



# FIREDOOR



Firedoor is the only fire-powered restaurant in Australia, and quite possibly the most unique.

At Firedoor we work instinctively with the fire and the ingredients. We collaborate with our producers and suppliers to bring you the best produce available each day. The collaboration doesn't end here; we also love to work with event organisers wanting to create a bespoke event at our Surry Hills restaurant. We have yet to do two events the same and thrive on collaborating to craft a menu and experience to fit within your event requirements.



## EXCLUSIVE RESTAURANT EVENTS

For a different event, thrill guests with the drama and theatre of the open kitchen at Firedoor.

Firedoor is available for exclusive hire for private events, seating up to 45 guests or 80 guests for a standing cocktail party. The restaurant offers flexibility allowing event holders to craft their ultimate dining experience in collaboration with the Firedoor team.

### SEATED EVENTS

Lunch or dinner capacity 45 guests

5 course shared menu \$90 pp

Canapes on arrival | price per piece

*Please note an individually plated menu is also available if required*

### COCKTAIL EVENTS

Cocktail capacity 80 guests

3 hour cocktail party menu \$85pp

4 hour cocktail party menu \$105pp

### MINIMUM SPEND

Lunch | Monday – Saturday | \$5,000

Dinner | Monday – Thursday | \$10,000

Dinner | Friday + Saturday | \$15,000

Note: For all group reservations and events a discretionary 10% service charge is added to the final bill as a gratuity for staff. Please note the service charge is not included in the minimum spend. Prices are valid for 3 months.



### SAMPLE 5 COURSE SHARED MENU

Bread, smoked butter, sprouted rye  
Smoked ricotta, candied tomato, black olive  
Tuna, nashi pear, shiso  
Murray cod, hakurei turnips, pil pil  
Black market chuck, charred onions, salsa verde  
Smoked potatoes| mixed leaves| grilled greens  
Coconut, finger lime and pineapple bomb

### SAMPLE CANAPE MENU

Padron pepper, guanciale, pepperberry 6  
Grilled asparagus, smoked duck ham 6  
Bacalao, roasted red pepper, crouton 7  
Stracciatella, grilled zucchini, lemon confit 6  
Candied tomato, smoked ricotta, black olive 6  
Kingfish, mandarin, shiso 7  
Black market chuck, salsa verde 8  
Kangaroo, flatbread, macadamia 12  
Octopus, nduja, chickpea 12  
  
Woodfired pavlova, smoked cream, passionfruit 9  
Basque tart, grilled meyer lemon curd 9  
Dark chocolate, honeycomb 9



## WANT MORE?

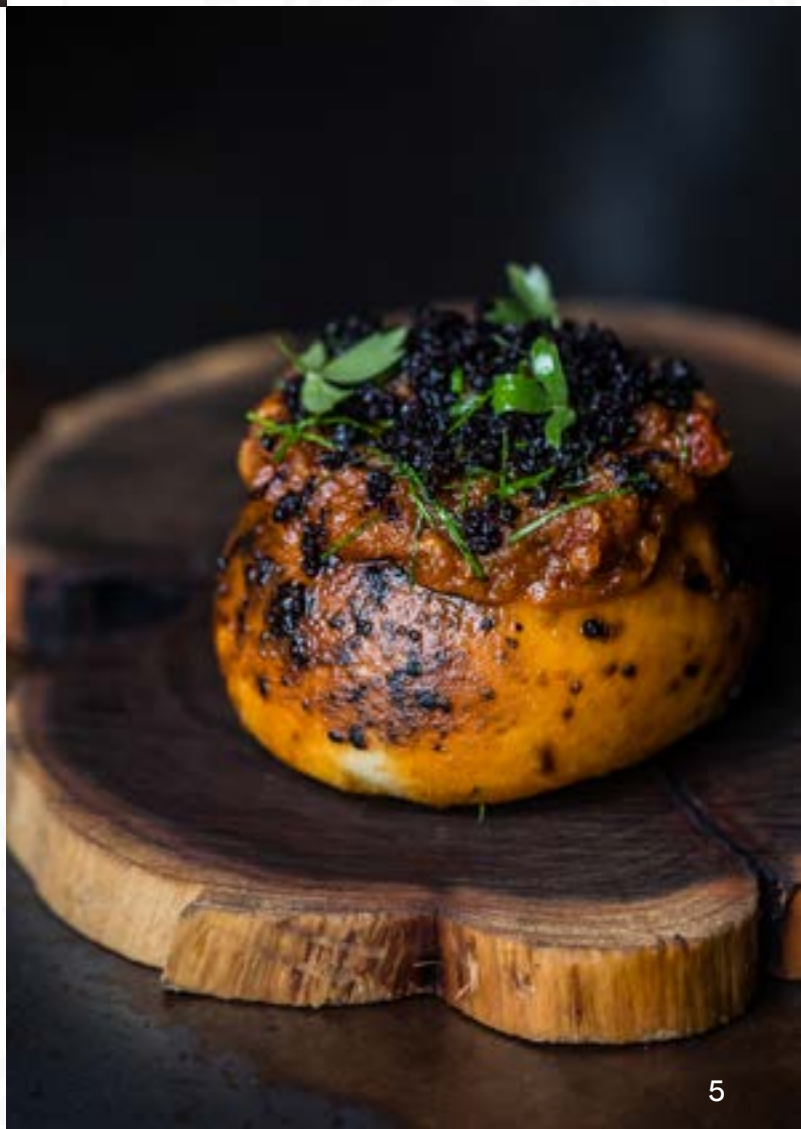
A number of Firedoor specialties are available to add on to your event menu.

