

## Salads\*

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**Tiger Prawn Angus Surf & Turf Salad**

\$20.6



**Chicken Caesar Salad**

6  
\$13.2



**Cowgirl**

\$6.0

## Dessert

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**Eton Mess of Crunchy Meringues**

## Desserts\*

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**Strawberry ice cream**



**Mango**

22



**White Chocolate Raspberry Cheesecake**

## Non alcoholic drinks

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**Fanta**



**Bitter Lemon**

\$1.7



**Sparkling water**

9

## **Alcoholic Drinks**

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**Peroni**

\$5.3



**Corona**

\$5.3



**Desperados**

\$6.0



**Smirnoff Ice**

\$4.5



**Tanqueray**

\$4.7



**Southern Comfort**

\$4.7



**Martini Bianco**

\$4.7



**Martini Rosso**

\$4.7



**Aperol**

\$4.7



**Campari**

\$4.5

## **Pizza - normal**

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**London**

\$5.5

## **Salad**

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**Green Salad**

4  
\$3.8

## **SIDES**

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**French Beans Shallots**

\$3.8

## **Drinks**

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**Rekorderlig Mango Raspberry**

\$6.3



**Still Water**



**Orange Passion**

\$3.3

## Barbecue dishes

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**Chateaubriand**

## Fish\*

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**Crispy Salt N' Pepper Red Mullet**

\$10.3



**Fish Chips Tapas Style**

\$9.2



**Tempura Cod, Chips Mushy Peas**

\$15.0

## Desserts

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**Chocolate Fondue (For To Share)**

\$15.3

## Starters

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**Tiger Prawns, Black bean sauce**



**Baby Fish Cake**



**Macho Beef Nachos**



**Goat Cheese Caesar Salad**

## Cocktails

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**Aperol Negroni**

\$9.9



**Caipirinha**

\$9.2



**Caipiroska**

\$9.2



**Mojito**

\$9.2



**Royal Mojito**

\$104.0



**Moscow Mule**

9  
\$9.6



**Mai Tai**

\$8.6



**Pina Colada**

\$9.2

## Soft drinks\*

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**Tonic, Slimline, Ginger Ale**

\$2.0



**Orange, Pineapple, Apple, Cranberry, Tomato Juices**

\$2.0

## Spirits

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**Americano**

1  
\$2.5



**Bacardi**

\$4.7



**Captain Morgan**

\$4.7



**Jack Daniels**

10  
\$4.5



**Remy Martin VSOP**

\$5.7

## Tapas

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**Patatas Bravas**

10  
\$7.6

## Main Course

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**Flame Grilled Rib-Eye**



**Steakhouse Bean Beef Chilli**



**Home Made Steakburger**



**Baked Field Mushrooms Filled with Spinach Cheese**

## Beef

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**Cowboy Ribeye**

## Beer\*

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**Ginger Beer**

1  
\$2.6



**Heineken**

\$5.3

## Mexican dishes

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**Chicken Fajitas**

## Soft drinks

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**Coke**

## Pizzen-Klein Ø 26 cm

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**Margarita**

17  
\$9.6



## In the Garden

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**Baby spinach salad**

\$3.8

## Soft Drinks

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**Apple Mango**

\$3.3

## Beer

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**Budweiser**

\$5.3

## Meat

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**Bean Chili Con Carne**

\$14.6

## Muffins

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**Raspberry**

## Pasta

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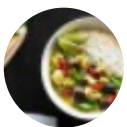


