



FIREWATER GRILLE
DUXTON HOTEL PERTH

A LA CARTE MENU

TO SHARE

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

ENTREES

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

gfa - can be requested gluten free

gf - gluten free

v- suitable for vegetarians

n - contains nuts

Meat are Halal Certified

2019 Gold Plate Award Winner - Steakhouse



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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

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, bernaïse sauce (gf) 34

Grilled Manjimup Marron, garlic butter, chimichurri, bernaïse 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