### SEATED LUNCH OR DINNER

- Our signature 185+ dry aged rib on the bone \$55pp (substitute for main course)
- Canapes on arrival | per piece price
- Live Tanks | Firedoor's live tanks hold array of live seafood including marron, crabs, abalone, and lobster, subject to availability we can order these in as additional or substitute course based on market price.
- Cheese selection with bush honey and woodfire fruit bread \$15pp

### COCKTAIL

- Cheese station with bush honey and woodfire fruit bread \$20pp
- Charcuterie station with escalavada, woodfired breads \$20pp
- Combined cheese and charcuterie station \$30pp





## LENNOX HASTIE EXPERIENCE

Chef and Owner, Firedoor

Lennox Hastie is fascinated by fire.

*'In one way or another, I think we are all fascinated by fire. Fire forges a connection between people, as we sit around it and share its warmth. Cooking with fire is elemental, it lays an ingredient bare; it makes cooking more intimate, more exciting and more enjoyable. It is also the hardest way to cook that I know.'*

For a truly special event, allow Lennox to take you and your guests on a journey of finding fire. Lennox can introduce guests to Firedoor with a welcome at the start of your event. Lennox can also talk guests through the Firedoor philosophy, use of wood, native ingredients and cooking with fire, as well as an introduction to the menu.

Enquire with our events team for further information.

## FIREDOOR GIFTS

Finding Fire by Lennox Hastie

Cooking at its most elemental

*"With fire came the first transformation of food into culture. Lennox Hastie is proof that cooking with fire is so much more than barbecue. It is a primary tool for bringing food culture to the table and making everything, from vegetables to seafood, taste divine"* – Massimo Bottura

In Finding Fire Lennox Hastie tells the story of how he learnt the language of fire, as well as sharing more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best.

Add signed copies of Finding Fire for your guests to take home - \$60

## FIREDOOR OFFSITE EVENTS

Firedoor also offers offsite catering, bringing the theatre of fire to you.

From private homes to farms, remote islands and the bush, cooking a menu with fire is a unique way to elevate your event. With our very own custom cooking equipment, including wood-fire grills, nearly anywhere is possible. Chef Lennox and Restaurant Manager Raurri work with individuals to create extraordinary events like no other.

Speak to our events team for further information.

## BEVERAGE

Firedoor is fully licensed with a wine and cocktail list created by Sommelier Miki Bisceglia. Wines have been selected for their smokey notes and hints of mineral freshness, which pair seamlessly with what is on the plate.

## COCKTAILS

EARL GRACIE	22	LONG AUTUMN	21
underground spirits gin, blueberry, earl grey tea		ketel one vodka infused with rhubarb, apricot brandy, orange, roast chilli	
OLD DOG, NEW TRICK	20	PINK MATTER	22
bulleit bourbon whiskey, strawberry, basil, smoked sugar		bulliet bourbon, goji berry, fresh rosella, lemon verbena	
FOOL'S GOLD	21	PICK ME & FIX ME	21
pampero blanco rum, pink lady apple, kiwi, cucumber, lemon myrtle		don julio blanco, pear, carrot, agave, lime	
PANDAN'S LABRYNTH	22		
germana cachaca, coconut, pandan, lemongrass			

## WINE LIST

### SPARKLING

2018	SASSAFRAS, PET NAT, CHARDONNAY/SAVAGNIN	70
	Canberra district, ACT	
NV	CHARLES HEIDSIECK, CHAMPAGNE, BRUT RESERVE	155
	Reims, France	

### WHITE

2017	ADELINA, WATERVALE, RIESLING	68	2016	DOMAINE CHAMPALOU, VOUVRAY, CHENIN BLANC	79
	Clare Valley, South Australia			Loire Valley, France	
2017	RAVENSWORTH, 'THE GRAINERY', VIOGNIER/MARSANNE	85	2016	KERRI GREENS, 'HICKSON' CHARDONNAY	82
	Murrumbateman, New South Wales			Mornington Peninsula, Victoria	
2017	FATTORIE PARRI, 'GIGI BIANCO', TREBBIANO	63	2017	DOMAINE REWA, CHARDONNAY	115
	Tuscany, Italy			Central Otago, New Zealand	

