

EXPRESS LUNCH

Please select from the following:

One course \$37
Two courses \$47
Three courses \$52

Each set menu includes artisan sourdough slices, a glass of house wine, tap beer or soft drink, and, gourmet tea or coffee

ENTREE

Choice of

Half Shell Rottnest Island Scallops (SS)

Fennel and shallot soubise, bonito beurre blanc, green oil

Firewater Grille Steak Tartare

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

Firewater Grille Caesar

Light Caesar dressing, white anchovies, poached egg, shaved parmesan, crouton

MAIN

Choice of

Buckwheat and Exotic Mushroom Risotto (V)

Stracciatella, parsley Vegan option available

Spatchcock Piri Piri

Oven roasted spatchcock, piri piri sauce, lemon confit

Line Caught Market Fish (SS/GF/DF)

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

Lamb Rump (GF/DF)

Locally farmed, slow cooked, ras el hanout spiced, minted salsa verde, natural lamb jus

DESSERT

Choice of

Exotic Pavlova

Exotic marmalade, mango and passionfruit chocolate montée, coconut custard

Sunsets Tres Leches

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