



FIREWATER GRILLE
DUXTON HOTEL PERTH

EXPRESS LUNCH

Please select from the following:

One course \$47

Two courses \$57

Three courses \$62

Each set menu includes artisan sourdough slices,
a glass of house wine, tap beer or soft drink.

*Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%
No split billing*

ENTREE

Choice of

Vitello Tonnato (GF)

White rock veal, Tonnato sauce, capers, shaved parmesan, chives

Spring Vegetables With Grilled Halloumi (V/GF)

Local Farm lettuce, radish, halloumi cheese, yuzu-sumac dressing, crouton

La Delizia Burrata (V)

Heirloom tomatoes, rocket leaves, aged balsamic, extra virgin olive oil, macadamia dukkah

MAIN

Choice of

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chicken jus, chives

Slow Cooked Lamb Shank (GF)

Locally WA farmed, silken potato mash, salsa verde, natural lamb jus

Local Caught Market Fish (GF/DF)

Edamame, semi-dried cherry tomatoes, scallion, miso broth, Chuka wakame

Charred Cauliflower Steak (V/GF)

Chimichurri sauce, semi-dried cherry tomato, chipotle salsa, marinated macadamia, black garlic

Vegan option available

Exotic Mushroom Fettuccine (V)

Garlic, extra virgin olive oil, fresh exotic mushrooms from local farmers, Pecorino Romano

DESSERT

Choice of

Sunsets Tres Leches

Vanilla yoghurt madeleines, praline bubbles, vanilla tarragon cream, dulcey namelaka

Crème Brûlée (GF)

Served with seasonal fruits and raspberry sorbet