## ORANGE

2017 SIGURD, WHITE BLEND 79  
Barossa Valley, South Australia

## ROSE

2017 LA PETITE MORT, PINOT NOIR/SANGIOVESE 69  
Granite Belt, Queensland

## RED

2015 THICK AS THIEVES, 'LEVINGS', 87 2016 EXPRESS WINEMAKERS, 'THE DEEP 69  
PINOT NOIR SOUTH', SYRAH  
Yarra Valley, Victoria Mount Barker, Western Australia

2017 PARADIGM HILL, 'L'AMI SAGE', 130 2013 MADONNA DELLE GRAZIE, 'BAUCCIO', 115  
PINOT NOIR AGLIANICO DEL VULTURE  
Mornington Peninsula, Victoria Basilicata, Italy

2016 JAMSHEED, 'SEVILLE', SYRAH 108  
Yarra Valley, Victoria

2015 TELMO RODRIGUEZ, 'GABA DO XIL', 72  
MENCIA  
Valdeorras, Spain

## DESSERT WINES

2017 VASSE FELIX, CANE CUT, SEMILLON (375 ML) 62  
Margaret River, Western Australia

2009 GRANDE MAISON, MONBAZILLAC (500 ML) 104  
Monbazillac, France



## BEVERAGE PACKAGE

3 HOURS

\$75PP

4 HOURS

\$95PP

5 HOURS

\$115PP

### SPARKLING

2018 SASSAFRAS, PET NAT, CHARDONNAY/SAVAGNIN  
Canberra District, ACT

### WHITE

2017 ADELINA, WATERVALE, RIESLING  
Clare Valley, South Australia

2017 FATTORIE PARRI, 'GIGI BIANCO', TREBBIANO  
Tuscany, Italy

### ROSE

2017 LA PETITE MORT, PINOT NOIR/SANGIOVESE  
Granite Belt, Queensland

### RED

2017 TOOLANGI ESTATE PINOT NOIR  
Yarra Valley, Victoria

2016 EXPRESS WINEMAKERS, 'THE DEEP SOUTH', SYRAH  
Mount Barker, Western Australia

### BEER

GARAGE LARGER  
Wellington, NZ

LORD NELSON 'FIRELORD'  
The rocks, NSW

# FIREDOOR TERMS + CONDITIONS 2019

## BOOKING CONFIRMATION FIREDOOR

Terms and Conditions form must be completed signed and returned to us with the specified deposit to ensure your booking is confirmed. Tentative reservations will only be held for 7 days.

## DEPOSIT

A 50% deposit (of minimum spend requirement) must be given at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled. Please note a variable surcharge applies to all credit and debit card transactions.

## MINIMUM SPEND

Payment policy requires that the remaining 50% minimum spend be paid 7 working days (Monday to Friday) prior to your event. The outstanding balance is to be settled on the day of your function. Firedoor does not offer account facilities.

## FINAL NUMBERS/PAYMENT

Guaranteed numbers are required 3 working days prior to your event. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater. Please note a minimum 7 days notice is required for Live Tank orders.

All accounts need to be settled at the conclusion of the event. Personal/company cheques will not be accepted. Please note that a 1.5% surcharge will be applied to all credit/debit card payments. This is not refundable in the event of a cancellation. Please note a variable surcharge applies to all credit and debit card transactions.

## CANCELLATIONS

All cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the event date for Firedoor book out 30 or less days before your event date 100% of the deposit will be retained. 31 or more days before your function date a \$500 administration fee will be retained from the deposit.

## DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces which are part of the restaurant.

## INSURANCE/PUBLIC LIABILITY

Firedoor accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

## DELIVERY/COLLECTION OF GOODS

Firedoor will only accept delivery of goods on the day of the event and all goods must be collected on the same day unless prior arrangements have been made.

## FOOD/BEVERAGES

Firedoor does not permit food or beverages to be brought onto the premises (Wedding or birthday cakes excluded).

## MENU

Menus are created at the discretion of Head Chef Lennox Hastie and are reliant on the availability of seasonal items. Whilst we endeavour to accommodate all dietary requirements, we cannot guarantee availability of seasonal food items.

## DECORATIONS

Firedoor does not allow sparklers or candles where the flame is exposed; nor decorations which include glitter or confetti.

## MUSIC

All entertainment for exclusive use of Firedoor is subject to Firedoor management approval. Firedoor retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that don't comply with applicable law or which may cause Firedoor to breach the lease agreement.

## HOURS

Lunch events are between the hours of 12pm and 4pm. Dinner events are between the hours of 6pm and 11pm. Access to the venue for a lunch event is guaranteed from 10am. Access to the venue for an evening event is guaranteed from 4.30pm. Guests will be required to vacate the premises within 30 minutes after the conclusion of service. No guests may be on premise past midnight.

## RESPONSIBLE SERVICE OF ALCOHOL

Firedoor is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises.

## SERVICE FEE/PUBLIC HOLIDAYS

For all group reservations a 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. An additional 12.5% surcharge will apply to the account total for all functions held on public holidays.

## PRICE VARIATIONS

Every endeavour is made to maintain prices as originally quoted, however, they may change without notice.