster roll | Reuben bao | Prawn dumplings

MAINS
300g Scotch fillet | Green curry

SIDES
Aromatic rice | Garlic roti | Tatsoi

Groups of 10+ are required to dine on one of our banquet menus.
V Vegan | DF Dairy Free | GF Gluten Free | SF Contains Seafood/Shellfish | NF Nut Free | VO Vegan Option | GFO Gluten Free Option | DFO Dairy Free Option



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FEED ME DINNER BANQUETS	\$65 BANQUET (min. 4 people)	\$85 BANQUET (min. 4 people)
	ENTREE Lobster roll Reuben bao Prawn and ginger dumplings	ENTREE Lobster roll Wagyu beef skewers Prawn dumplings
	MAINS 300g Scotch fillet Green curry	MAINS 300g Scotch fillet Green curry
	SIDES Aromatic rice Garlic roti Tatsoi	SIDES Aromatic rice Garlic roti Tatsoi
		DESSERT Mango parfait

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DRINKS LIST

FRIENDS OF FIRE

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COCKTAILS

Introducing our 'Signature Cocktails' menu, where irresistible flavours intertwine with playful charm. From the tantalising 'Blanco Berry Breeze' that blends smooth tequila with a watermelon twist to the 'Floral Dreams' featuring a playful fusion of Belvedere vodka and citrus flavours, each sip is a flirtatious dance on your taste buds. Join us for an evening of captivating libations, where every glass holds the promise of a delightful experience.

SIGNATURE COCKTAILS

FLORAL DREAMS	24
Belvedere, jasmine, Peach Schnapps, grapefruit, lemon	
LOST IN PARADISE	26
Burdekin Vintage Cane Rum, Luxardo Maraschino, almond, cinnamon & fig bitters, pineapple, lime	
REVIVING CHARLIE	26
Hayman's Sloe Gin, Saint Felix Aperitivo, Chambord, lime	
IN FULL BLOOM	24
Fords Gin, Saint Felix Aperitivo, elderflower, plum bitters, sparkling wine, soda	
BLANCO BERRY BREEZE	27
Volcan Blanco Tequila, Chambord, Italicus, watermelon, lime	
ROYAL AFFAIR	26
Hennessy VS, Haymans Sloe Gin, almond, Peychaud's bitters, lemon	

PLEASE ASK OUR FRIENDLY STAFF FOR ANY CLASSIC COCKTAILS

BY THE GLASS

Elevate your evening with our curated collection of wines by the glass. From velvety reds to crisp whites, each pour is a flirtatious dance of flavours. Indulge and explore – one glass at a time. Cheers to the moments that make you linger!

BUBBLES		150ML
Cavaliere D'oro Prosecco NV	Veneto, Italy	15
Chandon Brut NV (v)	Yarra Valley, VIC	17
Chandon Brut Rosé NV (v)	Yarra Valley, VIC	17
Moët & Chandon Imperial NV	Epernay, France	35

WHITE		150ML	250ML
2024 Leo Buring Dry Riesling	Eden Valley, SA	15	25
2023 821 South Sauvignon Blanc	Marlborough, NZ	14	20
2023 T'Gallant Imogen Pinot Gris	Mornington, VIC	15	24
2019 Vortex Trapped Chardonnay	Adelaide Hills, SA	16	25

RED WINE		150ML	250ML
2021 T'Gallant Cyrano Pinot Noir	Mornington, VIC	16	26
2023 Sutton Grange Fairbank Sangiovese (v)	Bendigo, VIC	16	26
2021 Devils Lair Honeybomb Luxe Malbec	Margaret River, WA	15	24
2010 Maysinne Heathcote Shiraz	Heathcote, VIC	15	24

ROSÉ & SWEET			
2023 Minuty Rose	Provence, France	16	26
Innocent Bystander Moscato (275ml) (v)	Swan Hill, VIC		16

BOTTLES

Unveil a world of refined taste with our selection of wines by the bottle. Choose your companion for the night from our carefully crafted assortment of reds, whites, and sparkling. With each bottle, a story unfolds – share it, savor it, and raise a glass to the finer things in life. Here's to uncorking memories and creating new ones.

