



firechief

PIZZERIA - RESTAURANT - FUNCTIONS

GREAT FOOD WOOD FIRED

#notjustpizza



firechief
PIZZERIA - RESTAURANT - FUNCTIONS

**TRY OUR
'FEAST' MENU**

**BOOK YOUR
NEXT FUNCTION
WITH US**

#notjustpizza

FEAST MENU

FEAST Menu One - \$25 pp / add dessert for an additional \$10 pp

Antipasto board of Prosciutto crudo, buffalo mozzarella, olives,
smoked eggplant dip, aged balsamic, stone baked focaccia bread

Wood fired pizzas

Margherita DOP - Authentic San Marzano, tomato, buffalo mozzarella, fresh basil and E.V.O.O

Commander in chief - Salami, capsicum, onion, mushrooms, Kalamata olives, fior di latte

Wood fired chicken breast, cherry tomato, roasted mushroom, onion, fior di latte

Rocket, pear and parmesan salad, candied walnuts

Shoestring fries, tomato sauce and aioli

FEAST Menu Two – \$25 pp / add dessert for an additional \$10 pp

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Porcini mushroom arancini, with pesto

Slow braised Pork and veal meatballs, in tomato sugo, granada padano parmesan, sea salt

Risotto - Wood fired chicken breast, garlic, baked pumpkin, thyme roasted shallots

Braised lamb shoulder salad, roasted kent pumpkin, roasted hazelnuts,
avocado, goats curd, with a citrus vinaigrette

FEAST menu three - \$28 pp / add dessert for an additional \$10 pp

Baked Goats Cheese - Honey, currants, chilli, and rosemary with char grilled sour dough

Chicken Escabesh Bruschetta - Carrot, celery and leek, mayonnaise on chargrilled sourdough

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Stuffed zucchini flowers of ricotta, red onion, asparagus, grilled zucchini, cherry tomato, chilli

House made saffron tortellini, salmon, cream, dill and caper sauce

Rigatoni Bolognese – pork and veal crushed pomodoro sugo, garlic, onion, parsley

LUNCH

Light Lunch - \$15 pp
includes glass house wine, beer, soft drink

Guests can select on the day

ZUCCHINI FRITTERS

Zucchini fritters, spring vegetables, goats cheese mousse

ROAST VEGETABLE SALAD

Eggplant, capsicum, pumpkin, capers and spinach, drizzled balsamic dressing

PROSCIUTTIO PANINI

Toasted Panini with San Daniele prosciutto, buffalo mozzarella and rocket

EGGPLANT PARMIGIANA PANINI

Toasted Panini with eggplant parmigiana Napoli, buffalo mozzarella and basil

SMOKED SALMON TOAST

House smoked salmon, horseradish cream, baby beets and melba toast

SPAGHETTI AL TONNO

Tuna, olives, cherry tomato and spinach, white wine and napoli sauce

GRILLED LAMB

Lamb tender loins, polenta chips, smashed avocado, tomato and green olive salsa

PRIVATE DINING

Set Menu One
2 course \$40 pp
3 course \$50 pp

Starters

Pork and veal meatballs, spiced with parsley and basil, in tomato sugo,
granada padano parmesan, sea salt flake bread

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Porcini mushroom arancini, with pesto

Chicken Bruschetta - Carrot, celery and leek and mayonnaise on chargrilled sour dough

Main

Spring Lamb

Slow braised lamb shank, shallots, seasonal vegetables red wine, herb, creamy mash potato

Wood Fired Chicken Breast

Napoli sauce, mozzarella, crispy pancetta with a rocket, parmesan and cherry tomato salad

Chargrilled Porterhouse

250 gram dry aged porterhouse, baked cheesy potato gratin, passata, green pea salsa

Risotto

Slow roasted mushrooms, house made porcini stock, truffle oil, shaved parmesan

Dessert

Tiramisu - Traditional in-house recipe

Chocolate mousse - House made honey comb

Sticky date pudding - Butterscotch sauce, vanilla bean ice cream

PRIVATE DINING

Set Menu Two
2 course \$30 pp
3 course \$40 pp

Starters

Antipasto board of Prosciutto crudo, buffalo mozzarella, olives, smoked eggplant dip, aged balsamic, stone baked focaccia bread

Main

Risotto

Slow roasted mushrooms, house made porcini stock, truffle oil, shaved parmesan

Chief Burger

200 gram beef, tasty cheese, house pickles, cos lettuce, roma tomato, house made burger sauce, shoe string fries

Roasted fish fillet

Kipfler potato salad, sherry vinegar, shallot and olive oil, mixed herbs, asparagus and capers

