



## Welcome to Fire

Lloyd and Mike and all the staff welcome you to Fire where we hope to deliver a unique dining experience. Our menu aims to delight you with a taste of the Bay of Plenty using local produce combined with our very own Vege Shack located on the volcanic soil of Maungakaramaea, which supplies our Northland restaurants The Cove, The Quay, The Dune and No.8.

Executive Chef Craig Estick and Head Chef Shane Kearns have designed a menu with a South Pacific influence in keeping with the holiday vibe of the Mount that caters for everyone, including the kids.

In keeping with Mike and Lloyd's other restaurants, Fire uses fresh, local, organic produce where possible, freshly caught seafood and regionally farmed meat to ensure their 'gate to plate' philosophy.

Grab a spot outdoors and take in the view or be seated inside amongst the lush new interior, designed by Lloyd.

We hope you enjoy your experience and if you're not happy don't blame us blame the Chef!



WHANGAREI



WHANGAREI



WAIPU



TAURANGA



MANGAWHAI



TAURANGA

## Enjoy!

## **BREAKFAST** AVAILABLE 8AM – 3PM

<b>Danish/ Croissant</b>	<b>5.5</b>
Please ask your server for the pastry of the day	
<b>Organic Oat Sour Dough Toast</b> <b>DFA GFA</b>	<b>7.5</b>
House Made Tree Nut Butter	
<b>Crumpets</b>	<b>13</b>
Apple, Blackberry Compote/ Toasted White Chocolate/ Macadamia/ Maple	
<b>Fresh Fruit and Granola</b> <b>GF DFA</b>	<b>15</b>
Fresh Fruits/ Grain Free Granola/ Yoghurt Mousse	
<b>Tomato on Toast</b> <b>GF DFA</b>	<b>16.5</b>
Organic Tomatoes/ Organic Sour Dough/ Raw Macadamia Ricotta/ Sprouted Grains	
<b>Waffle</b>	<b>16.5</b>
Cauliflower Waffle/ Avocado Mousse/ Goats Curd/ Tomato Radish Salsa	
<b>Eggs Benedict</b> <b>GFA</b>	<b>15</b>
Organic Sour Dough/ Poached Free Range Eggs/ Baby Spinach/ Hollandaise/ SalsaVerde	
w/ Bacon	20
w/ House Smoked Salmon or Brisket	20
<b>Middle Eastern Eggs</b> <b>GFA DFA</b>	<b>15</b>
Fried Eggs/ Pita/ Pumpkin Hummus/ Pepita Dukkah	
w/ Brisket	20
<b>Eggs on Toast</b> <b>GFA DFA</b>	<b>12.5</b>
Eggs your way/ Sour Dough/Butter	
w/ Bacon	17.5
w/ House Smoked Salmon or Brisket	17.5
<b>Sides</b>	
Smoked Salmon   Avocado   Bacon   Brisket   Spinach   2 x Eggs	5
Mushroom w/ Chorizo & Garlic Potatoes	10

## **SMOOTHIES** AVAILABLE UNTIL 3PM

<b>Vege Shack</b> <b>DF</b>	<b>10</b>
Banana, Organic Greens, Brazil Nuts, Dates, Protein Powder, Coconut water	
<b>Cucumber Extravaganza</b> <b>GF DF VG</b>	<b>8</b>
Cucumber, Apples, Spinach, Fresh Orange Juice	
<b>Peanut Butter Cup</b> <b>DF</b>	<b>10</b>
Banana, Peanut Butter, Coconut Flakes, Cacao Nibs, Chia Seeds, Coconut Milk	
<b>Berry Bonanza</b> <b>GF DF VG</b>	<b>8</b>
Spinach, Blueberries, Banana, Strawberries, Coconut Water	

## LUNCH MENU AVAILABLE 11AM – 3PM

### ENTRÉE

<b>Garlic Bread</b>	12
Toasted Baguette/ Herb & Garlic Butter	
<b>Pate</b>	18
Chicken Liver Pate/ Herb Crème/ Bacon Candy/ Toast	
<b>Beef Brisket</b>	18.5
Smoked Brisket/ Cucumber/ Onion/ Dill/ Browned Onion Mayonnaise/ Flat Bread	
<b>Ceviche</b> <b>DF GF</b>	19
Market Fish/ Carrot and Fennel Pickle/ Orange	

