



FIREWATER GRILLE  
DUXTON HOTEL PERTH

# CHRISTMAS DAY MENU

## COLD SELECTION

- Chilled Prawns - cocktail sauce, lemon, horseradish (GF/DF)
- Cured Salmon - dill leaves, capers, red onions, mustard (GF/DF)
- Blue Swimmer Crab & Calamari - basil pesto, spring onion, lemon
- Steamed Mussels - saffron & lemon dressing, spring onions
- Fresh Oysters - shallot mignonette, lemon, tabasco (GF/DF)

## SALAD SELECTION

- Marinated Brussel Sprouts & Butternut Pumpkin Salad
- Seafood Salad - leche de tigre, red onion, capsicum, tomato, coriander (GF/DF)
- Kiwi Quinoa Salad - parsley, cherry vine tomatoes (V)
- Shrimps Cocktail - grapefruit tartar, dill leaves
- Marinated Beef Salad - arugula, grana padano cheese, extra virgin olive oil

## HOT SELECTION

- Braised Beef Cheeks - root vegetables, herb jus
- Oven Baked Fish Fillet - lemon confit, fennel cream
- Slow Cooked Lamb - garlic, thyme, rosemary, natural jus
- Sous Vide Chicken Fillet - root vegetables, herb sauce
- Lobster Thermidor - crème fraiche, mushrooms, dijon mustards, parsley
- Mushroom Gnocchi - cherry vine tomatoes, native basil, truffle oil
- Pilaf Rice - with parsley, almond flakes (V)

## LIVE CARVING

- Honey Glazed Roasted Ham - *\*pork product*
- Marinated Brussels Sprouts
- Roasted Butternut Pumpkin
- Honey Mustard Sauce

## LIVE CARVING

- Rosemary Infused Striploin
- Sous Vide Turkey Fillet - with turkey gravy
- Yorkshire Pudding
- Cranberry Sauce
- Veal Gravy

## DESSERT

- Fruit Mince Pie (NF)
- Christmas Plum Pudding & Brandy Custard (CA)
- Wattleseed Chocolate Parisian Flan Tart (NF)
- Chocolate Mikado
- Wild Berries Nougat
- Petite Tropicienne
- Coffee Bavarois
- Croquant Almond Cake
- Fruit Platter (GF/VG)

**SAMPLE  
MENU**