Or any one of our wood fired pizzas

Dessert

Bomboloni

Cinnamon doughnuts, drizzled with maple syrup and crushed almonds

CANAPÉS

4 Canapés 22 pp

4 Canapés and 2 Grazing 28 pp

6 Canapés and 2 Grazing 35 pp

Cold canapés

Coffin bay oyster with prosecco and chive vinaigrette

Prosciutto wrapped rockmelon

Chicken escabesh bruschetta

Wild mushroom and roquette bruschetta

Beetroot cured salmon and dill crème fraiche crostini

Buffalo mozzarella and heirloom tomato crostini, aged balsamic

Antipasto skewers of cured meats and pickled vegetable

Warm canapés

Pancetta croquettes, sriracha mayonnaise

Salmon ricotta tortellini with saffron cream

Chargrilled lemon and thyme chicken skewers with garlic aioli

Pork and veal meatballs in tomato sugo

Herb and spice rubbed chicken riblettes, garlic aioli

Porcini mushroom arancini, with pesto

Zucchini fritters with lemon aioli

Grazing items

Semolina dusted calamari, harissa mayonnaise, fresh lemon wedges

Rigatoni bolognese -Slow cooked veal and pork, fresh parsley and parmesan

Black angus beef sliders, jarlsberg, garlic aioli

Stone baked pizza slabs

Braised lamb shoulder and roast kent pumpkin salad

Coopers ale battered flathead with fries

Dessert

Mini chocolate and gelato cones

Lemoncello and Orange Campari granita shots

Chocolate mousse tart

Hot cinnamon donuts

Tiramisu



firechief

PIZZERIA - RESTAURANT - FUNCTIONS

PROSECCO ON TAP

FLUTE.
PITCHER.
COCKTAIL.

#notjustpizza

VINO

Sparkling / Champagne

	glass	500ml	bottle
NV Veuve D' Argent Blanc de Blanc, Loire	9	26	39
Innocent Bystander Prosecco 'on tap'	7	24	
Pipsqeauc Moscato, Barossa Valley	9		41
NV G.H. Mumm Cordon Rouge Champagne			89
NV Perrier Jout Grand Brut			198

White

Henschke "Peggy Hills" Riesling			53
Tatachilla Semillon Sauvignon Blanc SE Aust	7		28
Huntaway Sauvignon Blanc Marlborough NZ	9	29	44
Tatachilla Pinot Grigio, SE Aust	7	21	32
Pepik Pinot Grigio, Tasmania			51
Vidal Pinot Gris, East Coast, NZ	8		36
Huntaway Chardonnay, Gisborne NZ	11	34	51
Sandleford Estate Chardonnay, Margaret River			59

Rose

Innoncent Bystander Rose, Yarra valley	10	32	48
--	----	----	----

Red

Kapuka Pinot Noir, Marlborough NZ	9	28	42
Oakridge Pinot Noir, Yarra Valley	11		52
Pikes Luccio Sangiovese, Clare Valley	10		44
Pikes Tempranillo, Clare Valley			39
Coriole "Restone" Cab Sauv, Mc Claren Vale	10	30	48
Beaumont Cabernet Merlot, Barossa Valley	8		32
The Conductor by Phillip Shaw Merlot, Orange			48
Villa Maria Private Bin Syrah, Hawkes Bay			56
Knappstien 'The Insider' Shiraz Malbec			68
Tatachilla Shiraz Cabernet, SE Aust	7		28
St.Hallets Garden of Eden Shiraz, Barossa	11		34
Henschke "Henry Seven" Shiraz, Grenache, Viognier			84

Sweet

Josef Chromy Botrytis Reisling, Tasmania	10		
--	----	--	--

COCKTAILS

Prosecco Cocktails – all 12

Mandarino	Mandarin, rosemary
Negroni Sbagliato	Campari, orange zest
sgroppino	Lemon gelati, vodka
basilco	Strawberry, fresh torn basil
Mora	Chambord, thyme, blackberry

Cocktails

Espresso Martini	Espresso, absolut vanilla, kahlua 15
Negroni	Plymouth gin, vermouth, campari 14
Aperol Spritz	Prosecco, aperol, soda 12
Lychee Martini	Soho liqueur, absolut, apple juice, lemon juice 12
Firechief Fling	Watermelon liqueur, absolut, strawberry, apple juice 14

BEER

Italian

Castello	Blonde	330ml	7
Dolomiti	Pilsner	330ml	7
Messina	Lager	330ml	8
Peroni	Lager	330ml	8
Birra di amare	chiara	330ml	8

Coopers	Light	375ml	5.5
Kronenburg	Lager	330ml	8
Corona	Lager	355ml	8
Brooklyn	Lager	375ml	8
Sapporo	Golden Lager	355ml	8
Coopers	Dark Ale	375ml	8.5
Coopers	Sparkling Ale	375ml	7.5
Thomas Cooper	16' Vintage Ale	355ml	8

Cider

Somersby	Pear	330ml	8
Thatchers	Apple	330ml	8
Mela Rosa	Apple	330ml	10



firechief
PIZZERIA - RESTAURANT - FUNCTIONS

DELIVERING MORE THAN JUST PIZZA

YOUR CLUB COULD BE
ELIGIBLE FOR OUR 2017
SPONSORSHIP PACKAGE.
ASK US HOW

#notjustpizza