

# FIREPOP®

## TO BEGIN

- Rock oyster / fermented chilli, finger lime *gf* 5 ea  
Cured duck / Piel de Sapo melon, Koroneiki olive oil *gf* 10  
Corn 'rib' / Caciocavallo cheese, yoghurt butter, garlic *vgt, vgn-opt, gf* 8 ea

## ENTRÉES

- Sourdough bread / coconut labneh cheese, Koroneiki olive oil, mint *vgn* 5 ea  
Fish crudo / raw wild-caught fish, white soy, citrus, mandarin oil *MP*  
Sugar Snap peas / spring herbs, rhubarb *vgn* 16  
Stracciatella / yellow peach, lime, chilli, Koroneiki olive oil *vgt* 25

## POPS (min 2)

- Tofu / sesame dressing, Sichuan chill oil, coriander *vgn* 9 ea  
Pork belly / fermented chilli, garlic, soy *gf* 10 ea  
Lamb / sesame cumin dukkah, chilli 9 ea  
Fullblood MBS 9+ Wagyu beef cube / sea salt, garlic crisp *gf* 35g 19 ea  
Fullblood MBS 9+ Wagyu beef slice / barrel-aged soy, Tasmanian wasabi, sesame 25g 14 ea  
Duck / green kiwi 8 ea  
Chicken tail / sake, grey sea salt *gf* 12 ea  
Chicken heart / garlic olive oil, grey sea salt *gf* 7 ea  
Octopus / Fullblood MBS 9+ Wagyu fat, Rock oyster cream *gf* 14 ea

## SHARED MAINS

- Angus beef rib eye 'accordion' steak / Kalamata olive oil, black pepper, lemon *gf* 200g 35  
Fish / capers, spring herbs, basil oil *gf* 140g *MP*  
Fullblood MBS 9+ Wagyu beef 'accordion' steak / sea salt, garlic crisp, Nashi pear, wasabi oil *gf* 200g 72

## SIDES

- Potatoes / yoghurt butter, dill *vgt, gf* 13  
Salad / cos, radicchio, nashi pear, lemon vinaigrette, chervil *vgn, gf* 14  
Peppers / sesame oil, grey sea salt, grape *vgn, gf* 12

## TO FINISH

- Pannacotta / buttermilk, strawberries, white balsamic, Hardy's Mammoth olive oil *vgt, gf* 15  
Salted caramel corn "rib" / yoghurt butter, salted caramel, fermented corn gelato *vgt, gf* 15



## CLASSIC SET MENU

80 per person

Cured duck / Piel de Sapo melon, Koroneiki olive oil *gf*

Sourdough bread / coconut labneh cheese, Kalamata olive oil, mint *vgn*

Fish crudo / raw wild-caught fish, white soy, citrus, mandarin oil

Sugar Snap peas / spring herbs, rhubarb *vgn*

Fullblood MBS 9+ Wagyu beef slice / barrel-aged soy, Tasmanian wasabi, sesame

Duck / green kiwi

Lamb / sesame cumin dukkah, chilli

Angus beef rib eye / Kalamata olive oil, black pepper, lemon *gf*

Salad / cos, radicchio, nashi pear, lemon vinaigrette, chervil *vgn, gf*

Potatoes / yoghurt butter, dill *vgt, gf*

Pannacotta / buttermilk, strawberries, white balsamic, Hardy's Mammoth olive oil *vgt, gf*

## ADD-ONS (min 2)

Rock oyster / fermented chilli, finger lime *gf* 5 each

Veuve Laperriere Blanc de Blancs Brut / NV Chenin Blanc - Loire Valley, France 120ml 17

This set menu is available for groups of 2 or more. Whole table only.

Groups of 6+ dine on one of our set menus.



## SIGNATURE SET MENU

140 per person

Cured duck / Piel de Sapo melon, Koroneiki olive oil *gf*

Sourdough bread / coconut labneh cheese, Kalamata olive oil, mint *vgn*

Fish crudo / raw wild-caught fish, white soy, citrus, mandarin oil

Sugar Snap peas / spring herbs, rhubarb *vgn*

Octopus / Fullblood MBS 9+ Wagyu fat, Rock oyster cream *gf*

Fullblood MBS 9+ Wagyu beef cube / sea salt, garlic crisp *gf*

Duck / green kiwi

Lamb / sesame cumin dukkah, chilli

Fish / capers, spring herbs, basil oil *gf*

Fullblood MBS 9+ Wagyu beef 'accordion' steak / sea salt, garlic crisp, Nashi pear, wasabi oil *gf*

Salad / cos, radicchio, nashi pear, lemon vinaigrette, chervil *vgn, gf*

Potatoes / yoghurt butter, dill *vgt, gf*

Salted caramel corn "rib" / yoghurt butter, salted caramel, fermented corn gelato *vgt, gf*

## ADD-ONS (min 2)

Rock oyster / fermented chilli, finger lime *gf* 5 each

Gosset Extra Brut / NV Pinot Noir, Chardonnay, Meunier - Champagne, France 120ml 35

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## PRE-THEATRE MENU

50 per person

Assorted pickles / seasonal pickles on arrival *vgn*

Cured duck / Piel de Sapo melon, Koroneiki olive oil *gf*

Sourdough bread / coconut labneh cheese, Kalamata olive oil, mint *vgn*

Sugar Snap peas / spring herbs, rhubarb *vgn*

Duck / green kiwi

Angus beef rib eye / Kalamata olive oil, black pepper, lemon *gf*

Potatoes / yoghurt butter, dill *vgt, gf*

This pre-theatre set menu is available for groups of 2 or more.

Whole table only. Dining duration is one hour.

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We take all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.

Menu is subject to change depending on seasonality.

Public holiday surcharge 15% | Tables of 6 or more service charge 10% | Credit card surcharge 1.8%