ENTREES

Perfect for sharing—or savouring solo.

MARINATED WARM OLIVES.....$14
Australian olives, citrus **(VG · V · GF · DF)**

GARLIC BREAD.....$13
Warm Turkish bread, house-made garlic butter

BURRATA.....$25
Peaches, rocket, toasted hazelnuts, balsamic reduction & charred sourdough.

ARANCINI.....$18
(3) Pumpkin, feta, thyme, parmesan, aioli **(V)**

BRUSCHETTA.....$16
(2) Whipped ricotta, tomatoes, shallots, fresh basil & balsamic reduction **(V)**

PAN-FRIED SCALLOPS.....$22
(3) Garlic butter, pangrattato, parsley **(I)**
Add toasted sourdough **+$4**

GARLIC PRAWNS.....$24
Creamy peri, rosemary puffed rice, charred sourdough **(I)**

SUNFIRE CALAMARI.....$19
Homemade roasted tomato purée, lemon
(GF · NUTS) (I)

BEETROOT & HUMMUS DIP..... $18
Fresh dill, toasted hazelnuts & charred sourdough **(V)**

KINGFISH CRUDO.....$28
Mandarin-jalapeño vinaigrette, parsley oil **(A)**

GRILLED HALLOUMI.....$16
Baby rocket, chilli-infused honey & lemon **(GF · V)**

Please inform our staff of any food allergies.

FROM THE GRILL

Premium cuts, char-grilled to perfection.

250G WAGYU RUMP.....$49
Tender, rich in flavour
Marbling Score 5–6+

250G EYE FILLET.....$56
Lean, grilled to your liking

350G RIBEYE BONE IN.....$60
Marbled, bold flavour

CHAR-GRILLED LAMB CUTLETS.....$52
(4) pieces, grilled to your liking, chimichurri

All served with;
Baby rocket, radicchio & shaved parmesan, balsamic reduction, with your choice of creamy mash or frites.

Choice of sauce: $2.50
Diane · Peppercorn · Classic Gravy · Mushroom
Chimichurri· Béarnaise

Surf & Turf Topper
Char-grilled prawns · béarnaise sauce.....**$10 (i)**

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

Please inform our staff of any food allergies.

MAINS & PASTA

GNOCCHI NAPOLITANA.....$31
Potato gnocchi, housemade passata, basil,
whipped ricotta **(V· GF)**

CRAB SPAGHETTI.....$43
Western Australian Shark Bay crab, cherry tomatoes,
chilli, garlic, parsley & toasted pangrattato **(A)**

PRAWNS & CALAMARI ALLA VODKA....$37
Mezzi rigatoni, creamy tomato-vodka sauce,
chilli, shaved parmesan **(I)**

POLLO FETTUCCINE.....$34
Char-grilled chicken, mushrooms, spinach,
creamy basil pesto, pine nuts, shaved parmesan

SUNFIRE RISOTTO.....$34
Char-grilled chicken, mushrooms, creamy risotto,
chilli, shaved parmesan, microherbs **(GF)**

HUMPTY DOO BARRAMUNDI.....$48
Seared prawns & scallops, seasonal vegetables,
Champagne beurre blanc & chilli oil **(GF · M)**

SUNFIRE SUPREME.....$35
Grilled chicken breast, house Sunfire sauce, paris
mash, seasonal vegetables **(GF)**

RAINBOW BOWL.....$32
Roasted pumpkin, chickpeas, lettuce, shredded
carrot, radicchio, sesame & pumpkin seeds,
lemon miso tahini **(GF · VG · V)**

CAESAR SALAD.....$19
Cos lettuce, crispy bacon, parmesan, croutons,
boiled egg & house-made Caesar dressing
Add char-grilled Chicken $10
Add Sunfire Calamari.....$13 (I)

Please inform our staff of any food allergies.

ON THE SIDE

PARMESAN FRIES.....$11
Garlic aioli **(V)**

CAPRESE SALAD..... ....$21
Tomato, fresh mozzarella, basil &
balsamic reduction **(V · GF)**

CHARRED CORN RIBS.....$12
Garlic butter, paprika **(V· GF)**

BROCCOLINI & ZUCCHINI.....$18
Whipped ricotta, toasted almonds &
lemon zest **(V· GF)**

LITTLE GUESTS

KIDS CHICKEN NUGGETS.....$13
Fries and ketchup

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

KIDS FISH.....$13
Fries and ketchup **(I)**

KIDS STEAK.....$15
Fries and ketchup

Please inform our staff of any food allergies.

DESSERTS

WALNUT BROWNIE.....$15
Vanilla ice cream **(GF)**

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

HOMEMADE TIRAMISU.....$16
Espresso & Disaronno-soaked sponge, mascarpone cream & cocoa dust.

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

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

ADD A SPLASH LIQUEUR.....$9

SORBET OF THE WEEK.....$7
Ask our team for this week's flavour.
(VG, V, GF, DF)

FROMAGE.....$29
Chef's selection of cheeses, quince paste & lavosh.

STICKY & DIGESTIVES

ESPRESSO MARTINI.....$24
Vodka, espresso, coffee liqueur, baileys

PENFOLDS GRANDFATHER TAWNY..$20
Rich, aged fortified wine

DE BORTOLI NOBLE ONE.....$12
Lusciously sweet Botrytis Semillon.

Please inform our staff of any food allergies.

Two Course Set Menu

$60pp

STARTER

CHOOSE ONE:

Arancini-

Pumpkin, Feta & Thyme (3)

Sunfire Calamari-

Roasted tomato puree' **(GF) (I)**

Haloumi-

Baby rocket, chilli-infused honey & lemon **(V · GF)**

MAIN

CHOOSE ONE:

250G Wagyu Rump

Baby rocket, radicchio & parmesan salad, choice of mash or frites.

