

# FIREFLY - LODGE -

## To Drink

Freshly squeezed fruit/vegetable juice.....6 (orange, apple, pineapple, carrot, beetroot, celery avail)	
Spicy tomato juice.....7.5	
Banana Smoothie.....7.5	
lemon lime & bitters.....5	
Iced coffee / chocolate / chai latte.....6	
Milkshakes choc, vanilla, caramel, strawberry.....6	
T2 Tea: English Brekky, Earl Grey, Peppermint, Sencha,	
Spiced Chai, Chamomile, Liquorice Legs, Strawberries & Cream.....4.5	
Campos coffee as you like it: \$3.3/\$3.8/\$4.5/50c for extras	
Babycino.....1.5	
Baby milkshakes.....3.5	

A selection of soft drinks / sparkling H2O is available

## Whats on

•follow us - twitter.com/fireflysydney  
•join us -facebook.com/firefly.sydney

### • HALF PRICE Pizzas! •

Rustic pizzas half price  
Mon-Sat, 3:00-6pm  
Sunday 3:00-8:30pm

### • Raid your Cellar •

Firefly offers BYO wine  
on Tuesdays  
only \$4pp corkage

### • Champagne Friday's •

2 Glasses for \$11 (12pm to 2pm) !

## Light Snacks

### FROM MIDDAY UNTIL LATE

Battered potato fries w two Sauces - 9
House marinated Olives - 7
Chilli Salt & pepper calamari- 17
Our Infamous zucchini Fries w Z'Atar - 10

## Sweets

. Classic sticky fig pudding - 15

. Black Russian Tart w fresh  
strawberries & marscapone - 15

. Lemon Curd & Italian Brioche  
Bread & Butter Pudding  
- 15

Deluxe Cheese Platter - 25

## Rustic Pizza

Available from midday til late  
Gluten Free Base Available

Margherita.....20
Caramelised spanish onion & goats cheese.....22
Prosciutto, rocket, shaved parmesan.....25
Roast mushroom, three cheese & truffle oil.....24
Garlic prawn & fresh basil.....25

Pizza of the week

check chalk board or with our staff for details



## Brekky, Brunch, Lunch

Available 8am-3:00pm daily

SONOMA TOAST wholemeal, turkish, soy & linseed, raisin & gluten free.....6 nutella / vegemite / honey / berry jam made here
BREAKFAST BRUSCHETTA crisp bacon, 2 poached eggs, roast tomato, hollandaise.....18.5
POTATO HASHCAKES field mushrooms, sauteed spinach, roast tomato.....18
CLASSIC BIRCHER MUESLI, fresh berries, low fat yoghurt.....14.5
ZUCCHINI & CORN FRITTERS w smoked trout, crème fraiche & a poached egg.....19.5
THE BACON & EGG BREKKY ROLL DELUXE.....12
FRENCH TOAST marscapone, organic maple syrup.....17.5
TWO EGGS poached, scrambled or fried w toast.....10
CHOOSE YOUR SIDES .....
bacon \$3.5/ roast tomato \$3/ large roasted field mushrooms \$3/ sauteed spinach \$3 half an avocado \$4/ smoked trout \$5/ potato hashcake \$5

Available From Midday until 3pm

HOMEMADE HERB GNOCCHI truffled mushroom, goats cheese & peas.....21 wine recommendation: '10 Kangarilla Chardonnay (Mclaren Vale, SA) \$10.5gls
HOUSE ROASTED BEETROOT, LABNA & WALNUT SALAD.....18 wine recommendation: '10 Nitty Gritty Pinot Grigio (Pemberton WA) \$11.5gls
PROSCIUTTO SALAD w baby spinach, truffled goats cheese, black olive honey dressing...21 wine recommendation: '09 Krinklewood Biodynamic Rose (Hunter Valley, NSW) \$9.5gls
PAPARDELLE W DUCK RAGU & aged parmesan.....24 wine recommendation: '08 Luigi Bosca 'La Linda' (Mendoza, Argentina) \$10gls
STEAK SANDWICH house relish on fresh baked bread, w fries & salad.....23 wine recommendation: '08 Estella Shiraz (Maclaren Vale, SA) \$9gls
ANTIPASTO BOARD selection of cold meats, cheeses, pate, olives, pickled veg & fresh bread
FOR ONE.....22
FOR TWO.....35
wine recommendation: '08 Luigi Bosca 'La Linda' Malbec (Mendoza, Argentina) \$9gls
See chalkboard for daily additions



## For the kids

Spaghetti Meatballs .....10
Margherita pizzetta.....9
Pintsize Chicken Schnitzel.....12
Kids Sundae: choc, vanilla, caramel, strawberry available.....6