BUBBLES

Chandon Brut (v)	Yarra Valley, VIC	80
Chandon Brut Rosé (v)	Yarra Valley, VIC	80
Cavaliere D'oro Prosecco NV	Veneto, Italy	75

CHAMPAGNE

Moët & Chandon Impérial (v)	Épernay, France	160
Moët & Chandon Impérial Rose (v)	Épernay, France	160
Veuve Clicquot Yellow Label Brut NV (v)	Champagne, France	190
Ruinart Blanc de Blancs NV (v)	Champagne, France	330
2013 Dom Pérignon (v)	Reims, France	750

WHITE

CRISP AND DRY

2024 Leo Buring Dry Riesling	Eden Valley, SA	75
2022 Sybille Kuntz Riesling Trocken (v)	Mosel, Germany	130
2023 Seppelt Gruner Veltiner	Henty, NSW	95
2013 Leo Buring Mature Release Riesling	Clare Valley, SA	110

AROMATIC & MEDIUM BODIED

2023 821 South Sauvignon Blanc	Marlborough, NZ	70
2023 T'Gallant Imogen Pinot Gris	Mornington, VIC	75
2023 Sutton Grange Fairbank Fiano	Bendigo, VIC	75
2023 Cloudy Bay Sauvignon Blanc	New Zealand	120
2020 Cantina Vitea 'Trames' Pinot Grigio Doc	Lombardy, Italy	80
2022 Sutton Grange Estate Viognier	Bendigo, VIC	100

WHITE

BIG & BOLD

2022 Thierry Mothe Chablis	Burgundy, France	150
2019 Vortex Trapped Chardonnay	Adelaide Hills, SA	80
2021 La Violetta Chardonnay 'Chagrin' (v)	Great Southern, WA	100
2022 Penfolds Cellar Reserve Chardonnay	Tumbarumba, NSW	110
2020 Shaw & Smith M3 Chardonnay	Adelaide Hills, SA	200

ROSÉ, CHILLED RED & SWEET

2022 Minuty Rosé	Provence, France	75
2020 Minuty Prestige Rosé	Provence, France	125

RED

LIGHT & ELEGANT

2021 T'Gallant Cyrano Pinot Noir	Mornington, VIC	70
2022 Narkoojee Pinot Noir	Gippsland, VIC	90
2023 Clyde Park Pinot	Geelong, VIC	110
2021 Coldstream Hills Block D Pinot Noir	Yarra Valley, VIC	190

MEDIUM BODIED & ALTERNATIVE

2023 Sutton Grange Fairbank Sangiovese (v)	Bendigo, VIC	75
2022 Charles Melton La Belle Mere GSM	Barossa Valley, SA	95
2021 Devils Lair Honeybomb Lux Pinot Noir	Margaret River, WA	75
2021 John Duval Plexus Shiraz Grenache Mourvedre (v)	Barossa Valley, SA	120
2018 Penfolds Cellar Reserve Grenache (v)	Barossa Valley, SA	160
2022 Etursca Nero D'Avola	Sicily, Italy	75
2021 Karman Rioja Tempranillo	Rioja, Spain	80
2017 Cavalier Pepe Irpinia Aglianico	Campania, Italy	85
2019 Cantina Tollo 'Mo' Montepulciano d'Abruzzo Riserva DOP	Abruzzo, Italy	90
2022 Petit Perou Beaujolais 'Tu M'tiens au Jus' (v)	Beaujolais, France	90
2023 St Huberts Cabernet Sauvignon	Yarra Valley, VIC	80
2019 West Cape Howe Book Ends Cabernet Sauvignon (v)	Mount Barker, WA	95
2019 Coldstream Hills Reserve Cabernet Sauvignon	Yarra Valley, VIC	120
2021 Vasse Felix Cabernet Sauvignon (v)	Margaret River, WA	135
2016 Wynns O'Deas Red Blend	Coonawarra, SA	220
2020 Penfolds Bin 704 Cabernet	Napa Valley, USA	250