### MAINS

<b>Falafel</b> <b>GF DF V</b>	28
Pea, Courgette/ Indian Spices/ Carrot/ Dukkah/ Beet Gel	
<b>Wakanui Striploin</b> <b>GF DFA</b>	35
90 Day Aged/Smoked Beetroot/ Goats Cheese/ Beans/ Radish	
<b>Fried Pork Belly</b> <b>GF DF</b>	29
Fried Pork Belly/ Baby Kale, Pickled Fennel Salad/ Citrus Herb Dressing	
<b>Tuna</b> <b>GF</b>	36
Blackened Tuna Loin/ Heirloom Tomatoes/ Wasabi Mascarpone/ Watercress, Wasabi Dressing	
<b>Fish of the Day</b>	37
Changing Daily/ Your Wait Staff Will Inform You of Today's Fish of The Day	
<b>Kasundi Cauliflower</b> <b>GF DF</b>	22
Roasted Cauliflower/ Kasundi Spice/ MasalaSalad/ Pomegranate	
<b>Caesar Salad</b> <b>GFA</b>	16
Cos/ Anchovy/ Bread Crumble/ Poached Egg/ Parmesan Dressing	
w/ Bacon	+5
w/ Chicken	+5

### SIDES

## PIZZA

<b>Truffle Pig</b>	25.5
Pulled Pork/ Ham/ Bacon/ Chorizo/ Mozzarella/ Onion/ Wild Mushroom/ Truffle Oil	
<b>Cantina</b>	25
Spiced Chicken/ Corn Tortilla/ Lime/ Jalapenos/ Coriander/ Avocado/ Hot Sauce/ Sour Cream	
<b>Margherita</b>	25
Fresh Buffalo Mozzarella/ Basil/ Tomato/ Goats Curd	
<b>Fire</b>	25
Beef Brisket/ Smoked Mozzarella/ Watercress/ Pickles/ Chipotle Mayo	
<b>Tree of Life DF</b>	24
Squash/ Chickpea/ Red Onion/ Oregano/ Broccoli/ Vegan Cheese/ Tofu Mayo	
<b>The Quay</b>	25.5
Smoked Salmon/ Red Onion/ Capers/ Preserved Lemon/ Artichoke Hearts/ Spinach/ Cream Cheese/ Dill	
<b>Gluten Free Pizza Bases Available</b>	+2

## BURGERS

<b>Vegan Black Bean DF</b>	23.5
Black Bean Patty/ Red Onion Pickle/ Rocket/ Avocado/ Chipotle Mayo/ Fries	
<b>Chorizo and Blue</b>	25
Chorizo and Mustard Butter Pattie/ Blue Cheese/ Mushroom/ Spinach/Onion/ Paprika Labneh/ Fries	
<b>Marinated Chicken</b>	25
Karaage Marinated Chicken/ Red Curry Mayo/ Herb Slaw/ Pickled Red Onion/ Fries	
<b>Fried Fish</b>	25
Fried Fish/ Tomato/ Red Onion Pickle/ Rocket / Preserved Lemon Mayo/ Fries	

## MAINS

### **Tuna GF** 36

Blackened Tuna Loin/ Heirloom Tomatoes/ Wasabi Mascarpone/  
Watercress/ Wasabi Dressing

### **Wakanui Striploin GF DF** 35

90 Day Aged/ Potato/ Three Ways of Broccoli/ Pickled Walnut/ Jus

### **Chicken Breast GF DF** 31

Organic Twice Cooked Supreme/ Kumara Hash/  
Rocket Emulsion/ Olive Salsa

### **Lamb Shoulder GF** 35

Smoked Lamb Shoulder/ Kasundi Cauliflower/ Cress/  
Pomegranate/ Pumpkin Dukkah/ Jus

### **Rib Eye On The Bone GF DF** 55

500gm Char Grilled/ Fire Lager Mustard/ Verde

### **Pork BBQ GF DFA** 33

Grilled Loin/ Smoked Pumpkin Puree/ Salad of Baby Onion,  
Cress, Fennel and Apple/ Burnt Caraway Butter

### **Fish of the Day** 37

Changing Daily/ Your Wait Staff Will Inform You  
of Today's Fish of The Day

## **SIDES** 9

**Roasted Baby Carrot/ Goats Cheese/ Macadamia DFA GF**

**Green Beans/ Pink Pepper/ Sprouted Grains/ Quinoa Dust DF GF**

**Tomato/ Cucumber/ Red Onion/ Smoked Malt Vinegar DF**

**Char Grilled Whole Corn/ Garlic/ Herbs/ Salted Chilli GF**

**Fries/ Mayo**



## PIZZA

<b>Truffle Pig</b>	25.5
Pulled Pork/ Ham/ Bacon/ Chorizo/ Mozzarella/ Onion/ Wild Mushroom/ Truffle Oil	
<b>Cantina</b>	25
Spiced Chicken/ Corn Tortilla/ Lime/ Jalapenos/ Coriander/ Avocado/ Hot Sauce/ Sour Cream	
<b>Margherita</b>	25
Fresh Buffalo Mozzarella/ Basil/ Tomato/ Goats Curd	
<b>Fire</b>	25
Beef Brisket/ Smoked Mozzarella/ Watercress/ Pickles/ Chipotle Mayo	
<b>Tree of Life DF</b>	24
Squash/ Chickpea/ Red Onion/ Oregano/ Broccoli/ Vegan Cheese/ Tofu Mayo	
<b>The Quay</b>	25.5
Smoked Salmon/ Red Onion/ Capers/ Preserved Lemon/ Artichoke Hearts/ Spinach/ Cream Cheese/ Dill	
<b>Gluten Free Pizza Bases Available</b>	+2

