



FIREWATER GRILLE
DUXTON HOTEL PERTH

A LA CARTE MENU

TO SHARE

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

ENTREES

Ouzo Cured Salmon , shaved fennel & cucumber, lemon crème fraiche (gf)	20
Pumpkin & Ginger Soup with goat's cheese toast (v)	16
Braised Mottainai Lamb Ribs , charred green chilli & coriander salsa (gf)	E26 / M36
Roasted Pork Belly , Korean spice, bok choy (gf)	19
Rottneest Scallops , wasabi texture peas, mint puree & yuzu essence (gf)	25

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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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.

Beef Tenderloin 180g	42
Sirloin 200g	37
Scotch 300g	44
Rib Eye on the bone 600g+	75
Wagyu Sirloin (marble score 6-7) 200g	70
Add - Sauté Garlic King Prawns	13
Fremantle Swordfish , cumin spice rub, Mediterranean potato salad (gf)	39
Farm & Ocean Plate – Treeton beef skewer, Mottainai lamb rib, Rottnest scallop, garlic king prawn & miso salmon	52
Pan-fried Cone Bay Barramundi , green beans, tomato, lemon essence (gf)	38
Saffron Ravioli , mascarpone, bocconcini, gorgonzola, ricotta & tomato garlic salsa	E16/ M27
Mottainai Lamb Rump , lemon pepper chats, salsa verde & tahini yoghurt (gf)	39
Slow Cooked Chicken Provencal , olives, artichokes & garlic toast	33

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