



FIRE

FIRE IN THE SKY

The menu at FIRE is built around a diverse variety of Argentinian fires. Fires which are formed using a curated selection of woods including, apple, oak, and almond woods. The central fire being the 'Parrilla', an open wood-fired hearth grill with adjustable grates. Other supporting fires include 'Asado' prepared 'a la cruz' over a bed of burning embers, 'Rescoldo' an ancient method of ingredients buried and cooked under the embers, 'Caldero' where the iron pot slowly simmers and bubbles over the flame, 'Chapa' where the iron skillet over the coals 'a la plancha' style. These fires provide a rich canvas on which authentic Argentinian recipes bring unique flavour profiles alive to carefully selected ingredients. A cuisine developed over hundreds of years of migration integrating a unique blend of the old and new worlds, regionality, and a melting pot of cultures.



The FIRE culinary team is led by Group Culinary Director Christopher Millar and Head Chef Lamley Chua. Together with leading Argentinian chefs Soledad Nardelli and Patricia Ramos they have developed a carefully curated menu that features authentic Argentinian dishes in a contemporary style. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs. Patricia being one of Argentina's leading female grill masters, brings her own personal and honest touch to the humble fire.



Argentinian Chef
Soledad Nardelli

Chef Soledad Nardelli is a leading representative of the modern gastronomy renaissance. Having trained in Argentina, France and Spain, she was named "Chef of the Future" in 2009 by the International Academy of Gastronomy and is recognised by the Argentine government as the Ambassador bringing Argentine Cuisine to the world.

SET LUNCHEON MENU

3-Course Set Lunch

\$58++

(Additional Glass of Red / White / Prosecco \$15++)

APERITIVOS (Select 1)

Heirloom Tomatoes and Roasted Corn Salsa
Arugula | Red Onion | Basil Oil | Feta Cheese

Roasted Pumpkin Soup
Pumpkin Seeds | Paprika | Extra Virgin Olive Oil

Marinated Stracciatella Cheese
Sour Dough | Aged Balsamic | Arugula | Basil

Crab & Octopus Salad
Tomatoes | Cucumber | Coriander | Lime
Supplement \$12++

PLATO PRINCIPAL (Select 1)

Seared Sustainable Barramundi
Caponata | Fennel | Charred Lemon

Asado Grilled Paprika Marinated Free-Range Baby Chicken
Corn Humita | Roasted Heirloom Carrot | Chimichurri

Wild Mushrooms Risotto
Truffle | Parmesan | French Butter

Wood-fired Wagyu Hanging Tender
Ratte Potato | Broccoli | Red Chimichurri
Supplement \$20++

Parrilla Grilled US Morgan Ranch Striploin MS 6-7
Ratte Potato | Roasted Brussels Sprout | Red Chimichurri
Supplement \$30++

POSTRE (Select 1)

Warm Dark Chocolate Fondant
Orange | Chocolate Crumble | Chocolate Sauce

Panqueque de Dulce de leche
Buttery Crepes | Mix Berries | Strawberry Ice Cream

Wood-fired Sourdough 13

brushed with Wagyu Fat, 'Yerba Mate' Smoked Sea Urchin Butter

Plato De Empanada

3 Empanadas | 6 Empanadas

18

34

Empanadas from Three Argentinian Regions

Beef Flank | Cumin | Aji Molido

Charred Corn | Gouda | Paprika

Grilled Squid and Cod | Bell Peppers | Ciboulette

Mud Crab 'Rescoldo' 39

Mud Crab cooked over Almond Wood Embers
Hokkaido Scallop | Clementines | Charred Fennel

Patagonian Red Prawns 'Parrilla' 38

Parrilla-grilled Patagonian Red Prawns | Northern Criollita Sauce

Seasonal Heirloom Tomato Salad 36

Grilled Peaches | Crispy Serrano Ham | Arugula Vinaigrette

House-made Chorizo Sausage 'Choripán' 32

Parrilla-grilled Chorizo Sausage | Iberico Chorizo Sauce
Fig Compote | Choripán | Croutons

Provoleta 'Chapa' 38

Provolone Cheese on cast iron skillet
Capers | Sage | Shallots | Fugazetta

PLATO PRINCIPAL

LUNCH A LA CARTE

Black Cod ‘A la Plancha’	59
Seaweed Chimichurri Crispy Zucchini Flower Crushed Potatoes with Preserved Lemon	
Slow-cooked Sherry and Orange Marinated Iberico Pork Ribs	53
Gremolata	
Grilled Stuffed Zucchini with Stracciatella	46
Olives and Aji Molido Amaranth and Parmesan Risotto	
Amelia Park Lamb Saddle on the Bone	58
Rosemary Broad Beans Eggplant Escabeche Hot Palermo Pepper Sauce	
Devesa Argentinian Grain-Fed Boneless Rib-Eye 250g	55
Red Chimichurri	
Tajima Full Blood Wagyu Thick Skirt MB 4-5 200g	75
Red Chimichurri	
US Morgan Ranch Striploin MS 6-7 250g	83
Red Chimichurri	

VERDURAS

Potatoes from the New World ‘Rescoldo’	15
Sundried Tomato Tapenade	
Roasted and Smoked Heirloom Carrots Honey	15
Wood-fired White Corn Corn Humita	15
Palermo Peppers ‘Parrilla’ Smoked Salt	18
Smoked Asparagus	20
Pickles Tartara Sauce Homemade Ricotta Fried Garlic	

POSTRE

LUNCH A LA CARTE

Flan Adriana	26
Dulche De Leche	
Choco Torta	24
Gianduja Sorbet Hazelnut	
Citrus Poached Quince	24
Blueberries Bay Leaf and Orange Ice Cream	

QUESO

Daily Cheese Selection Two Types	31
Malbec Poached Quince Quince paste Walnut Wafers	

CON CAFÉ

Alfajores	5 <i>each</i>
Dulce De Leche Cookies	