

## STARTERS

### ✓F&O Bruschetta

tomato bruschetta on crostini's, smashed avocado, parmesan & basil \$14

### Garlic Chili Prawn Skillet

chorizo sausage, black tiger prawns, onion, peppers, garlic, chili oil, baked with cheese, side pizza bread \$21

### 🍷 Prosciutto Artichokes

artichokes stuffed with herb & garlic cream cheese, baked in garlic cream \$20

### 🍷 Mushroom Caps

stuffed with spinach & chorizo sausage, tomato ragout, baked with cheese \$17

### ✓ Spinach & Artichoke Dip

cream cheese, sundried tomato, spinach, artichoke, cheese, pizza bread \$18

### ✓ Fresh Pizza Bread

house pizza dough baked in our al forno oven with side balsamic & olive oil \$7 +bake with cheese \$3 +marinara dip \$4

### 🍷 Al Forno Brie

baked brie wheel, roasted garlic, cranberry chutney, fresh pizza bread \$21

### Mussels Capricciosa

pei mussels, white wine tomato broth, tomato, parsley, prosciutto, parmesan, pizza bread \$24

## SALADS & SOUP

### 🍷 Fire & Oak Caesar

romaine lettuce, crispy prosciutto, garlic croutons, creamy lemon dressing, parmesan \$18

### 🍷 Blackened Chicken

greens, char-grilled chicken, feta, boiled egg, chimichurri sauce, tomato, avocado, mango balsamic dressing \$24

### 🍷 Gorgonzola Steak

greens, arugula, 6oz sirloin steak, apple slices, caramelized onion, maple balsamic \$28

### 🍷 Citrus King Prawn

greens, sauteed garlic prawns, grape tomato, green peas, cucumber, peppers, orange segments, feta, citrus dressing \$27

### Soup of the Moment

housemade, ask for today's soup served with fresh pizza bread \$11

### Upgrade Your Greens:

char-grilled chicken \$7, garlic sauteed prawns \$10, 6oz sirloin steak \$15

## CASUAL PLATES

### 🍷 Fire Burger

choice of beef, chicken or impossible. herb garlic cream cheese, arugula, tomato, caramelized onion, sriracha aioli. includes side \$22

### 🍷 Oak Club Sandwich

char-grilled chicken, crispy prosciutto, melted fresh mozzarella, onion, tomato, garlic aioli, rosemary focaccia. includes side \$21

### 🍷 Steak Sandwich

6oz sirloin steak, caramelized onions, sauteed button mushrooms, drizzled sriracha aioli, fresh pizza bread. includes side \$28

## FRESH PASTA

### Lasagna Al Forno

housemade beef & pork bolognese, spinach, ricotta cheese, layered fresh lasagna, mozza \$23

### Spaghetti Vongole

mussels, prawns, sundried tomato, roasted garlic, white wine butter sauce, black squid ink pasta, crispy capers, parmesan cheese \$30

### Salmon Fettuccine

smoked salmon, capers, tomato garlic pesto cream sauce, fresh fettuccine, parsley \$27

### Spaghetti Bolognese

housemade beef & pork bolognese, mushroom, onion, fresh spaghetti pasta, parmesan \$23

### ✓Gorgonzola Gnocchi

gorgonzola cheese, cherry tomato, roasted garlic cream sauce, fresh gnocchi pasta, topped with parmesan cheese \$25

### Chicken Fettuccine

char-grilled chicken, garlic cream sauce, fresh fettuccine, scallions, parmesan \$25

### 🍷 Wild Mushroom Risotto

creamy arborio rice, onions, white wine, wild mushrooms, parmesan, sauteed garlic prawns \$26

## AL FORNO PIZZA

### ✓ Margherita

tomato sauce, fresh mozzarella cheese, lightly drizzled basil pesto \$23

### Pepperoni

the pizza classic, tomato sauce, sliced pepperoni, fresh mozzarella cheese \$23

### Loaded Hawaiian

tomato sauce, ham, bacon, pineapple, onion, fresh mozzarella cheese, drizzled bbq sauce \$25

### Salami & Bacon

tomato sauce, salami, bacon, mushrooms, kalamata olives, fresh mozzarella cheese \$25

### Napoletano

tomato sauce, black forest ham, mushrooms, onions, peppers, fresh mozzarella cheese \$24

### Chicken & Pesto

garlic cream sauce, char-grilled chicken, onion fresh mozzarella cheese, pesto drizzle \$26

### Prosciutto & Arugula

tomato sauce, prosciutto, kalamata olives, sundried tomato, artichokes, fresh mozzarella cheese, fresh arugula \$26

## MAIN COURSE

### 🍷 Arctic Char

pan seared arctic char over ratatouille sauce. served with saffron risotto & charred lemon \$35

### 🍷 Steak & Prawns

6oz sirloin, sauteed garlic prawns, red wine demi, steak seasoning. side & vegetables \$38

### 8oz Sirloin Steak

certified angus, house steak seasoning, red wine demi. side & vegetables \$37

### 🍷 7oz Filet Mignon

certified angus, house steak seasoning, red wine demi. side & vegetables \$49



## DESSERTS

### Sticky Toffee Pudding

warm caramel cake topped with  
vanilla bean ice cream \$10

### Apple Crumble

classic apple crumble with cinnamon  
& oat crust, with vanilla bean ice cream \$10

### Daily Cheesecake

housemade baked cheesecake,  
ask for today's selection \$10

### Chocolate Lava Cake

rich & decadent chocolate cake with  
liquid center, with whipped cream \$10

### Chef's Feature

ask for today's additional feature  
\$MP

## KIDS MENU

kids menu items include veggies & ranch or french fries

### Chicken Strips

three piece housemade chicken strips,  
served with honey mustard drip \$12

### Kids Cheese Burger

beef or chicken, cheddar, brioche bun  
fully loaded or plain \$12

### ✓ Grilled Cheese Sandwich

three cheese blend on sourdough  
grilled & served with ketchup \$10

### Mini Ham & Cheese Pizza

tomato sauce, black forest ham,  
melted mozza cheese \$12

### Kids Alfredo Pasta

housemade alfredo sauce, grilled  
chicken breast, parmesan cheese \$12

### Chicken & Cheese Quesadilla

grilled chicken, three cheese blend, flour  
tortilla, salsa & sour cream \$12



### Gluten Free Item

please inform your server  
some items need to be modified



### Vegetarian Item

please inform your server  
some items need to be modified



## NIGHT FEATURES

### MONDAY

#### CHEFS CHOICE

special dinner feature, changes weekly

### TUESDAY

#### PASTA NIGHT

chefs featured pasta with fresh pizza bread, changes weekly

### WEDNESDAY

#### BBQ RIB NIGHT

al forno baked bbq babyback pork ribs with side

### THURSDAY

#### TAPAS NIGHT

featured tapas platter, changes weekly

### FRIDAY

#### STEAK NIGHT

featured cut of steak including side & vegetables, changes weekly

### SATURDAY

#### PIZZA NIGHT

chefs featured al forno baked pizza, changes weekly

### SUNDAY

#### SEAFOOD NIGHT

featured seafood dish, changes weekly