



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 and Caviar (r)

6 Oyster, | caviar, pickled ginger, Champagne mignonette

Spicy Chicken Livers (a)

Creamy red pepper & lemon peri-peri, toasted ciabatta

Arancini Trio

Three arancini ball, crumbed, wild mushroom, bell pepper, basil pest, Napoletana sauce, peppadew aioli

Palak Pakora

Spinach pakora, mint chutney, labneh, chilli oil

Chipotle Wings

Chipotle basted wings, herbed chimichurri, potato nest

Crispy Fried Squid

Lemon aioli, parsley dust, grilled lemon, herb oil

Vannamei Panko Prawns

Pumpkin gnocchi, spiced tomato concassé

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*

Braised Short Rib

Mirepoix vegetables, red wine, cauliflower purée, parmesan 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 **R39*

Replace smoked chicken with smoked salmon rosettes – extra **R59*

Replace smoked chicken with Thai beef strips – extra **R99*

Tandoori Chicken Salad

Baby lettuce leaves, tandoori grilled chicken strips, piquante peppers, onion, shaved parmesan, cucumber ribbons, coriander dressing

Classic Greek (v)

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

Lobster Salad

Potato croquette, champagne-saffron aioli, marinated cucumber ribbons, roasted corn, cherry tomato, pea shoots

PASTA

Penne / Spaghetti / Gnocchi / Fettuccine

Seafood Puttanesca

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

Creamy Chicken and Mushroom Alfredo

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

Spinach and Ricotta Tortellini

Blistered cherry tomatoes, creamy garlic & chilli infused tomato concassé, parmesan shavings

Butternut Ravioli

Topped with feta crumble, Napolitano or cheese sauce

WOOD OVEN & GRILL

**SERVED WITH A SIDE OF YOUR CHOICE, COWBOY BUTTER AND CHIMICHURRI TOPPED BONE MARROW*

300g Beef Fillet

375

400g Beef Fillet On The Bone

405

500g Beef Espetada | pearl onions, bell peppers

485

400g Chicken Espetada | pearl onions, bell peppers

305

400g Ribeye

475

450g Picanha Rump

415

500g T-Bone

395

450g Lamb Loin Chops

465

600g Tomahawk

415

Shisa Nyama For 1

485

200g beef sirloin, 150g jalapeño & cheese sausage, 200g lamb shoulder chops, 2 chicken drumsticks, bone marrow, pap/steamed bread, chakalaka

Shisa Nyama For 2

945

2 x 200g beef sirloin, 2 x 150g jalapeño & cheese sausages, 400g lamb shoulder chops, 4 chicken drumsticks, 1 bone marrow, pap/ steamed bread, chakalaka

EXTRAS

Sauces

65

Mushroom Sauce

Green Peppercorn Sauce

Cheese Sauce

Demi-Glace Sauce

Peri Peri Sauce

Sides

65

Rustic Fries

Chat Potatoes

Side Salad

Grilled Seasonal Vegetables

Creamy Spinach

Glaze Pumpkin Squash

Honey Butter Glazed

Sweet Potatoes

Roti

Onion Rings

FISH & SEAFOOD

Herb Crusted Mosaic Hake

255

Courgette spaghetti, mussel Provençal sauce

Grilled Salmon Gremolata

580

Prawn & saffron arancini, julienne vegetables, beurre blanc sauce

Caper Butter Sole

255

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

Butter Grilled Kingklip

425

Creamy mushroom risotto, wilted spinach, saffron velouté, grilled prawn

Seafood Platter For 1 - R499 For 2 - R980

269

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

Cajun King Prawns

275

10 oven-roasted Cajun King prawns, savoury rice, lemon & white wine sauce/peri-peri sauce

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

399

Mashed potatoes, seasonal vegetable or sautéed spinach, steamed bread

Flame Grilled Baby Chicken

315

BBQ/ lemon & herb/ peri-peri, chat potatoes, parmesan cheese, truffle aioli

Spinach | Butter Paneer & Potato Curry

189

Fragrant rice, sambals, poppadums

Seafood Curry

395

Prawn, half shell mussels, calamari, coriander, red pepper, simmered in authentic Durban spices, tamarind, fragrant rice

Durban Style Lamb Curry or Lamb Bunny Chow

365

Served with aromatic basmati rice, sambals, poppadums, raita

Lamb Shank

425

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

Mleqwa Free Range Chicken

229

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

BBQ Marinated Pork/Beef Ribs

395

Parmesan mash potatoes, vichy baby carrots, BBQ sauce

Firelake Signature Burger

255

2 x 150g beef patty, salad garnish, gherkins, jalapeno, cheddar cheese, signature sauce, battered onion rings, rustic fries

Double Cheese and Bacon Stacked Burger

285

2 x 150g beef patty, salad garnish, gherkins, jalapeno mayo, cheddar cheese, mozzarella cheese, bacon rashers, caramelized onions, rustic fries

Chicken or Beef Prego

225

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

Gourmet Chicken Burger

189

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

**Substitute your beef patty or chicken fillet with a vegetable burger option, or replace the burger bun with a grilled mushroom for a low-carb alternative.*

PIZZAS

Margherita (v)

195

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

Firelake Signature

215

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

Spicy Lamb

235

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

Vegetarian (v)

195

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

Mexican Style

215

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

SWEET TOOTH

Magnum Freak Shake

109

Vanilla milkshake, chocolate ganache, white almond magnum (mini), coated milk chocolate sweets, toasted almonds

Chocolate Brownie

155

Chocolate brownie magnum (mini), chocolate-biscuit crumb, angel hair sugar works, pistachio nuts

Yoghurt Mousse

135

Vanilla yoghurt mousse, ginger crumble, strawberry sorbet

Crème Brulee

95

Deconstructed crème brulée, biscuit crumbs, angel hair sugar works

Malva Pudding

125

Vanilla custard, classic magnum (mini)

Waffle stacked with syrup/ chocolate cookie crumble magnum (mini)/ chocolate ganache

119

Slice Of Cake

109

Bar One Cake / Carrot cake / Red velvet cake