RED

BIG & BOLD

2010 Maysinne Heathcote Shiraz	Heathcote, VIC	75
2022 Saltram Mamre Brooks Shiraz	Barossa Valley, SA	80
2021 Penfolds Bin 28 Shiraz (v)	Barossa Valley, SA	110
2022 Torbreck The Struie (v)	Barossa Valley, SA	120
2021 Sutton Grange Estate Syrah	Bendigo, Victoria	125
2021 Heathcote Estate Shiraz	Heathcote, VIC	130
2021 Henschke Keyneton Euphonium	Eden Valley, SA	150
2017 Heathcote Estate Museum Shiraz	Heathcote, VIC	150
2020 Penfolds Bin 600 California Cabernet Shiraz	California, USA	180
2019 Rockford Basket Press Shiraz	Barossa Valley, SA	220
2022 Penfolds Bin 389 Cabernet Shiraz	McLaren Vale, SA	240

BEER AND PRE-MIXERS

Elevate your experience with our thoughtfully curated beer menu. Embarking on a journey through hops, barley, and innovation, our selection showcases a diverse range of brews to delight beer enthusiasts and novices alike.

TAP BEER

SCHOONER PINT

Carlton Draught 4.6%	VIC	11	15
Balter XPA 5%	QLD	15	19
Great Northern Super Crisp 3.5%	QLD	11	15
4 Pines Pacific Ale 3.5%	NSW	14	18
Pirate Life South Coast Pale Ale 4.4%	SA	13	17
Mountain Goat Very Enjoyable Beer 4.3%	VIC	14	18
4 Pines Pale Ale 5.1%	NSW	15	19
Asahi 5%	JAPAN	16	20
Peroni 5%	ITALY	16	20
Balter Hazy IPA 6%	QLD	15	19
Carlton Dry 4.5%	VIC	14	18
Everyday Australia Draught Lager 4.3%	VIC	9	12
Balter IPA 6.8%	QLD	14	18
Jetty Road Pale Ale 4.8%	QLD	14	18
Balter Eazy Hazy 4%	QLD	15	19
Mountain Goat - Rotating Tap	VIC	14	18

TAP PRE-MIXERS

		SCHOONER	PINT
Hard Rated 4.5%	VIC	16	21
Brookvale Union Ginger Beer 4%	NSW	16	21

PACKAGED BEER

Cascade Premium Light (375ml) 2.4%	VIC	10
Mountain Goat Summer Ale (375ml) 4.7%	VIC	15
Corona Extra (355ml) 4.5%	MEXICO	14
Two Bays Pale Ale (gf) (375ml) 4.5%	VIC	16
Sommersby Apple Cider (330ml) 4.5%	DENMARK	13

SPIRITS

Indulge in the world of spirits with our meticulously curated menu, where each sip tells a story of craftsmanship and character. Our selection is a journey through time and tradition, featuring a diverse array of premium liquors that have been distilled to perfection.

GIN

Archie Rose Signature Dry Gin	15
Aviation	15
Bombay Sapphire	15
Citadelle Gin	16
Fords	14
Four Pillars Rare Dry	15
Four Pillars Shiraz	15
Hendricks	16
Monkey 47	15
Patient Wolf Melbourne Dry	16
Roku	15
Tanqueray	15
Tanqueray No*10	19
The Botanist	17
Saint Felix Wild Forest	15
 Add Fever Tree Mediterranean Tonic	 3

MEZCAL

Xicaru Reposado	17
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TEQUILA

1800 Coconut	16
Clase Azul Reposado	45
Don Julio Anejo	18
Don Julio 1942	35
Don Julio Reposado	16
Don Julio Blanco	15
Herradura Plata	14
Volcan Blanco	15
El Jimador Blanco	14
Volcan Blanco	15
Volcan Anejo Cristalino	18