## House Cocktails

**Honey & Apple Mule** - 42Below honey vodka, apple syrup, fresh limes, ginger beer \$16

**Ms B - Hendricks cucumber & rose gin, organic cane gomme, muddled fresh basil** \$16

**The Firefly Pirate** - made on Appleton Jamaican Rum, St Germain liqueur, Madagascan vanilla syrup & pine-apple

**Firefly Sangria** 1/2 Litre Carafe...chose from white or red wine... \$25 ea

## Sparkling Wine

	glass	carafe 1/2litre	Btl
NV Madame Coco Sparkling France	10.5	35.5	49

## White Wine

2010 Printhie Riesling Orange, NSW	11	36	53
2009 Invivo Sauvignon Blanc Marlborough, NZ	10.5	35	49
2010 Nitty Gritty Pinot Grigio Pemberton, WA	10	33	46
2010 Kangarilla Chardonnay McLaren Vale, SA	10.5	34	49

## Rose

2009 Krinklewood Biodynamic Rose Hunter Valley, NSW	10.5	34	49
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## Red Wine

2009 Coombend Pinot Noir East Coast, Tas	9	29	44
2009 Estella Shiraz McLaren Vale, SA	11	37	53
2008 Ad Hoc Merlot/Shiraz Regional Victoria Mendoza, Argentina	10	33	46

## Sticky & Fortified

2005 Monbazillac 'Cuvee des Anges' Monbazillac, FR (organic)	12		
2003 Stanton & Killleen Muscat Rutherglen, Vic	12		
2003 Stanton & Killleen Topaque Rutherglen, Vic	12		
1982 Toro Albala PX Sherry (staff choice) Montilla Moriles, Spain	16		
2004 Bethany Tawny Port Barossa Valley, SA	12		

## Whisky

Love your single malts? We have fifteen whiskies in stock. Please ask for our list.

## Champagne & Sparkling Wine

	Regional Fr	sbtl
NV Madame Coco Sparkling	Regional Fr	49
NV 42 South Methode Champenoise	Cambridge, Tas	58
NV Perrier Jouet Cuvee	Epernay, FR	130

## Crisp Fragrant Whites

2009 Elefante Castilla Blanco	La Mancha, Spain	34
2008 Chapoutier Marsanne Viognier Sthn Rhone, FR	42	
2010 Boschendal Chenin Blanc South Africa	49	
2009 Fontanafredda Arneis Langhe, ITALY	54	
2009 Pazo de Senorans Albarino Rias Baixas, Spain	71	

## Riesling

2008 Bethany Riesling Barossa Valley, SA	34
2009 Kalgan River Riesling Great Southern, NSW	42
2010 Printhie Riesling Orange, NSW	53
2001 Mt Langi Chiran Riesling Grampians, Vic	59
2010 Tim Adams Riesling Clare Valley, SA	59
2002 Grosset Polish Hill Riesling Clare Valley, SA	99

## Sauvignon Blanc & Semillion Blends

2009 Les Jamelles Sauvignon Blanc VDP Oc, FR	34
2008 Indian Pacific Sauv Semillon Regional WA,	39
2008 Capercaillie Semillon Hunter Valley, NSW	39
2009 Invivo Sauvignon Blanc Marlborough, NZ	49
2010 Thomas Wine Semillon Hunter Valley, NSW	55
2009 Craggy Range Sauvignon Blanc Martinborough, NZ	62

## Pinot Gris, Pinot Grigio

2010 Swan Bay Pinot Grigio Bellarine Peninsula, VIC	41
2010 Nitty Gritty Pinot Grigio Pemberton, WA	46
2010 Josef Chromy Pinot Gris Relbia, Tas	56
2009 Albert Mann Pinot Blanc Alsace, FR	58
2008 Ocean Eight Pinot Gris Mornington, Vic	64
2009 Jean Luc Mader Pinot Gris Alsace, FR	69

## Chardonnay

2010 Window Estate Unwooded Margaret River WA	44
2010 Kangarilla Chardonnay McLaren Vale, SA	46
2008 Centennial Block Chardonnay Regional NSW	51
2009 Stefano Lubiana Chardonnay Granton, Tas	63
1998 Penfolds Yattarna Chardonnay South Australia	88

## Rose

2010 Krinklewood Biodynamic Rose Hunter Valley, NSW	49
2009 Chateau Riotor Provence, FR	67

## Pinot Noir

2008 Charlotte Sound Marlborough, NZ	39
2009 Le Chat Noir VDP Aude, FR	44
2009 Ta Nui Regional, NZ	51
2008 Wild Rock Martinborough, NZ	58
2009 Coombend East Coast, Tas	62
2007 Maitre Renard Burgundy, FR	67

## Grenache, Grenache Blends

2007 Cotes du Lion Languedoc, FR	56
2008 Massena Moonlight Run Grenache Barossa Valley, SA	59
2007 Domaine Font de Michelle Chateauneuf-du-Pape, FR	99