Sunfire Risotto

Char-grilled chicken, mushrooms, creamy risotto, chilli, shaved parmesan, microherbs **(GF)**

Prawn & Calamari alla Vodka

Mezzi rigatoni, creamy tomato-vodka sauce, chilli, shaved parmesan **(I)**

Sunfire Supreme

Grilled chicken breast, house Sunfire sauce, paris mash, seasonal vegetables **(GF)**

For bookings of 14 or more guests, a set menu is required on Friday and Saturday evenings.

3 Course Set Menu

$75 pp

STARTER

CHOOSE ONE:

Arancini

(3) Pumpkin, Feta & Thyme

Sunfire Calamari

Roasted tomato puree' **(GF)(I)**

Haloumi

Baby rocket, chilli-infused honey & lemon **(V· GF)**

Pan-Fried Scallops

(3) Garlic butter, pangrattato, parsley **(I)**

MAIN

CHOOSE ONE:

250G Wagyu Rump

Baby rocket, radicchio & parmesan salad, choice of mash or frites.

Sunfire Risotto

Char-grilled chicken, mushrooms, creamy risotto, chilli, shaved parmesan, microherbs **(GF)**

Humpty Doo Barramundi

Seared prawns & scallops, seasonal vegetables,
Champagne beurre blanc & chilli oil **(GF · M)**

Gnocchi Napolitana

Potato gnocchi, homemade passata, basil,
whipped ricotta **(V· GF)**

DESSERT

CHOOSE ONE:

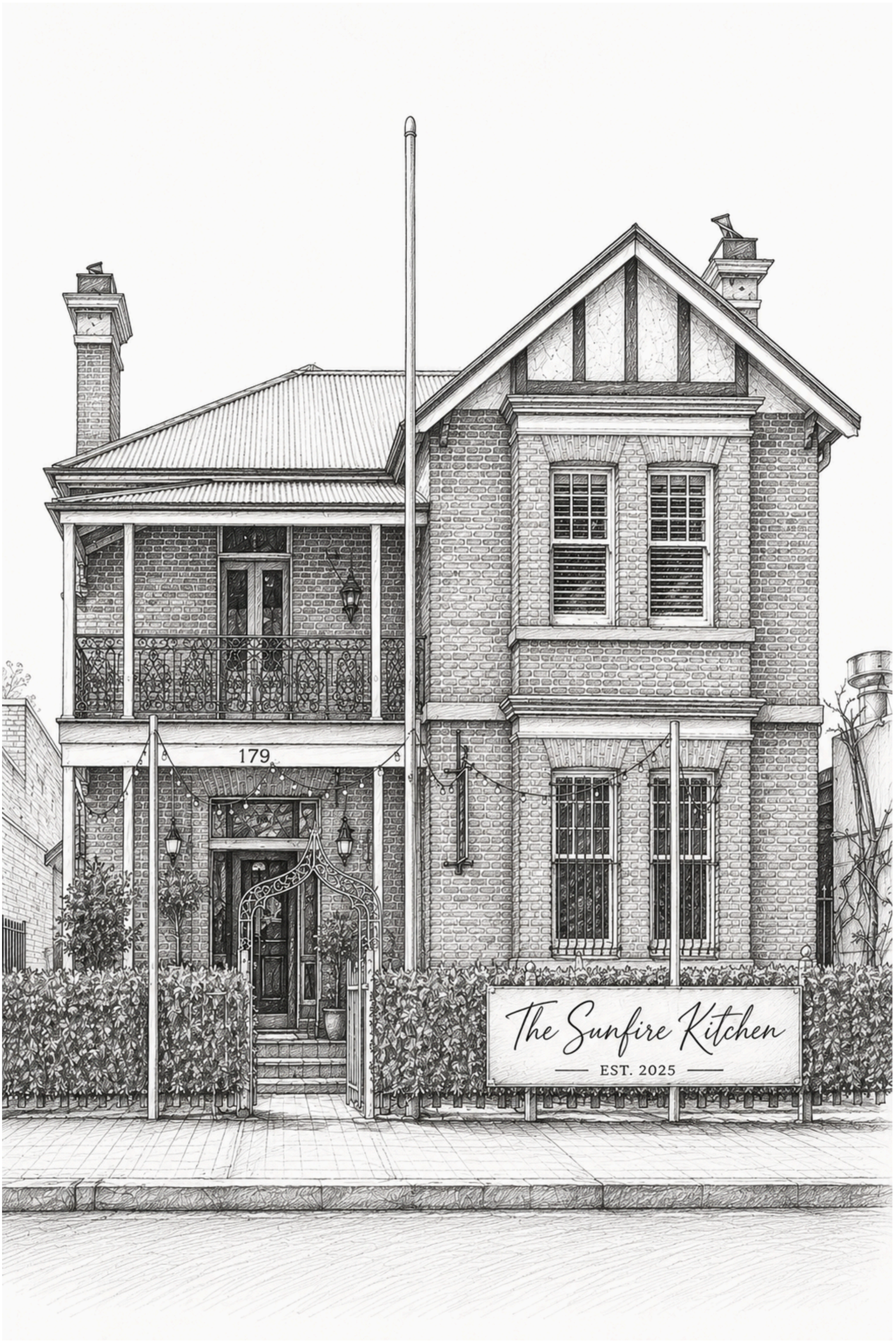
Walnut Brownie

Vanilla ice cream **(GF)**

Homemade Burnt Basque Cheesecake

Lemon zest, berry coulis **(GF)**

For bookings of 14 or more guests, a set menu is required on Friday and Saturday evenings.


179
The Sunfire Kitchen
EST. 2025