

# FIRE LAKE

GRILL HOUSE & COCKTAIL BAR

Born in the wilds of Minnesota - the land of 10 000 lakes - just as Radisson was, FireLake focused on bringing out the natural goodness of the food. Now we have arrived at the shores of Durban and the first FireLake Grill House & Cocktail Bar in South Africa. We are glad to share with you our local story. Stepped in a heritage of spice and flavour, the Umhlanga coastline produces some of the finest quality produce locally grown and sourced. FireLake combines this spicy heritage and open-flame cooking to bring you an unrivalled culinary experience - here, it's all about the flavour of the flame using the same techniques practiced for centuries, as many of our dishes are wood and flame-cooked, our cocktails barrel-aged, our beers handcrafted and our food from the neighbourhood which is often organic. Welcome to the "Place of Reeds". Welcome to FireLake.

## TO START

<b>Oysters (s)</b> 6 West Coast Oysters <i>Mignonette Sauce/Tabasco/Lemon</i> <b>Add an Oyster</b>	<b>230</b>
<b>Chicken Livers</b> Peri Peri/Crisp Onions/Micro Greens/Sourdough Bread	<b>125</b>
<b>Springbok Carpaccio</b> White Truffle Oil/Chevre/Pickled Radish/Onion Chips/Pea Shoots	<b>195</b>
<b>Fish Cakes (s)</b> Smokey White Fish/Prawn Meat/Panko Crumb/Dill Sour Cream/Micro Greens	<b>185</b>
<b>Mussel Pot (s)</b> Fresh Mussels/White Wine/Celery/Onion/ Baguette	<b>95</b>
<b>Soup</b> Freshly Prepared Daily – Ask Your Server	

## FROM OUR HARVEST

<b>Salmon (s)</b> Smoked Salmon/Cucumber Ribbons/Cocktail Tomatoes/Peppers/Olives/Feta Cheese/Spring Onions/Crispy Capers/Chive Crème Fraiche	<b>220</b>
<b>Fresh (v)</b> Grilled Aubergine/Chickpeas/Olives/Cocktail Tomato/Zucchini/Cucumber/Smoked Cauliflower/Sunflower Seeds/Cashew Nuts/Quinoa	<b>190</b>
<b>Smokey (d)</b> Smoked Chicken/Olives/Papaya/Avocado*/Cucumber/Sun Dried Tomatoes/Blue Cheese/Charred Onion/Croutons	<b>190</b>

## COPPER TANDOOR

*Prepared in our Tandoor oven and served on Naan Bread with Tikka Sauce and Raita*

<b>Beef Rump (Red Wine, Garlic, Bay Leaves)</b>	<b>310</b>
<b>Chicken</b>	<b>220</b>
<b>Seekh Kebab (Spicy Mutton)</b>	<b>290</b>
<b>Prawns</b>	<b>SQ</b>
<b>Langoustine</b>	<b>SQ</b>
<b>Pangasius (Marsala)</b>	<b>260</b>

## BUTCHER'S BLOCK



**COOKED ON COAL**  
*Cooked with Olive Oil, Salt & Pepper or Basting - Your Choice! All weights on this menu are raw weights prior to cooking. Weight loss may occur and will vary depending on the length of cooking time.*

<b>Shisa Nyama</b> Beef Sirloin, Lamb Loin Chops, Boerewors, Marrow Bone	<b>For One 350</b> <b>For Two 650</b>
<b>Grass Fed Beef Off the Bone</b> Rump +/- 280/300g	<b>230</b>
Sirloin +/- 280/300g	<b>230</b>
Fillet +/- 300g	<b>290</b>
<b>Grass Fed Beef Off the Bone</b> T - Bone +/- 500g	<b>290</b>
Tomahawk +/-1.5kg	<b>650</b>
<b>Grass Fed Lamb</b> Karoo Lamb Loin Chops +/-400g	<b>295</b>

*Please note: We cannot guarantee the quality of your meat if it is requested to be well done!*

<b>Free Range Chicken</b> Butterfly Baby Chicken	<b>195</b>
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<b>Sauces</b> <b>50</b>	<b>Sides</b> <b>50</b>
Chakalaka	"Tjips"
Red Wine Jus	Roasted Garlic
Mushroom Velouté	Mashed Potato
Garlic Butter	Basmati Rice
Mozambique Peri Peri	Onion Rings
Portuguese Crème Chilli	Mixed Salad
Pepper Brandy	Seasonal Vegetables
Chimichurri	"Skoko" Pap Tart

