



FIREWATER GRILLE
DUXTON HOTEL PERTH

DUXTON'S FOOD & WINE DIALOGUE

Featuring

DAVID MULLEN

FOOD MENU

LANTIERI NV FRANCIACORTA CUVEE BRUT, LOMBARDY

CANAPE

SEARED SALMON WITH BASIL AIOLI
CHERRY TOMATO AND BOCCONCINI WITH BALSAMIC GLAZE
PRAWN CAKE WITH PARMESAN AND HERBS

FRANZ HAAS 2020 'LEPUS' PINOT BIANCO, ALTO ADIGE

SEARED SCALLOPS WITH PEAS PUREE AND GNOCCHI

PAN SEARED SCALLOPS, GREEN PEAS, PINEAPPLE SALSA, TRUFFLE FOAM

LE FRAGHE BARDOLINO, VENETO

SOUS VIDE LAMB LOIN

BUTTER NUT PUREE, MUSHROOM CRUMBLE, BEET ROOT BRUNOISES, GREEN HERBS OIL

GRANITA AL LIMONCELLO

LIMONCELLO GRANITA

NEGRETTI 2015 BAROLO 'RIVE', PIEDMONT

BEEF MEDALLION

MASHED POTATO FONDUE, BROCCOLINI, OVEN DRIED TOMATO, PEAS SPROUT, ROSEMARY JUS

SCAGLIOLA 2020 MOSCATO D'ASTI, PIEDMONT

DECONSTRUCTED BERRY CHEESECAKE

SALTY CHOCOLATE CRUMBLE, DRIED RASPBERRY DUST, EDIBLE FLOWER