## BURGERS

<b>Vegan Black Bean DF</b>	23.5
Black Bean Patty/ Red Onion Pickle/ Rocket/ Avocado/ Chipotle Mayo/ Fries	
<b>Chorizo and Blue</b>	25
Chorizo and Mustard Butter Pattie/ Blue Cheese/ Mushroom/ Spinach/Onion/ Paprika Labneh/ Fries	
<b>Marinated Chicken</b>	25
Karaage Marinated Chicken/ Red Curry Mayo/ Herb Slaw/ Pickled Red Onion/ Fries	
<b>Fried Fish</b>	25
Fried Fish/ Tomato/ Red Onion Pickle/ Rocket / Preserved Lemon Mayo/ Fries	



## BREAKFAST Breakfast Available – 8 – 3PM

Organic Oat Sour Dough Toast	7.5
House Made Tree Nut Butter	
Fresh Fruit Salad	10
Varying Selection Of Fresh Fruits/ Quinoa Dust/ Basil/ Pistachio	
Add Granola (*Roasted with Lavender Honey)	+8
Tomato on Toast	16.5
Organic Tomatoes/ Organic Sour Dough/ Raw Macadamia Ricotta/ Sprouted Grains	
Dukkha Pita	
Pita/Pumpkin Hummus/Pepita Dukkha	10
Avocado	5
Baby Potato	5
Wild Mushroom	5
Spinach	3
Tomato	3
Sourdough Toast	3

## LUNCH Lunch Options Available – 11 – 3PM

Falafel	17 / 28
Pea, Courgette /Indian Spices/ Carrot/ Dukkha/ Beet Gel	
Kasundi Cauliflower	22
Roasted Cauliflower Steak/ Kasundi Spice/ Masala Cress/ Pomegranate	
SIDES	
Smoked Beetroot/ Beans/ Radish	12
Roasted Baby Carrot/ Macadamia	9
Green Beans/ Pink Pepper/ Sprouted Grains/ Quinoa Dust	9
Tomato/ Cucumber/ Red Onion	7
Char Grilled Whole Corn/Garlic/Herbs/Salted Chilli	9
Fries	9



## DINNER DINNER OPTIONS AVAILABLE 5 – 9PM

Kumara Hash	22
Kumara Hash/ Rocket Emulsion/ Olive Salsa	
Broccoli Three Ways	22
Potato/ Three Ways of Broccoli/ Pickled Walnut	
Falafel	17 / 28
Pea, Courgette / Indian Spices/ Carrot/ Dukkha/ Beet Gel	
Butternut Puree	15
Smoked Butternut Puree/ Salad of Baby Onion, Cress, Fennel and Apple	
Kale Salad	15
Baby Kale Pickled Fennel Salad/ Citrus Herb Dressing	

## PIZZA AND BURGER AVAILABLE ALL DAY FROM 11AM

Vegan Pizza	22
Choice of four toppings with vegan cheese	
Tree of Life	24
Squash/ Chickpea/ Red Onion/ Oregano/ Broccoli/ Vegan Cheese/ Tofu Mayo	
Gluten Free Pizza Bases Available	+2
Vegan Black Bean	23.5
Black Bean Patty/ Red Onion Pickle/ Rocket/ Avocado	
Gluten Free Buns Available	+1

## SIDES

Roasted Baby Carrots/ Macadamia	9
Green Beans/ Pink Pepper/ Sprouted Grains/ Quinoa Dust	9
Tomato/ Cucumber/ Red Onion	7
Char Grilled Whole Corn/ Garlic/ Herbs/ Salted Chilli	9
Fries	9





<b>Ham and Cheese Pizza</b>	<b>14</b>
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<b>Tomato and Cheese Pizza</b>	<b>14</b>
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<b>Chicken Wings/Salad &amp; Fries</b>	<b>14</b>
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<b>Fish and Chips</b>	<b>14</b>
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<b>Crispy Chicken Burger</b>	<b>14</b>
<b>With Lettuce, Mayo and Fries</b>	

## **DESSERTS**

<b>Fresh Fruit Salad</b>	<b>5</b>
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<b>Ice Cream Sundae</b>	<b>5</b>
<b>Chocolate or Strawberry</b>	

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