

FIRE BABY | Pizza Menu



Margherita 24

San Marzano tomato sauce, mozzarella, basil, parmiggiano, evo

Calabrese 27

San Marzano tomato sauce, mozzarella, hot salami, onion, olives, capsicum

Capricciosa 28

San Marzano tomato sauce, mozzarella, ham, mushroom, olives, artichokes

Siciliana 33

San Marzano tomato sauce, buffalo mozzarella, eggplant, hot salami, parmiggiano, basil

Vegetariana 25

San Marzano tomato sauce, eggplant, olives, capsicum, onion, rocket, chilli

Maialina 30

San Marzano tomato sauce, mozzarella, pancetta, ham, sausage, mild salami

Pepperoni 26

San Marzano tomato sauce, mozzarella, pepperoni, oregano

Spicy Salami 27

Tomato nduja sauce, mozzarella, hot salami, basil

Prosciutto 32

San Marzano tomato sauce, mozzarella, rocket, prosciutto, cherry tomatoes, parmiggiano

The Occy 35

San Marzano tomato sauce, Fremantle octopus, pancetta, parsley

Smoked Brisket 32

Mozzarella, provolone, caramelised onions, roast garlic, Fire Baby BBQ

Fun Guy 27

Mozzarella, truffle cream, mushrooms, truffle oil

Fire Baby Gamberi 31

Mozzarella, zucchini, cherry tomato, prawns, hot salami, parsley

Patate e salsiccia 26

Mozzarella, provolone, roast potato, salsiccia, rosemary

Ortolana 26

Mozzarella, zucchini, eggplant, capsicum, olives, parsley

La Gabby 27

Mozzarella, roast potato, pancetta, honey, toasted walnuts



All cheeses made locally with local dairy. Gluten free available +5, Vegan cheese available +4

FIRE BABY



Snacks & Bites

Fire Baby marinated Sicilian, Kalamata, and Australian wild olives	12
Garlic Bread with melted fior di latte	18
Puff bread with garlic rosemary oil, fire roasted capsicum and whipped feta dip	22
Polpette (Italian meatballs) in Napoli sauce with parmesan, and house-made bread	19
Caprese salad with buffalo mozzarella, Roma and cherry tomatoes, basil, balsamic glaze, evo	16
Rocket, parmesan, and pear salad with champagne and honey dressing	16

Kids Pizza 14

Margherita

San Marzano tomato sauce, mozzarella

Ham and Cheese

San Marzano tomato with ham and mozzarella

Pepperoni

Pepperoni San Marzano tomato sauce, mozzarella

Something Sweet

Fire Baby Tiramisu 16

Layers of Savoirdi, coffee and mascarpone

Nutella Calzoncino 14

With vanilla bean ice cream



FIRE BABY

Weekday Lunch Menu

S.Kidman Wagyu Beef Burger 27
Cheese, Fire Baby Mustard, Cos Lettuce, Tomato, Butter Pickle + Chips

Greek Salad 26
Olives, Red Onion, Tomato, Cucumber, Feta, Dressing + Grilled Chicken

Porchetta Roll 22
House Parmesan Focaccia Roll, Charred & Pickled Cabbage, Piccalilli + Mayo

PASTA

Pesto Alla Genovese Rigatoni 26
Pinenuts, Parmesan Basil, Rocket, Sugar Snap, Fresh Peas + Tendrils

Beef Ragu 28
Pappardelle, Tomato, Slow Cooked Beef + Parmesan

Prawn Linguine 32
Linguine, King Prawn, Cherry Tomato, Pangratatto, Butter Sauce, Chilli + Garlic

Pork & Fennel Conchiglie 28
Pork & Fennel Sausage Mix, Arrabiatta + Parsley



Because we use only the freshest, seasonal ingredients and love to innovate, our menus are subject to change.

EMBER

Snacks & Small Plates

Charcoal Focaccia	6
Olive Oil, Balsamic + Cultured Butter	
Pacific Oyster Natural	6
Champagne Mignonette	
Pacific Oyster Rockefeller	7
Creamed Spinach + Pangrattato	
Open Face Tartine	8
Wagyu Flank Chimichurri + Pickle	
Lamb Ribs	28
Fire Baby BBQ Sauce + Chives	
Crispy Chicken Ribs	26
Buttermilk Ranch + Chives	
Ocean Trout Sashimi	28
Tamarind, Shallot + Green Mango	
Prawns	30
Bisque, Celery + Coconut (3 pcs)	
Calamari	26
Pickle, Chilli + Shallot	
Burrata	28
Pear, Pistachio + House Bread	
Tomato Medley	22
Stracciatella, Caperberries + Lemon Myrtle	

Mains

Conchiglie Pasta	40	Duck Two Ways	54
Truffle, Verjus + Mushroom		Pomegranate, Pink Pepper + Parsnip	
Rigatoni Arrabiata	38	Crispy Half Chicken	48
Basil, Olive + Stracciatella		Smoked Sauce, Charred Onion + Labneh	
BBQ Pork Cutlet	49	Charred Murray Cod	56
Hot Honey + Pickles		Spring Onion + Dill	

Beef Cuts

All steaks served with our house made chimichurri

Phoenix Wagyu T-Bone MB 6-7+ 500g	78
Phoenix Wagyu Striploin on Bone MB 6-7+ 600g	84
Little Joes Striploin MB 4+ 300g	66
S Kidman Wagyu Scotch Fillet MB 2-3+ 300g	70
S Kidman Wagyu Denver Cut MB 4-5+ 300g	72
S Kidman Wagyu Rump Cap MB 4-5+ 300g	68
Icon XB Wagyu Flank MB 6-7+ 300g	70
Southern Ranges MB 2+ Cross Cut Smoked BBQ Short Rib 500g	57
Blackboard Sharing Specials	MP
Waiter to advise	

Sauces

Chimichurri, Fire Baby BBQ, Fermented Chilli	6 ea
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Sides

Duck Fat Potatoes	12	Seasonal Greens	12
Smoked Salt		Garlic Butter	
Mushrooms	12	Seasonal Leaf Salad	12
Onions + Garlic		Ember Lemon Myrtle Dressing + Fetta	
Country Fries	12	Charred Carrots	12
Rosemary Salt + Parsley		Honey, Butter + Parsley	

Desserts

Vanilla Creme Brulee	18	Ice Cream	6
Valrhona 66 Ice Cream		Vanilla Bean, Pistachio, Valrhona 66	per scoop
Charcoal Apple Rhubarb Crumble	18	Sorbets	6
Crème Anglaise		Pandan, Mango	per scoop

EMBER

SHARED SET MENU

Ember Stone

110pp

To Begin

Pacific Oysters + Champagne Mignonette
Ocean Trout Sashimi, Tamarind + Shallot

Middle

Crispy Half Chicken Smoked Sauce,
Charred Onion + Labneh
Seasonal Leaf Salad + Ember Lemon Mrytle Dressing

Mains

O'Connors Superior MB 5+ Rump Cap
House Mustards + Horseradish + Chimichurri
Country Fries, Rosemary Salt + Parsley

Dessert

Vanilla Crème Brulee + Valrhona 66 Chocolate

Please note that menus are subject to change without notice based on seasonal availability.