**Tagliatelle Carbonara**

10  
\$14.3

## Thai specialties

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**Thai Chicken Curry**

\$14.6

## Alkoholische Cocktails

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**Cosmopolitan**

\$9.6



**Strawberry Daiquiri**

\$9.2



**Long Island Iced Tea**

\$12.0



**White Russian**

\$8.6

## Pop Tarts

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**Blueberry**

## Happy Hour - Frozen Cocktails

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**Classic Daiquiri**

\$10.0

## Pizza - Klein Ø 22cm

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**Belvedere**

\$5.7

## Whisky

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**Bell's**

\$4.7



**Glenfiddich**

\$5.7



**Hennessy VS**

\$5.7

## Vodka

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**Stoli Vanilla**

\$4.9



**Grey Goose**

\$5.7

## Cocktails to Go

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**Havana**

\$4.7

## VIP Drinks

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**Bombay Sapphire**

\$4.7

## Vodkas

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**Poliakov**

\$4.7



**Stoli Razberri**

\$4.9



**Chase Marmelade**

\$5.3

## Whiskies

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**Black Bush (Bushmill)**

\$5.0

## Para Picar

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**Trio of Garlic Bread**

\$13.0

## Champagne

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**Laurent Perrier Brut NV**

\$59.8

## Postres 100 % Vegano

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**Pinkie**

\$5.7

## Italy

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**Gavi Tenuta Olim Bauda DOCG**

\$35.8



**Barolo Contea di Castiglione**

\$41.9

## Coffee

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**Cappuccino**

9  
\$2.7



**Espresso**

10  
\$2.9

## Rose

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**Italy Pinot Grigio Rosé**

\$22.5

## White

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**Italy Pinot Grigio White**

\$22.5



**France Tariquet Sauvignon Blanc**

\$25.2



**South Africa Chardonnay, Boschendal Estate**

\$26.5

## Red

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**France French Malbec**

\$23.3



**Italy Nero d'Avola Doricum (Sicily)**

\$25.2



**Australia Shiraz Yellow Tail**

\$25.2



**France Entrecote Merlot Cabernet Sauvignon**

\$26.5



**Argentina Don David Reserva**

\$33.2



**Spain Marques de Caceres, Excellens, Cuvee Especial**

\$33.2

## Dessert Wines

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**Essensia Orange Muscat Andrew Quady**



**Black Muscat**

## **Cabernet Lunch Prime Cuts**

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**Oz Ribeye**

## **France**

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**Muscadet-Sur-Lie, Chateau de l'Hyverniere, Loire Valley**

\$25.2



**Mâcon-Lugny Louis Latour**

\$31.2



**Sancerre Domaine du Pre Semele**

\$35.8



**Pouilly Fume Château Favray' Quentin David**

\$36.6



**Chablis Cru Les Fourneaux' Alain Gautheron**

\$42.5



**Puligny Montrachet Alain Chavy AOC**

\$73.1



**Entrecote Merlot Cabernet Sauvignon**

\$26.5





**Fleurie George Duboeuf**

\$32.2



**Chateau D'Arcins, Cru Bourgeois, Haut-Medoc, Bordeaux**

\$45.1



**Châteauneuf du Pape Clos du Mont Olivet', Domaine Sabon**

\$48.9



**Château de Pez Cru Bourgeois St Estephe**

\$62.4



**Chateau Montlabert, Saint-Emilion Grand Cru, Bordeaux**

\$75.7

## **New Zealand**

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**Sauvignon Blanc Marlborough' Makutu**

\$30.5



**Borthwick Riesling**

\$31.2



**Cloudy Bay**

\$53.1



**Borthwick Estate Paper Road Pinot Noir**

\$37.9

## **Chile**

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**Chardonnay Domaine Barons de Rothschild Los Vascos**

\$29.2



**Concha y Toro – Casillero del Diablo Cabernet Sauvignon**

\$26.5

## Spain

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**Sauvignon Blanc, Excellens, Marques de Caceres**

\$27.9



**Ramon Bilbao Rioja Crianza**

\$29.2



**Campo Viejo Reserva Rioja**

\$30.5



**Marques de Caceres, Excellens, Cuvee Especial**

\$33.2



**Marques de Caceres Gran Reserva**

\$48.9



**Muga Selección Especial Reserva, Rioja**

\$55.8

## South Africa

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**Chardonnay, Boschendal Estate**