## OCEANS

<b>Far North</b> Grilled Norwegian Salmon/Seasonal Vegetables/Saffron Mussel Cream	<b>425</b>
<b>Far South</b> Grilled Cajun Spiced Kingklip/Chive Butter/Crispy Capers/"Tjips"	<b>295</b>
<b>Prawns</b> 6 Kings Just Lightly Seasoned and Grilled	<b>495</b>
<b>Add a prawn</b>	<b>85</b>

## BIG PLATES

<b>Lamb Shank</b> Slow Cooked Lamb Shank/Root Vegetables/Mashed Potato/Jus	<b>340</b>
<b>Low &amp; Slow</b> Slow Roast Pork Belly/Braised Cumin Red Cabbage/Mashed Potato/Jus	<b>240</b>
<b>Durban Spice</b> Served as a "Bunny Chow with Carrot Salad or the traditional way with Basmati Rice, Salsa, Raita & a Roti	
<i>Chicken Masala</i>	<b>240</b>
<i>Beef Curry</i>	<b>250</b>
<i>Smoked Cauliflower/Lentil/Coconut Curry (v)</i>	<b>195</b>
<b>The Big Blu</b> Our 250g Beef Patty or Grilled Chicken Breasts served with Smoked Chilli Mayo/ Battered Onion Rings/" Tjips"	
<i>Pick your Filling:</i>	
<i>Caramelized Onions/Brie Cheese</i>	<b>240</b>
<i>Bacon/Avocado*/Mozzarella Cheese</i>	<b>250</b>
<i>Cheddar Cheese/Rocket/Red Onion/Grainy Mustard</i>	<b>230</b>
<b>Mammas (v)</b> Mafaldine Pasta/Assorted Mushrooms/Artichokes/Parmesan/Truffle Oil	<b>195</b>
<b>Pappas</b> Conchiglioni Pasta/Smokey Lamb Tomato Ragout/Parmesan	<b>240</b>

## PIZZAS

<i>Feel like a calzone! Just tell your server</i>	
<b>Chicken Tikka</b> Chicken Tikka/Coriander/Peppadews/Peppers/Red Onions/Cocktail Tomatoes/Rocket/Raita	<b>180</b>
<b>Moroccan Mutton Sausage</b> Mutton Sausage/Spring Onions/Olives/Peppers/Chickpeas/Hummus/Mint Yoghurt	<b>190</b>
<b>Chourizo</b> Chourizo/Blue Cheese/Shitake Mushrooms/Spring Onions/Micro Greens	<b>180</b>
<b>Margherita (v)</b> Crushed Whole Peeled Tomatoes/Garlic/Mozzarella Cheese/Fresh Basil	<b>150</b>
<b>Vegetarian (v)</b> Cocktail Tomatoes/Mushrooms/Red Onions/Butternut/Peppers/Avocado/Rocket and Mint Yoghurt	<b>170</b>

## SWEET TOOTH

<b>Crème Brule</b> Vanilla/Honey	<b>85</b>
<b>Top Deck</b> White Chocolate Mousse/Dark Chocolate Mousse/Kahlua Sponge/Berry Compote	<b>95</b>
<b>Bar One</b> Moist Chocolate Sponge/White Chocolate Cream Cheese/Bar One Chunks	<b>125</b>
<b>Carrot Cake</b> Carrot Sponge/Cream Cheese Icing/Roasted Pecan Nut Pieces	<b>125</b>
<b>Cheeseboard</b> Brie/Goats/Blue/Biscuits/Preserves	<b>250</b>

All Prices are charged in ZAR per person and include 15% VAT.

Contains Allergens: **(a)** Alcohol; **(d)** Dairy; **(gf)** Gluten Free; **(n)** Nuts; **(p)** Peanuts; **(sy)** Soy; **(s)** Sesame; **(v)** Vegetarian; **(vg)** Vegan; **(r)** Raw Fish/Eggs

Please note that prices are subject to change without prior notice. The Chef reserves the right to alter or change menu items as per seasonal availability, etc.