



FIRE

FIRE IN THE SKY

Indulge sky high at FIRE, where traditional asado flavours meet modern techniques, crafting unique dishes that honour Argentina's culinary heritage. With a focus on grilled meats, a time-honoured staple of the country, FIRE innovates by embracing contemporary methods, diverse cuts and tantalizing seasonings. Curated with precision, our grilled meats are delicately infused with the essence of apple, oak and almond woods.

We exalt the fervor that fuels Argentinians, extending it to our bold and vibrant cuisine. Each bite ignites with explosive flavours, embodying the same zest and passion ingrained in the people. Within our inviting ambience, meticulous attention to detail and warm staff, you'll experience the very essence of Argentinean culture—the fervent heartbeat of a nation at FIRE.



The FIRE culinary team is led by leading Argentinian chef Soledad Nardelli together with an all-star ensemble of specialised chefs. Soledad brings years of experience and creativity as one of Argentina's most influential female chefs and combined, the team has over a century of experience in cooking and hospitality. Each and every one of them bring their unique perspective and approach to food research and innovation, developing a carefully curated menu that features authentic Argentinian dishes in a contemporary style.



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 recognized by the Argentine government as the Ambassador bringing Argentine Cuisine to the world.

GAUCHO SET LUNCH MENU

3-Course Set Lunch \$48++

4-Course Set Lunch \$58++

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

APERITIVOS (Select 1)

MARINATED HEIRLOOM TOMATOES AND ROASTED PEACH (V)

Goat Cheese | Toasted Walnuts | Aged Balsamic and Raspberry Vinaigrette

JUNIPER SMOKED DUCK BREAST

Lettuce | Spanish Onions | Black Olives | Truffle Aioli

POACHED OYSTERS, SOMKED SALMON AND MUD CRAB TARTARE

Japanese Cucumber | Shallots | Capers | Chive Sour Cream

Supplement \$12++

SOUP

ROASTED BUTTERNUT SQUASH SOUP (V)

Chili Flakes | Toasted Pumpkin Seeds | Croutons | Extra Virgin Olive Oil

PLATO PRINCIPAL (Select 1)

PLANCHA SEARED SUSTAINABLE BARRAMUNDI

Caponata Stew | Potatoes | Shaved Fennel | Citrus Vinaigrette

GRILLED PAPRIKA MARINATED FREE-RANGE BABY CHICKEN

Garlic Confit Potato Puree | Roasted Corn | Cannellini Beans | Chimichurri

MIX FOREST MUSHROOMS RISOTTO (V)

Black Truffle | Pecorino | French Butter

ENTRE TODOS ARGENTINIAN GRAIN-FED STRIPLOIN 300g

Herb Roasted Marble Potatoes | Roasted Broccolini | Red Chimichurri

Supplement \$25++

ENTRE TODOS ARGENTINIAN GRAIN-FED RIBEYE 300g

Herb Roasted Marble Potatoes | Roasted Broccolini | Red Chimichurri

Supplement \$30++

POSTRE (Select 1)

LAVENDER INFUSED WHITE CHOCOLATE MOUSSE

Caramelised Peach Compote | Vanilla Ice Cream

PANQUEQUE DE CHOCOLATE AND COFFEE

Buttery Crepes | Hazelnut Crumble | Strawberry Sorbet

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

APERITIVOS

ARGENTINIAN BREAD BASKET

\$15

Pan De Campo Served with Chimichurri Butter | Braised Lentils, EVOO

PLATO DE EMPANADA

3 Empanadas | 6 Empanadas

\$16

\$30

Empanadas from Three Argentinian Regions

Hand-Cut Beef | Cumin | Aji Molido

Charred Corn | Mozzarella | Paprika | Béchamel

Patagonian Red Prawn | Onions | Leeks | Cream Cheese

CITRUS-CURED OCEAN TROUT GRAVADLAX

\$32

Japanese Cucumber | Green Apple | Radish | Torrentés Vinaigrette

PATAGONIAN RED PRAWNS

\$32

Grilled Patagonian Red Prawns | Northern Corn Criollita Salsa

SEASONAL HEIRLOOM TOMATO SALAD

\$28

Grilled Peaches | Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps

TWICE-BAKED PROVOLETA SOUFFLÉ (V)