\$26.5



**Sauvignon Blanc, Buitenverwachting**

\$29.9



**Merlot Peacock Ridge Waterkloof**

\$30.6



**Merlot Boschendal Estate**

\$32.6



**Boschendal, Pinotage**

\$36.6



**Malbec, Merlot, Mourvedre MMM The Bernard Series, Bellingham**

\$42.5

## **Martinis**

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**Love Machine**

\$10.0



**Bounty Martini**

\$9.2



**Big Apple Martini**

\$9.2



**Red Hot Martini**

\$9.6



**Caribbean Rhapsody**

\$8.6



**Captains Like It Spicy**

\$9.2



**Pistolero**

\$9.2



**Paddington bear**

\$10.0

## Champagne & Sparkling Wines

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**Prosecco, NV Brut**

\$29.3



**French House Champagne Brut NV**

\$45.1

## Argentina

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**Don David Malbec Reserva Michel Torino**

\$33.2



**Pinot Noir Reserva Luigi Bosca**

\$39.8



**Malbec Bodega Terraza de los Andes Primera Selection**

\$41.2



**Amancaya Gran Reserva (Malbec Cabernet Sauvignon)**

\$43.8



**Altimus Bodega, El Esteco**

\$63.8



**Cheval des Andes Reserva Malbec**

\$106.3



**Catena Alta Chardonnay**

\$59.8

## Jugs

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**Bacardi Mojito Maraca Sharing Cocktail**

\$29.2

## Sizzling Fajitas

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**Sizzling Steak Fajitas**

\$19.9

## Australia

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**Chenin Blanc Brown Brothers**

\$26.5



**Shiraz Yellow Tail**

\$25.2



**Hardy's Nottage Hill Cabernet Shiraz**

\$26.5

## Freshly Squeezed Cold Press Juice

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**Paradise Punch**

\$8.6

## Coffee\*

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**Latte**

\$2.9

## Gins

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**Chase Gin**

\$5.7



**Hawthorn**

\$4.7

## Lowland Region

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**Auchentoshan year**

\$6.0

## Spanish, British and South American Tapas - Fish

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**Prawn, Squid Chorizo Beancrock**

\$11.0

## Spanish, British and South American Tapas - Vegetarian

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**Greek Feta Olive Salad**

\$7.9

## Sandwiches, Ciabattas & Baguettes

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**oz New York Strip Ciabatta**

\$15.3



**oz Scotch Fillet Ciabatta**

\$15.9



**oz Scotch Surf Turf Ciabatta**

\$19.3



**oz Angus Fillet Focaccia**

\$21.9



**Brie Bacon Baguette**

\$11.9



**Bacon Chicken Guacamole Baguette**

\$13.2



**Smoked Salmon Cream Cheese Ciabatta**

\$13.0

## Wildfire Panninis

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**Chorizo, Confit Tomatoes Mozzarella Pannini Melt**



**Cheese Pannini Melt**



**Chicken Cheddar Pannini Melt**



**Pastrami Mozzarella Pannini Melt**



**Goats Cheese, Rocket Red Onion Marmalade Pannini Melt**

## Long

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**Bling Bling**

\$11.3

## Bottled Beers / Ciders

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**Holsten or Becks Low Alcohol**

\$4.7



**XC Rocquette Cider**

\$5.7



**Rocquette Cider Traditional**

\$6.0

## Signature Teppanyaki

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**Chateaubriand (for**

## Fiery Coffee

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**Fiery Coffee**

## Pink Bubbles

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**Prosecco Pink**

\$29.3



**Sexy in Pink**

\$33.2

## Rose' Wines

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**Rosado Blush, Excellens, Marques de Caceres**

\$25.2



**Sancerre Rosé Domaine du Pre Semele**

\$34.5



**Mirabeau en Provence Pure' Rosé**

\$35.8

## By the Shot

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**Fever Tree Mediterranean Tonic**

