



FIREWATER GRILLE  
DUXTON HOTEL PERTH

## A LA CARTE MENU

### TO SHARE

<b>Freshly Baked Breads</b> , sea salted butter 4pc (gfa)	4
<b>Grilled Spanish Chorizo</b> , basil feta, olives, toasted Turkish bread (gfa)	16
<b>Australian Finest Oysters</b>	5.50 ea
- Natural	
- Kilpatrick	
<b>Chicken Liver &amp; Madeira Pate</b> , crostini, apricot yellow mustard seed relish	17

### ENTREES

<b>Ouzo Cured Salmon</b> , shaved fennel & cucumber, lemon crème fraiche (gf)	20
<b>Pumpkin &amp; Ginger Soup</b> with goat's cheese toast (v)	16
<b>Braised Mottainai Lamb Ribs</b> , charred green chilli & coriander salsa (gf)	E26 / M36
<b>Roasted Pork Belly</b> , Korean spice, bok choy (gf)	19
<b>King Snapper &amp; Herb Kofta</b> , "tarator" sauce (n)	18

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**gfa** - can be requested gluten free

**gf** - gluten free

**v**- suitable for vegetarians

**n** - contains nuts

**"tarator" sauce** - tahini, natural yoghurt, walnuts, lemon, garlic, bread

**Halal Certified**

**Gold Plate Finalist 2019 - Steakhouse BBQ or Grille**

**Gold Plate Finalist 2019 - High Tea**

**Gold Plate Finalist 2019 - Tourism Restaraunt**



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## A LA CARTE MENU

### MAINS & CHAR GRILL

All steaks are served with your choice of sauce (gf)

**Peppercorn, Mushroom, Garlic Cream, Béarnaise**

*Treeton Farm- Cowaramup Plains WA, hand selected the very best European bred cattle and are raised on the cleanest undulating grasses and pure air and water of the South West region, Treeton Farm beef are 100% hormone free and achieve the highest meat standard Australia (MSA) tenderness grading.*

<b>Fillet Mignon</b> 180g	42
<b>Sirloin</b> 200g	37
<b>Scotch</b> 300g	44
<b>Rib Eye</b> on the bone 600g+	75
<b>T Bone</b> 400g	42
<b>Wagyu Sirloin</b> (marble score 6-7) 200g	70
<b>Add - Sauté Garlic King Prawns</b>	13
<b>Half Baby Chicken</b> , lemon, garlic & thyme (gf)	35
<b>Tasmanian Salmon Fillet</b> , asparagus, hollandaise sauce (gf)	37
<b>Farm &amp; Ocean Plate</b> – Treeton beef skewer, Mortainai lamb rib, snapper kofta, garlic king prawn & miso salmon	52
<b>Pan-fried Cone Bay Barramundi</b> , saute potatos, green beans, tomato, lemon essence (gf)	38
<b>Wild Mushroom &amp; Asparagus Risotto</b> , truffle oil, shaved parmesan	E18 / M29
<b>Mottainai Lamb Rump</b> , roasted garlic, colcannon mash, rosemary jus (gf)	39

*Mottainai lambs are raised on the coastal plains of Lancelin, WA and is the world's most sustainable produced meat. The lambs are fed on recycled carrot and organics. Mottainai lamb has 37% marbling, comparable to A4 Japanese grade Wagyu. In contrast, grass-fed lamb has 3-5% marbling.*

### SIDES

9 ea

**Hand Cut Fries**

**Buttered Garden Vegetables**

**Garlic Mash**

**Garden Salad**, with feta

**Tomato & Mozzarella Salad**