## Shiraz, Shiraz Blends

2008 Ies Jamelles Shiraz VDP D'oc, FR	36
2009 Battle Island Shiraz McLaren Vale, SA	42
2008 Estella Shiraz McLaren Vale, SA	44
2008 goats do Roam Syrah West Cape, SAfrica	45
2008 Chris Ringland Ebenezer Shiraz Barossa Valley, SA	59
2008 Ieuwin Estate Art Series Shiraz Margaret River, WA	89

## Cabernet, Merlot & Blends

2009 Ochagavia Medialuna Cab Merlot Valle Central, Chile	36
2008 Lou Miranda Leone CabSauv Barossa Valley, SA	47
2007 Stefani Vinorosso Cab/Shiraz Regional Vic	51
2008 Ad Hoc Merlot/Shiraz Regional, WA	53
2009 Pennys' Hill Merlot Maclaren Vale, SA	55
2007 Chocalan Reserva Cab Franc Maipo Valley, Chile	61
2005 Alan & Veitch Merlot Adelaide Hills, SA	67
2005 Lake Breeze Cabernet/Petit Verdot Langhorne Creek, SA	83
2005 Atticus Cabernet Sauvignon Margaret River, WA	99

## Mysterious & Exotic Reds

2009 Caldora Sangiovese Abruzzo, Italy	36
2009 Picante Gran Meseta Temp/Shz Regional SPAIN	39
2006 Optimiste Petit Verdot Mudgee, NSW	42
2009 Luigi Bosca La Linda Malbec Mendoza, Argentina	48
2009 Inspira Carmenere Maipo Valley, Chile	49
2009 Bricotondo Barbera Piedmont, ITALY	54
2008 Diemersfontein Pinotage Wellington, Sth Africa	72
2007 Domaine Gros Nore Bandol Provence, FR	99

## Sticky

2003 Chateau du Pavillion Sauternes St Croix du Mont, FR	62
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## Beer

James Squires Sundown Lager on tap	425ml	8
James Squires Golden Ale on tap	425ml	8
James Boags Light	330ml	6
Kirin	330ml	8.5
2010 Endeavour Vintage Ale	330ml	8.5



## Starters and Share Plates

- CHILLI SALT & PEPPER CALAMARI fresh coriander 17
- PINO'S CHORIZO w haloumi & sauce romesco 15
- ROASTED FIELD MUSHROOMS, Meredith fetta, PX glaze 16
- SLOW COOKED PORK BELLY w pineapple, tamarind & thai salad 23
- CHICKEN PARFAIT, house date chutney & cornichons 18
- LAMB BACKSTRAP w smoked eggplant & baked mushrooms 24
- SPATCHCOCK stuffed with walnut, smoked bacon & sage 24

**PLEASE TRY OUR DELUXE SHARED BANQUET. YOUR CHOICE OF ANY RUSTIC PIZZA, TWO SHARE PLATES, ZUCCHINI FRIES & ROASTED BEETROOT SALAD PER EVERY TWO GUESTS... \$44PER PERSON**



## Firefly Lodge Bistro Mains



SALAD OF ROASTED BEETROOT, labna & toasted walnuts 20  
 wine recommendation: '10 Nitty Gritty Pinot Grigio (Pemberton WA) 10gls

PAPARDELLE DUCK RAGU w aged parmesan 27  
 wine recommendation: '08 Luigi Bosca 'La Linda' Malbec (Mendoza, Argentina) 10gls

HOMEMADE GNOCCHI truffled mushroom, goats cheese and peas 25  
 wine recommendation: '10 Kangarilla Chardonnay (McLaren Vale, SA) 10.5gls

ITALIAN BEEF FILLET w sweet potato mash, broccolini, Italian pesto & jus 31  
 wine recommendation: '08 Estella Shiraz (McLaren Vale, SA) 9gls

PAN ROASTED BARRAMUNDI w crushed potato, thai salad & nahm jim 28  
 wine recommendation: '10 Invivo Sauvignon Blanc (Marlborough, NZ) 10.5gls

## Rustic Pizza

- Margherita 20
- Caramelised Spanish Onion & goats cheese 22
- Prosciutto, rocket, shaved parmesan 25
- Roast mushroom, three cheese & truffle oil 24
- Garlic Prawn & fresh basil 25

### Pizza of the week

check chalk board or with our staff for details

## Sweet Treats

- CLASSIC STICKY Fig Pudding 15
- LEMON CURD & ITALIAN BRIOCHE BREAD & BUTTER PUDDING 15
- BLACK RUSSIAN TART w strawberries & marscapone 15
- CLASSIC AFFOGATO with espresso 9, or add a liqueur of your choice..16
- DELUXE CHEESE PLATTER three premium cheeses w classic accompaniments 25

## Sides

- Olives 7
- Our Infamous Zucchini fries 10
- Warm BreadRoll w butter 2ea

## For the kids

- Spaghetti meatballs 10
- Margherita Pizzetta 10
- Pintsize Chicken Schnitzel 12