\$1.7

## By the Cocktail

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**Mango Collins**

\$10.0



**Gin Symphony**

\$10.0



**Wibble**

\$9.6



**Toy Boy**

\$9.2

## On Crushed Ice

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**Dynamite Mojito**

\$10.6



**Passion Lily**

\$10.6

## Long & Refreshing

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**Jersey Iced Tea**

\$13.3



**Cuba Libra Twist**

\$9.2



**Wild summer Breeze**

\$9.2



**Koko Loco**

\$8.6



**Lychee Thingy**

\$9.0

## The Connoisseur's Corner

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**Jaegermeister Negroni**

\$10.0



**Rose Cucumber Martini**

\$9.6



**Earl Grey Manhattan**

\$10.6

## With Champagne

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**Aerosol Spritz**

\$10.6



**Moo Moo Bellini**

\$11.9

## 50ml Shooters

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**Apples Pears**

\$6.0



**FireBomb**

\$6.6



**The Eraser**

\$6.6



**Springbok**

\$6.0

## Uncategorized

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**Fuegos Charcuterie of Cured Meats**

\$19.3



**Ribs and Beef**

\$18.5



**Box Baked Camembert**

\$15.9



**Mediterranean Vegetable Pinchitas**

\$13.2



**Trio of Garlic Breads**

\$13.0



**Chorizo, Confit Tomatoes, New Potatoes and Roasted Shallots**

\$8.3



**Chilli Beef Macho Nachos**

\$10.6



**Lamb Cutlets**

\$12.6



**Chili Chicken Skewers**

\$9.6



**Mongolian Fire Pot**

\$9.2



**Espetada Carne Pimiento**

\$11.9



**Prime New York Strip**

\$15.9



**Beef Koftas**

\$9.2



**Wildfire Meatballs**

\$8.6



**Succulent Baby Back Ribs**

\$11.3



**Fish and Chips Tapas Style**

\$9.2



**Chilli Garlic Prawn Skewers**

\$9.2



**Baby Fish Cakes**

\$9.2



**Squid, Rocket and Chorizo Salad**

\$9.0



**Crab Cakes**

\$9.2



**Szechuan Black Tiger Prawns**

\$9.2



**Plain Nachos**

\$8.6



**Marinated Grilled Vegetables**

\$7.9



**Tomato, Buffalo Mozzarella and Basil Crostinis**

\$7.9



**Tricolore Tomato, Mozzarella and Pesto Plate**

\$9.6



**Baked Field Mushrooms**

\$8.3



**Wildfire Clubhouse Sandwich**

\$13.2



**Roast Rib of Beef Sandwich**

\$15.5



**Warm Tomato and Mozzarella Baguette**

\$11.8



**Parma Ham, Mozzarella, Pannini Melt**



**Chargrilled Beef, Rocket and Parmesan**

\$14.6



**Thai Sweet Chilli Chicken Wrap**

\$12.6



**Grilled Mediterranean Vegetable Wrap**

\$11.0



**Prime Homemade Steak Burgers**



**Sliced and Grilled Chicken Burger with BBQ Sauce**

\$15.3



**Cumberland Sausage**

\$14.3



**Texas Grill**

\$22.5



**Oriental Duck Stir Fry**

\$17.9



**Sesame Chicken Noodle Stir Fry**

\$15.9



**Prime Beef Fillet**



**Double Entrecote**



**T-bone steak**



**Aberdeen Angus Fillet**



**Aberdeen Angus Surf and Turf**



**Regular Fries**

\$3.8



**Parmesan Mash**

\$3.8



**New Potatoes, Cracked Black Pepper, Rock Salt**

\$3.8





**Marinated Vegetables**

\$3.8



**Portobello Mushrooms**

\$3.8



