

# ENTREES



*Perfect for sharing—or savouring solo.*

**MARINATED WARM OLIVES.....\$12**

Australian olives, citrus **(VG, V, GF, DF)**

**ROASTED DAMPER.....\$10**

(2) house-made roasted garlic butter **(V)**

**ARANCINI.....\$15**

(3) Pumpkin, feta, thyme, parmesan, aioli **(V)**

**BRUSCHETTA .....\$14**

(2) Sourdough, tomato, basil, red onion, feta, balsamic, chickpea puffs **(V)**

**BURRATA.....\$24**

Peaches, roasted hazelnut, baby roquette, balsamic reduction & pane di casa.

**SUNFIRE WINGS.....\$16**

Peri mayo **(GF)**

**PAN-FRIED SCALLOPS.....\$18**

(3) Garlic butter, pangrattato, parsley

**GARLIC PRAWNS.....\$20**

Creamy peri, rosemary puffed rice, charred sourdough

**SUNFIRE CALAMARI.....\$19**

Homemade roasted tomato purée, lemon **(GF) (NUTS)**

**HALOUMI .....\$15**

Chilli-honey drizzle, micro herbs **(GF)**

***Please inform our staff of any food allergies.***



# FROM THE GRILL



*Premium cuts, char-grilled to perfection.*

**250G WAGYU RUMP..... \$40**  
Tender, rich in flavour  
Marbling Score 5-6+

**250G EYE FILLET.....\$50**  
Lean, grilled to your liking

**350G RIBEYE BONE IN.....\$52**  
Marbled, bold flavour

**300G SCOTCH FILLET.....\$52**  
Lean, grilled to your liking

**CHAR-GRILLED LAMB CUTLETS.....\$44**  
(4) Chimichurri

## **All served with;**

Honey-glazed baby carrots, sautéed greens,  
and your choice of creamy mash or frites

**Choice of sauce: .....\$2.50**  
Diane · Peppercorn · Classic Gravy · Mushroom

ALL STEAKS ARE SEASONED AND BASTED  
WITH HOUSE-MADE GARLIC BUTTER.

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# MAINS & PASTA



**SPAGHETTI BURRATA.....\$30**

Homemade tomato passata, cherry tomatoes, spinach, roasted capsicum (V)

**POLLO FETTUCCHINE.....\$31**

Char-grilled chicken, mushrooms, spinach, creamy basil pesto, pine nuts, shaved parmesan

**PRAWNS & CALAMARI ALLA VODKA....\$35**

Mezzi rigatoni, creamy tomato-vodka sauce, chilli, shaved parmesan

**SUNFIRE RISOTTO.....\$30**

Char-grilled chicken, mushrooms, creamy risotto, chilli, shaved parmesan, micro herbs (GF)

**CHARRED SALMON.....\$38**

Creamy mash, buttered greens, beurre blanc (GF)

**SUNFIRE NOURISH BOWL.....\$27**

Mesclun, red cabbage, avocado, roasted butternut, edamame, split mung bean, miso tahini dressing, sesame (VG, V, GF, NUTS )

**RUSTIC CAESAR SALAD.....\$18**

Cos lettuce, house Caesar dressing, parmesan, croutons, crispy bacon, egg, fried puffs

**ADD CHAR-GRILLED CHICKEN.....\$10**

**ADD SUNFIRE CALAMARI .....\$13**

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# SIDES & KIDS MEALS



PARMESAN FRIES.....\$11  
Garlic Aioli (V)

ROASTED CAULIFLOWER.....\$12  
Yoghurt, tahini, micro herbs (GF, V)

PEAR, ROCKET & FINGER LIME.....\$16  
Baby roquette, reggiano, pine nuts,  
balsamic reduction (V, GF)

CHARRED CORN RIBS.....\$12  
Garlic butter, paprika, spicy mayo (V, GF)

CHAAT POTATOES.....\$13  
Spicy mayo, micro herbs (V)

KIDS CHEESE BURGER.....\$13  
Beef patty, cheese, ketchup, fries

KIDS CHICKEN NUGGETS.....\$13  
Served with fries and ketchup.

KIDS SPAGHETTI BOLOGNESE.....\$13  
Parmesan cheese

KIDS FISH AND CHIPS.....\$13  
Fries and ketchup

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# DESSERTS



WALNUT BROWNIE.....\$14  
Vanilla ice cream (GF)

HOMEMADE BURNT BASQUE  
CHEESECAKE.....\$15  
Lemon zest, berry coulis (GF)

APPLE CRUMBLE TART.....\$15  
Vanilla bean ice cream

PEACHES COLADA PANNA  
COTTA.....\$18  
Coconut, peaches & vanilla bean (GF)

AFFOGATO.....\$10  
Vanilla ice cream, espresso

ADD A SPLASH LIQUEUR.....\$6

SORBET OF THE WEEK.....\$9  
Seasonal sorbet (V, VG, GF, DF)

## STICKY & DIGESTIVES

AMARO MONTENEGRO.....\$12  
Bittersweet herbal Italian liqueur.

DE BORTOLI NOBLE ONE.....\$14  
Lusciously sweet Botrytis Semillon.

PENFOLDS GRANDFATHER TAWNY..\$18  
Rich, aged fortified wine

ESPRESSO MARTINI.....\$19  
Vodka, espresso, coffee liqueur, baileys

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THE SUNFIRE KITCHEN  
LUNCH SPECIALS

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**SUNFIRE CHICKEN BURGER.....\$23**

*Flame-grilled chicken, lettuce, tomato, cheese,  
onion, peri mayo.*

*Served with fries dusted with paprika.*

**CHARRED PINEAPPLE BEEF BURGER.....\$24**

*Beef, char-grilled pineapple, cheese, lettuce, tomato,  
BBQ sauce & mayo.*

*Served with fries dusted with paprika.*

**CALAMARI & ROCKET SALAD.....\$25**

*Baby roquette, pear, reggiano, pine nuts, balsamic reduction,  
finger lime caviar (V · GF)*

**CHICKEN PARMIGIANA.....\$26**

*Crumbed chicken, melted cheese, tomato passata, house salad*

*Served with fries dusted with paprika.*

**CRISPY FISH TACOS.....\$24**

*Crispy fish fillets, lettuce, corn, salsa, peri mayo, finger lime  
caviar.*

**AVAILABLE FRIDAY & SATURDAY ONLY  
11:30AM - 4:00PM**

*Our full à la carte menu is available alongside  
our lunch specials.*

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