



FIREWATER GRILLE
DUXTON HOTEL PERTH

EXPRESS LUNCH

Please select from the following:

One course \$35

Two courses \$45

Three courses \$50

Each set menu includes artisan sourdough slices, a glass of house wine, tap beer or soft drink, and, gourmet tea or coffee

ENTREE

Choice of

Kale & Quinoa Salad (V)

Hass avocado, cherry vine tomatoes, manchego cheese, walnuts, honey mustard emulsion

Seared Shark Bay Scallops (S/GF)

Turmeric coconut oil, beans confit, green oil

Torched Salmon (GF)

Served with teriyaki sauce, saffron mayo, spring onion, lemon coulis, fresh greens

MAIN

Choice of

Penne Primavera (VG/GF)

Garlic, extra virgin olive oil, tomato sauce, vegan cheese, fine leaves

Harissa Chicken Skewers

Pita bread, harissa sauce, shallots, tabbouleh, grilled lime

Sea-To-Plate Psari Plaki (S/GF/DF)

Baked catch, extra virgin olive oil, garlic, cherry vine tomato, fennel, parsley

Black Angus Striploin

Grass fed, dry aged, served with mushroom sauce, and chips

DESSERT

Choice of

Chocolate Moelleux Tart

Chocolate moelleux, nectarine and pears marmalade, lychee gel, citrus cream

Maple and brioche Bavarian verrine

Maple cream, toasted brioche Bavarian, honey crisps, cider roasted apple, pecan crumble, apricot