\$26

Roasted Heirloom Peppers | Black Olives | Barn Eggs

BEEF AND CORN HUMITA TAMALE

\$20

Braised Argentinian Beef Cheeks | Oregano | Cumin

HOUSE-MADE ARGENTINIAN MANGALICA PORK SAUSAGE 180G

\$14

Paprika | Cumin | Oregano

Served with Chimichurri & Salsa Criolla

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

PLATO PRINCIPAL

BLACK COD “CHUPÍN DE PESCADO” \$59

Potato | Tomato and Capsicum Seafood Stew | Paprika | Oregano

ROASTED TASMANIAN GRASS-FED RACK OF LAMB \$55

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

CORN-FED SPATCHCOCK CHICKEN 800G \$45

Garlic | Paprika | Green Chimichurri

CRISPY POTATO GNOCCHI (V) \$35

Tomato Sauce Reduction | Baby Heirloom Tomatoes | Basil Oil | Aged Parmesan

MENU DE CARNE

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN STRIPLOIN 300G \$58

Devesa | Grass-Fed | 3-4 Weeks Wet Aged

ARGENTINIAN BONELESS RIB-EYE 300G \$60

Entre Todos | Grass-Fed | Grain-Finish | 3-4 Weeks Wet Aged

AUSTRALIAN FULL BLOOD WAGYU THICK SKIRT 200G \$55

Altair | MB 4-5 | Grass Fed | 2 Weeks Wet Aged

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

SHARING CUTS

All Served with Chimichurri and Salsa Criolla

ARGENTINIAN OP RIB 1KG <i>Devesa Grain-Fed 3-4 Weeks Wet Aged</i>	\$190
ARGENTINIAN TOMAHAWK 1.2KG <i>Entre Todos Grass-Fed Grain-Finish 3-4 Weeks Wet Aged</i>	\$210
ARGENTINIAN T-BONE 1KG <i>Entre Todos Grass-Fed Grain-Finish 3-4 Weeks Wet Aged</i>	\$170
ARGENTINIAN SHORT RIB 700G <i>Entre Todos Grass-Fed Grain-Finish 3-4 Weeks Wet Aged</i>	\$95
ROASTED SLOW-COOKED TASMANIAN LAMB SHOULDER 500G <i>M.C. Herd Grass-Fed Rosemary & Thyme Garlic</i>	\$68
MATAMBRITO DE CERDO 400G <i>Ramos Iberian Pork Flank Fennel, Green Apple and Celery Salad</i>	\$58
FARMED WHOLE SUSTAINABLE SEABASS 700G <i>Green Salsa Garlic Charred Lemon</i>	\$68

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

VERDURAS

CRUNCHY BEEF FAT POTATOES \$14

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS \$15

Honey | Chimichurri

GRILLED WHITE CORN \$15

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI \$18

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS \$16

Smoked Salt | Thyme

CRIOLLA SALAD \$18

*Mixed Garden Leaves | Spanish Onions | Heirloom Cherry
Tomatoes | Citrus Vinaigrette*

PLATO DE VERDURAS \$45

CRUNCHY BEEF FAT POTATOES

Paprika | Herbs | Ají Molido

ROASTED AND SMOKED HEIRLOOM CARROTS

Honey | Chimichurri

GRILLED WHITE CORN

Corn Humita | Provoleta | Parsley

ROASTED ASPARAGUS AND BROCCOLI

Homemade Ricotta | Fried Garlic Crisps | Tartar Sauce

GRILLED SWEET PALERMO PEPPERS

Smoked Salt | Thyme

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.



F I R E

POSTRE

FLAN ADRIANA \$24

Dulce De Leche | Meringue | Summer Berries

CHOCO TORTA \$22

Gianduja Chocolate Sorbet | Toasted Hazelnuts | Passion Fruit Reduction

MALBEC RED WINE POACHED QUINCE \$26

Malbec Sorbet | Vanilla Tuille | Lime

QUESO

POSTRE VIGILANTE DE MEMBRILLO \$12

Gouda Cheese | Quince | Toasted Walnuts

DAILY CHEESE SELECTION THREE TYPES \$40

*Hard Cheese | Semi-Hard | Soft Cheese | Blue Cheese
Malbec Poached Quince | Toasted Walnuts | Sesame Crisps*

CON CAFE

DULCE DE LECHE ALFAJORES (2 PIECES) \$5

House-Made Dulce de Leche

CHOCOLATE ALFAJORES (2 PIECES) \$5

Chocolate Ganache

COCONUT AND DULCE DE LECHE ALFAJORES (2 PIECES) \$5

Desiccated Coconut

CONITOS (2 PIECES) \$5

Butter Cookies | Dulce de Leche | Dark Chocolate

CANDIES FROM CHEF SOLEDAD'S CHILDHOOD \$16

Kindly inform us about your dietary restrictions and / or food allergies upon ordering.
All prices are subject to 10% service charge and prevailing government taxes.