

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

Cheese & Garlic Boule (N/S)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **16**

ENTREE

Half Shell Rottneest Island Scallops (SS)

4 pieces, fennel and shallot soubise, bonito beurre blanc, green oil **32**

La Delizia Burrata (V)

Heirloom tomatoes, native basil, aged balsamic, extra virgin olive oil, crostini **32**

Firewater Grille Steak Tartare

Fermented hot sauce, black garlic, mustard, egg yolk, crackers **33**

Australian Fresh Oyster (GF/DF)

Half dozen oysters, served with shallot mignonette and lemon **34**

Slow Cooked Abrolhos Octopus (GF/N)

Wild rice, romesco sauce, potatoes, herbs oil **34**

Firewater Grille Caesar

Light Caesar dressing, white anchovies, poached egg, shaved parmesan, crouton **22**
With sous vide chicken breast **33**

MAIN

Lobster Linguine

Garlic, extra virgin olive oil, cherry vine tomatoes, light lobster bisque **69**

Buckwheat and Exotic Mushroom Risotto (V)

Stracciatella, parsley **39**

Vegan option available

Spatchcock Piri Piri

Oven roasted spatchcock, pave potatoes, piri piri sauce, lemon confit **49**

Line Caught Market Fish (SS/GF/DF)

Locally sourced, oven baked, confit saffron fennel, citrus salsa, chive **52**

Lamb Rump (GF/DF)

Locally sourced, slow cooked, ras el hanout spiced, minted salsa verde, natural lamb jus **49**

Kangaroo Fillet (GF)

Locally farmed root vegetables, red wine reduction, cavolo nero **52**

GF - Gluten free **V** - Vegetarian **DF** - Dairy free **SS** - Sustainable sourcing **N** - Nuts **S** - Seeds

Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%

No split billing

GRILLS

Angus Pure Grain Fed Striploin

250g, dry aged, best served medium rare **52**

Scotch Fillet

300g, black angus, grass fed, dry aged, best served medium rare **59**

Tenderloin

250g, black angus, 100-day grain fed, dry aged, best served medium rare **62**

T-Bone

500g, black angus, grass fed, dry aged, best served medium rare **69**

Ribeye On The Bone

500g, black angus, grass fed, dry aged, best served medium rare **79**

Futari Wagyu Oyster Blade

250g, pasture and grass fed, signature MBS 8-9, best served medium rare **95**

West Rivers Wagyu Striploin

250g, grass fed, 300+ grain fed, platinum MBS 6-7, best served medium rare **105**

Amelia Park Lamb Chop

4 pieces, grass fed, with potato mousseline, best served medium rare **59**

Skull Island Jumbo Prawns (SS)

300g, served with charred lemon and garlic butter **69**

Tasmanian Salmon

200g, served with charred lemon and béarnaise **48**

TO SHARE

Served with a choice of two sides and two sauces

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **175**

Chateaubriand

500g, black angus, 100+ grain fed, dry aged, best serve medium rare **185**

Duxton's Signature Tomahawk

1.5kg, black angus, black onyx MBS 3+, 45+ dry aged, best served medium rare **295**

SIDES

16

Hand cut fries, aioli sauce

Truffle butter and honey glazed brussel sprouts, preserved chilli

Royal blue pomme puree, truffle butter (GF)

Sautéed exotic mushrooms, fried shallot (GF/V/DF)

Steamed seasonal vegetables (GF/DF/V)

Local farm lettuce leaves, radish, tomatoes, cider vinaigrette

SAUCES

3

Red Wine Jus | Classic Béarnaise | Native Pepper Berry | Wild Forest Mushroom