



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.

## SMALL PLATES

### West Coast Oysters (r)

6 West Coast Oysters | Plain/Thai Nam Jim/Mignonette

### Spicy Chicken Livers (a)

Creamy red pepper & lemon peri-peri | toasted ciabatta

### Stuffed Burrata

Buffalo mozzarella, basil pesto, tomato confit, balsamic pearls, tomato dust, toasted bruschetta

### Palak Pakora

Spinach pakora, mint chutney, labneh, chilli oil

### Chipotle Wings

Chipotle basted wings, herbed chimichurri, potato nest

### Crispy Fried Squid

Lemon aioli, Thai cilantro salad, parsley dust, grilled lemon, herb oil

### Cajun Prawns

Cajun seared prawns, lemon and white wine sauce

### Garlic Mussels

Creamy white wine & garlic sauce, toasted ciabatta, crispy tobacco onions

### Soup du Jour

*\*Please enquire from your service host on today's selection*  
Garlic croutons

### Black Tacos

Soft shell taco, green chipotle honey chicken, pickled red cabbage, guacamole, crispy onion tobacco

### Braised Short Rib

Mirepoix vegetables, red wine, cauliflower mash, rosemary jus, pea shoots

## FROM OUR HARVEST

### Radisson Salad (a)

Baby lettuce, smoked chicken, cucumber, cherry tomato, julienne carrots, julienne beetroot, toasted pine kernels, red onion, house dressing

*\*Replace smoked chicken with grilled halloumi – extra R35*

*\*Replace smoked chicken with smoked salmon rosettes – extra R55*

*\*Replace smoked chicken with Thai beef strips – extra R90*

### Chicken Caesar Salad

Caesar dressed lettuce leaves, crispy bacon, white anchovy fillets, grilled chicken strips, onion, shaved parmesan, toasted garlic croutons

### Classic Greek (v)

Mixed lettuce leaves, cucumber, red onion, kalamata olives, Danish feta, cherry tomatoes, Greek dressing

### Grilled Prawn Salad

Baby leaf lettuce, plum tomatoes, red onions, chives, pickled cucumber ribbons, Marie Rose dressing

## PASTA

*Penne / Spaghetti / Gnocchi / Pappardelle / Conchiglie*

### Seafood Puttanesca

Spicy Napolitano tomato sauce, line fish, tiger prawns, calamari, mussels, black olives, lemon, chilli flakes, basil leaves, parmesan cheese

### Creamy Chicken and Mushroom Alfredo

Chicken strips, forest mushrooms, creamy Alfredo sauce, crispy bacon, parmesan cheese

### Arrabiata

Cherry tomato, garlic, chilli, capers, parmesan cheese

### Biltong / Basil / Arabiata

Sliced biltong, blistered cherry tomatoes, garlic and chilli infused tomato concasse, parmesan shavings

### Butternut Ravioli

Napolitano or cheese sauce or sage butter

325

110

190

120

135

135

195

175

85

125

180

160

165

95

255

240

250

255

180

180

190

180

## WOOD OVEN & GRILL

*\*SERVED WITH A SIDE OF YOUR CHOICE AND CHIMICHURRI TOPPED BONE MARROW*

300g Beef Fillet

350

400g Beef Fillet On The Bone

380

400g Ribeye

450

450g Picanha Rump

395

500g T-Bone

375

450g Lamb Loin Chops

450

600g Tomahawk

395

### Shisa Nyama For 1

100g Beef sirloin, 150g boerewors pinwheel, 150g lamb & apricot sosatie, 2 chicken drumsticks, bone marrow, pap OR steam bread, chakalaka

450

### Shisa Nyama For 2

2 x 100g Beef sirloin, 2 x 150g boerewors pinwheel, 2 x 150g lamb sosatie, 4 chicken drumsticks, 2 bone marrow, pap OR steam bread, chakalaka

