



FIREWATER GRILLE
DUXTON HOTEL PERTH

3-COURSE SET MENU @ \$125pp

BREAD

To share

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade

ENTRÉE

Choice of

Vitello Tonnato (GF)

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

Grilled Halloumi With Spring Vegetables (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

Angus Pure-Grain Fed Striploin, 250g

Dry aged, best served medium rare, choice of your sauce

T-Bone 500g Black Angus, Grass Fed (upgrade +\$15)

Dry aged, best served medium rare, choice of your sauce

Sauces: Red Wine Jus / Classic Bearnaise / Native Pepper Berry / Wild Forest Mushroom

Free-Range Chicken Breast (GF)

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

Local Caught Market Fish (GF/DF)

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

Exotic Mushroom Fettuccine (V)

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

SIDES

To share

Hand cut fries, aioli sauce (V)

Steamed seasonal vegetables (V/VG/GF/DF)

DESSERT

Choice of

Sunsets Tres Leches

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

Warm Chocolate Moelleux

Chocolate moelleux, apricot salted caramel sauce, cocoa nibs crunch, redberry sorbet, namelaka cream



WINE PAIRING @ \$40pp | 3 x 100ml

ENTRÉE

Choice of

Vitello Tonnato (GF)

Red: Terre à Terre Cabernet Franc 2024 (Piccadilly Valley, SA)

Fresh herbal notes and fine tannins offset the creamy tonnato, with savoury tones complementing the veal and capers

Grilled Halloumi With Spring Vegetables (V/GF)

White: Maude Pinot Gris 2023 (Central Otago, NZ)

Delicate pear and stone-fruit lifts the halloumi, with acidity keeps the vegetables fresh

La Delizia Burrata (V)

White: Singlefile Riesling 2022 (Great Southern, WA)

Citrus notes and lively acidity lift the heirloom tomatoes and balances the creamy burrata

MAIN

Choice of

Angus Pure-Grain Fed Striploin, 250g | T-Bone 500g, Black Angus, Grass Fed (+\$15)

Red: Snake + Herring "Outshined" Cabernet Sauvignon 2020 (Margaret River, WA)

Dark fruits, elegant tannins, and nuanced oak make this full bodied cab sav a refined match for dry-aged beef and bold sauces

Free-Range Chicken Breast (GF)

White: Vasse Felix Premier Chardonnay 2020 (Margaret River, WA)

Subtle oak and creamy texture echo the truffle butter and jus, while acidity lifts the chicken

Local Caught Market Fish (GF/DF)

White: Jim Barry Assyrtiko 2023 (Clare Valley, SA)

Mineral freshness and citrus zest slice lift the miso broth, enhancing the flavours of the fish

Exotic Mushroom Fettuccine (V)

Red: Nanny Goat Pinot Noir 2022 (Central Otago, NZ)

Earthy notes match the mushrooms, while balanced acidity lifts the richness of the Pecorino

DESSERT

Choice of

Sunsets Tres Leches

Sweet: Pitchfork Moscato NV (Margaret River, WA)

The Moscato's sweetness and fizz lift the fruit notes and balance the richness of the ganache and financier

Warm Chocolate Moelleux

Sweet: Terre à Terre Crayères Vineyard Late Harvest Sauvignon Blanc 2024 (Piccadilly Valley, SA)

Honeyed richness weaves through caramel and cream, balanced by the lift of redberry sorbet