VODKA

Belvedere	15
78* Australian Vodka	15
Grey Goose	16
Ketel One	14
Ketel One Citron	15

AMARO & BRANDY

Amaro Montenegro	13
Amaro Nonino	16
Averna	13
Campari	13
Dom Benedictine	15
Barsol Pisco	16
Hennessy VS	16
Hennessy VSOP	20
Hennessy XO	45

SCOTCH

HIGHLAND	
Dalwhinnie 15yr	18
Glenmorangie Signet	45
Glenmorangie X	14
Oban 14yr	20

SPEYSIDE

Balvenie 14yr Caribbean Cask	22
Benriach 10yr	15
Glenfiddich 12yr	16
Glenlivet 15yr	24
Macallan 12yr Triple Cask	20

ISLANDS

Highland Park 12yr	18
Talisker 10yr	18

LOWLAND

Bladnoch Samsara	20
Glenkinchie 12yr	18

CAMPBELLTOWN

Glen Scotia Campbeltown Harbour Single Malt	16
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SCOTCH

BLENDS

Johnnie Walker Black Label	15
Monkey Shoulder	14

ISLAY

Ardbeg 10yr	18
Bowmore 12yr	17
Lagavulin 8yr	19
Lagavulin 16yr	23
Laphroaig 10yr	18

WHISKEY

BOURBON

Bulleit	14
Dickel No. 8	14
Eagle Rare 10yr	20
Jack Daniels	13
Jack Daniels Gentleman Jack	15
Maker's Mark	14
Woodford Reserve	14
Woodford Reserve Double Oak	15
Woodford Reserve Rye	16

CANADIAN

Canadian Club	13
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IRISH

Jameson	13
Redbreast 12yr	19

JAPANESE

Hibiki Harmony	28
Nikka From The Barrel	18
Toki	15
Yamazaki 12yr	45

AUSTRALIAN

Hellyers Road Double Cask	20
Starward Nova	16
Starward Solera	18
Starward Two-fold	15

RUM

Bacardi Carta Blanca	14
Bacardi Spiced	14
Bundaberg	14
Diplomatico Reserva	18
Diplomatico Mantuano	15
Goslings Black Seal	15
Kraken	15
Pampero Especial	14
Plantation O.F.T.D	19
Ron Zacapa 23	20
Burdekin Virgin Cane Spirit	16
Burdekin Vintage Cane Spirit	16
Burdekin Premium Aged Rum	16
Sagatiba Cachaca	15

LIQUEUR

Amaretto	13
Aperol	13
Baileys	13
Chambord	13
Cointreau	13
Drambuie	13
Frangelico	13
Green Chartreuse	18
Italicus	15
Jagermeister	13
Kahlua	13
Lillet Blanc	13
Limonce Limoncello	13
Malibu	13
Midori	13
Peach Schnapps	13
Pernod Absinthe	18
Pimm's	13
Saint Felix Aperitivo	13
Sambuca Bianco	13
Sambuca Nera	13
St Germain	13

ALCOHOL FREE

SOFT DRINKS

GLASS	425ml	
Coca Cola		5
Coca Cola Zero		5
Ginger Ale		5
Tonic Water		5
Sprite		5
Lift		5

PACKAGED

Fever Tree Mediterranean Tonic	200ml	6
Bundaberg Ginger Beer	200ml	5
Monster Energy	500ml	7
Monster Energy Mango Loco	500ml	7

Antipodes Sparkling	1000ml	13
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MOCKTAILS

FLORAL RIVIERA	12
Grapefruit, peach, lemon	

PARADISE FOUND	12
Pineapple, orgeat, cinnamon & fig bitters, lime	

NON ALCOHOLIC WINE

Plus & Minus Pinot Noir	10 / 40
Plus & Minus Pinot Grigio	10 / 40

NON ALCOHOLIC BEER

Asahi Super Dry 0.0% (300ml)	10
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