



FIREWATER GRILLE
DUXTON HOTEL PERTH

A La Carte Menu

To Share

Grilled Turkish bread, extra olive virgin oil, aged balsamic vinegar, cashew dukkah, house dip (v)		15
Panini bread, soft herb feta, olives, Spanish chorizo		18
Grilled garlic olive ciabatta bread (v)		12
Pizza Bianca topped with serrano ham, crumb gorgonzola, watercress		20
Australian finest oysters	6pc/26	12pc/44
Natural		
Kilpatrick		
Rockefeller		

Charcuterie Plate

Cognac pâté
Truffle pork salami
Grilled chorizo sausage
Chicken & porcini mushroom terrine
Pickled zucchini
Dukkah crusted Turkish bread

40

Entrée

Roasted asparagus soup, goats cheese & spinach gnocchi (v)		18
Slow cooked Asian spice pork belly, seared scallop, red pepper jam & apple slaw		24
Scallop & prawn tortellini with butter poached king prawn & sage cream	E/25	M/40
Warm goats cheese & caramelised red onion tart, fruit chutney, petite cress salad (v)		18
Caesar salad with aged parmesan, bacon lardons, white anchovy & slow cooked egg (gf)		19
Salt & pepper calamari, sriracha lime mayo, pineapple salsa		20

(v) Suitable for vegetarian

(gf) Gluten free



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Mains

From the Char Grill

All beef is sourced from Treeton Farm, Cowaramup WA

200g - Fillet tenderloin	49
220g - Sirloin steak	42
300g - Scotch steak	48
350g - Rump steak	38
600g Prime Rib on the bone (Please allow 30mins to cook medium)	69
Surf & Turf- Beef sirloin topped with creamy garlic prawns, squid & scallop	50
Hickory smoked pork ribs, charred corn, Cajun wedges	32
Margaret River Wagyu burger, bacon, Swiss cheese, onion jam, bbq mayo served with fries in a broiche bun (gf)	30

All steaks are served with baby carrots, broccolini, gratin potato and your choice of sauce -
Green Peppercorn, Mushroom, Garlic Cream, Béarnaise
(All of our steaks & sauces are gluten free)

Add sauté garlic cream king prawns to your grill selection 14

Tasmanian salmon	38
Catch of the Day	40

All grilled seafood served with parsley chat potato, roasted fennel, béarnaise sauce and chimichurri
All of our fish & sauces are gluten free

Other Mains

Narrogin spiced lamb rack, spinach, chickpeas, potato rosti, coconut curry sauce (gf)	48
Seared barramundi, barley lemon risotto, lotus root crisp & citrus miso	41
Maple brined pork, mango apple puree, confit fennel, brussel sprouts & sweet potato chips (gf)	39
Five cheese ravioli, chilli tomato, olive sauce with garlic toast (v)	E20 M30
Chicken ballotine, truffle potato puree, baby carrots, wild mushroom & mustard seed jus	38

Sides

Fries with aioli & tomato sauce	10
Buttered garden vegetables	12
Steamed broccoli and lemon extra virgin olive oil	12
Garlic mash potato	10
Garden salad with feta	12
Mozzarella & tomato salad with basil & balsamic	12