**Rocket and Parmesan Salad**

\$3.8



**Wilted Spinach**

\$4.7



**Grilled Asparagus**

9  
\$6.0



**Baby Caesar Salad**

\$4.7



**Traditional Salmon Fish Cakes**

\$15.3



**Asian Spiced Fish Curry, Fragrant Thai Rice**

\$14.6



**Tiger Prawn Curry**

\$14.6



**Sauteed Squid Salad**

\$12.6



**Traditional Plain Caesar Salad**

\$11.9



**Traditional Caesar**



**Wildfire House Salad**

\$15.0



**Grilled Asparagus Nicoise**

\$13.2



**KEYLIME PIE**

\$7.6



**Eton Mess**

8  
\$7.6



**White Chocolate and Raspberry Cheesecake**

\$7.6



**Sticky Toffee Pudding**

9  
\$7.6



**Chocolate Tart**

\$7.6



**Fresh Strawberries**

\$7.0



**Individual Apple Crumble**

\$7.6



**Regular Coffee**

\$2.5



**Espresso**

1  
\$2.5



**Large Espresso**

\$2.9



**Tea or Hot Chocolate**

\$2.1



**Herbal Teas**

\$2.7



**Box Baked Camembert**

\$15.9



**Chorizo, Confit Tomatoes**

\$8.3



**Chilli Chicken Skewers**

\$9.6



**Sizzling Chicken Fajitas**

\$18.3



**Veuve Clicquot NV**

\$66.5



**Mercier Rose**

\$53.2



**Laurent Perrier Rosé**

\$93.1



**House Sauvignon blanc**

\$21.9



**House Merlot**

\$21.9



**Pinot Noir Louis Latour**

\$32.2



**Late Bottled Vintage**



**Diet Coca Cola**



**Appletise**

\$3.3



**Leffe**

\$5.7



**Rekorderlig Strawberry**

\$6.3



**Rekorderlig Pear**

\$6.3



**Reyka**

\$4.9



**Zubrowka**

\$4.7



**Smirnoff Black**

\$4.9



**Pyrat XO**

\$7.6



**Koko Kanu**

\$4.7



**Morgan's Spiced**

\$4.7



**Wray Nephew Overproof**

\$4.7



**Sailor Jerry**

\$5.0



**Hendrick's**

\$5.3



**Sipsmith**

\$5.3



**Bathtub**

\$5.7



**Portobello Road**

\$4.7



**Johnnie Walker Black**

\$5.0



**Lagavulin**

\$7.2



**Yamazaki**

\$7.3



**Canadian Club**

\$4.7



**Monkey Shoulder**

\$4.7



**Maker's Mark**

\$5.0



**Jameson**

\$4.7



**Hennessy XO**

\$15.3



**Hine Antique XO**

\$15.3



**Père Magloire**

\$6.6



**Dry Martini**

\$4.7



**Ricard**

\$4.5



**Tio Pepe**

\$4.5



**Chase**

\$5.5



**Fever Tree Elderflower Tonic**

\$1.7



**Fever Tree Lemon Tonic**

\$1.7



**Fever Tree Indian Tonic**

\$1.7



**Fever Tree Bitter Lemon**

\$1.7



**Bramble**

\$9.2



**Classic Martini**

\$10.3



**Porn Star Martini**

\$11.3



**Espresso Martini**

\$9.2



**Lemon Meringue**

\$9.2



**Peartini**

\$9.2



**Flirtini**

\$11.6



**Spiced Mojito**

\$9.6



**Serendipity**

\$11.3



**Apple Pie**

\$9.0



**Bourbon Sour**

\$10.0



**Mint Julep**

\$10.0



**Passion Fruit**



**Raspberry Cosmo**

\$26.5



**Crack Baby**

\$6.6



**Blue Kamikaze**

\$6.0



**Jagger Bomb**

\$6.6



**Slippery Nipple**

\$6.0



**Deep Fried Cod**



**Dark Chocolate Tart**



**Selection of Ice Creams**



**Dalmore**

\$5.9



**Fever Tree Tonics**



**Armagnac**

\$7.3





**Fever Tree Naturally Light**

\$1.7



**Hendricks**

\$5.3



**Cockburn's Special Reserve**

\$5.7



**Tempura Cod, Mushy Peas Skinny Fries**

\$15.0