



FIREWATER GRILLE
DUXTON HOTEL PERTH

BUSINESS LUNCH

Please select from the following:

Two courses \$69

Three courses \$79

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

15% surcharge applies on Sundays. 20% surcharge applies on Public Holidays

Cash payments are not accepted and split billing is not applicable

ENTREE

Choice of

Full Blood Wagyu Beef Tartare (DF)

House-made dressing, chives, eschalot, capers, black garlic, charred sourdough

Tataki Of Yellowfin Tuna (GF/DF)

Hass avocado, Roma tomatoes Vierge, chives, trout caviar, heritage greens, ponzu dressing

Jerusalem Artichoke Soup (V/GF)

Crème fraiche, black truffle, chive, herbs oil

MAIN

Choice of

Free-Range Chicken Breast (GF)

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

Local Caught Market Fish (GF)(A)

Eggplant caponata, fennel, sea herbs, caper crisps, green oil

Exotic Mushrooms Mafaldine (V)

Mafaldine pasta, exotic mushrooms, cream, parsley, truffle oil

DESSERT

Choice of

Mandarin Crème Brûlée (GF/NF)

Mandarin brûlée, rhubarb and rosella sorbet, compressed fresh aromatic rhubarb

Hazelnut Chocolate Gâteau (V)

Chocolate vanilla tonka mousse, hazelnut praline financier, salted caramel, praline crunch, exotic sorbet