



FIREWATER GRILLE
DUXTON HOTEL PERTH

A La Carte Menu

Entree

Grilled Turkish bread, EVOO, aged balsamic vinegar, local olives & cashew dukkha (v)		\$15
Marinated chilli Fremantle octopus (gf)		\$16
Toasted garlic bread (v)		\$10
Australian finest oysters (gf)		4.75ea
- Natural with lemon & mirin dressing		
- Kilpatrick with grilled bacon & Worcestershire sauce		
Ricotta, mushroom & truffle oil ravioli, garlic cream, and rocket apple salad (v)	E\$18	M\$30
Potato & leek soup, shredded spinach, parmesan toast (v)		\$16
Seared scallop & chorizo, avocado sweet potato tian, harissa oil (gf)		\$21
Slow roasted Pork belly, roasted apple puree, chorizo corn salsa (gf)		\$20

(gf) - Gluten Free

(v) - Suitable for vegetarian



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Mains

Our Beef comes from Treeton farm- Cowaramup, Western Australia - are raised on the cleanest undulating grass, 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.

All grilled mains (gf) are served with gratin potato, broccoli, baton carrots and your choice of sauce.
Sauces (gf) - Black peppercorn, mushroom, garlic cream, béarnaise

180g – Eye Fillet	\$42
200g - Sirloin	\$39
300g - Scotch	\$44

Add sauté garlic cream king prawns to your steak \$13

All grilled fish (gf) served with crushed potato, broccoli, béarnaise sauce & chimichurri

Tasmanian salmon fillet	\$34
Catch of the day	\$36

Herb crusted lamb rack, colocann mash, shiraz jus & glazed vine ripe tomatoes	\$41
Seared barramundi, king prawn, scallop & morton bay bug with mango coconut curry (gf)	\$42
Prosciutto wrapped chicken, sun dried tomato farce, spinach risotto, parmesan crackle	\$35
Pumpkin gnocchi, seared asparagus, mushroom ragout, feta, corn salsa (v)	E\$18 M\$30

Sides

Fries with tomato sauce (v)	\$9 each
Buttered garden vegetables (gf) (v)	
Tomato & mozzarella salad, pesto oil (gf)(v)	
Garden salad (gf) (v)	

(gf) - Gluten free

(v) - Suitable for vegetarian