880

## EXTRAS

### Sauces

65

Mushroom Sauce

Madagascan Green

Peppercorn Sauce

Brown Sauce

Cheese Sauce

Bearnaise Sauce

Peri Peri Sauce

### Sides

65

Rustic Fries

Side Salad

Seasonal Vegetables

Creamy Spinach

Honey Butter Glaze

Roasted Pumpkin Squash

Honey Butter Glazed

Sweet Potato

Potato Pave

Home Made Roti

## FISH & SEAFOOD

### Battered Hake

Mushy peas, tartar sauce, rustic fries, battered onion rings

230

### Grilled Salmon Gremolata

Prawn & saffron arancini, julienne vegetables, beurre blanc sauce

580

### Caper Butter Sole

Grilled sole, seafood veloute, mashed potatoes, roasted red pepper, broccoli, shell on mussels

240

### Oven-Baked Catch Of The Day

Nasi Goreng, Indonesian soya, garlic, chilli and ginger sauce

280

### Seafood Platter For 1 - R470 For 2 - R920

Grilled Sole, 12 prawns, 10 mussels, calamari, rustic fries, savoury rice, lemon butter sauce, tartar sauce

365

### Decadent Lobster Thermidor

Creamy risotto rice, white wine & cheese sauce, parsley dust

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.

## BIG PLATES

### Red Wine Braised Oxtail

Mashed potatoes, seasonal vegetable or sauteed spinach, steamed bread

380

### Flame Grilled Tandoori Chicken

Yoghurt & spices marinated baby chicken cooked in our traditional Tandoori oven, Chana Chaat (Indian chickpea salad)

299

### Butter Paneer & Potato Curry

Fragrant rice, sambals, poppadums

179

### Thai Prawn & Chicken Curry

Red curry paste, grilled prawn, red pepper, mange tout, fragrant rice

395

### Durban Style Lamb Curry or Lamb Bunny Chow

Served with aromatic basmati rice, sambals, poppadums, raita

350

### Lamb Shank

Tomato & red wine braised, mashed potatoes, medley of baby vegetables

425

### Mleqwa Free Range Chicken

Braised hardbody chicken, corn bread, charred cabbage, baby carrots

199

### Grilled Ox Liver & Bacon

Parmesan mashed potatoes, sauteed onions, crispy bacon, thyme jus

230

### BBQ Marinated Pork Ribs

Rustic fries or seasonal vegetables

345

### Firelake Signature Burger

200g beef patty, salad garnish, gherkins, jalapeno, cheddar cheese, signature sauce, battered onion rings, rustic fries

219

### Double Cheese and Bacon Burger

200g beef patty, salad garnish, gherkins, jalapeno mayo, cheddar cheese, mozzarella cheese, bacon rashers, caramelized onions, rustic fries

265

### Chicken or Beef Prego

Free range chicken fillet/200g tenderised beef sirloin steak, salad garnish, Portuguese peri-peri sauce, caramelized onions, rustic fries

225

### Gourmet Chicken Burger

Grilled spicy pineapple, lettuce, pickled cucumber, Emmenthal cheese, onion tobacco, rustic fries

175

## PIZZAS

### Margherita (v)

Napolitano sauce, bocconcini cheese, Italian herbs, cherry tomato, basil

195

### Firelake Signature

Napolitano sauce, mozzarella, tikka chicken, caramelized onions, pineapple, Italian herbs, yoghurt sauce

215

### Spicy Lamb

Napolitano sauce, mozzarella, lamb korma, coriander, yoghurt sauce

225

### Vegetarian (v)

Napolitano sauce, mozzarella, mushroom, olives, green pepper, onion

195

### Mexican Style

Napolitano sauce, mozzarella, beef mince, green pepper, onion, garlic, chillies

215

## SWEET TOOTH

### Gelato Ice Cream 3 Amigos

Salted caramel, Oreo, Strawberries & Cream, Honey Comb

109

### Chocolate Brownie

Vanilla ice cream, chocolate-biscuit crumb, angel hair sugar works

125

### Yoghurt Mousse

Vanilla yoghurt mousse, ginger crumble, strawberry sorbet

185

### Crème Brulee

Deconstructed crème brulee, biscuit crumbs, angel hair sugar works

85

### Malva Pudding

Vanilla custard, vanilla ice cream

105

### Waffle with syrup/ vanilla ice cream/ chocolate sauce

79

### Slice Of Cake

Bar One Cake / Carrot cake / Red velvet cake  
New York baked cheesecake with fruit berry coulis

109