



FIREWATER GRILLE  
DUXTON HOTEL PERTH

## A LA CARTE MENU

### TO SHARE

<b>Freshly Baked Breads</b> , sea salted butter 4pc (gfa)	5
<b>Grilled Spanish Chorizo</b> , basil feta, olives, toasted Turkish bread (gfa)	16
<b>Australian Finest Oysters</b>	5.50 ea
- Natural	
- Kilpatrick	
<b>Grazing Platter</b> , sumac prawns, seared kangaroo, chicken terrine, goats cheese bruschetta, olives, assorted dips, grilled Turkish bread	44

### ENTREES

<b>Salmon Tartare</b> , shaved fennel & cucumber, lemon crème fraiche (gf)	18
<b>Soup Of The Day</b> , with garlic toast (v)	15
<b>Seared Kangaroo</b> , pumpkin fenugreek puree, chilli & coriander salsa (gf)	22
<b>Butter Poached Manjimup Marron</b> , lemon aspen essence (gf)	26
<b>Sumac Spiced King Prawns</b> , chorizo, pomegranate corn, tomato salsa (gf)	23
<b>Pumpkin</b> , feta, spinach salad, roasted macadamia nuts	18

**gfa** - can be requested gluten free

**gf** - gluten free

**v**- suitable for vegetarians

**n** - contains nuts

**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.*

**Beef Tenderloin 180g** 42

**Sirloin 200g** 37

**Scotch 300g** 44

**Tomahawk Rib Eye on the bone 600g+** 75

**Wagyu Sirloin (marble score 6-7) 200g** 70

**Game Plate - Margaret river venison truffle mash, kangaroo pumpkin fengugreek, emu shitake mushroom** 46

**Add - Sauté Garlic King Prawns** 13

**Fremantle Swordfish Fillet, lemon pepper, red rice flower salad (gf)** 35

**Cone Bay Barramundi, dill chats, lemon myrtle butter** 37

**Tasmanian Salmon, asparagus, bernaise sauce (gf)** 34

**Grilled Manjimup Marron, garlic butter, chimichurri, bernaise sauce** 72

**Wild Mushroom Risotto, truffle oil, parsley pesto, shaved parmesan** E18/M30

**Macadamia Crusted Lamb Rack, Mediterranean vegetables, port jus** 45

**Peppercorn Wattle Seed Pork Cutlet, apple puree, red wine essence** 39

**SIDES** 9 ea

**Hand Cut Fries**

**Buttered Garden Vegetables**

**Garlic Mash**

**Garden Salad, with feta**

**Tomato & Mozzarella Salad**