



FIREWATER GRILLE
DUXTON HOTEL PERTH

EASTER LUNCH BUFFET

COLD

- Sushi selection – pink ginger, soy sauce (GF)
- Chilled prawns – cocktail sauce, lemon, horseradish (GF/DF)
- Steamed mussels – garlic cream, tomato salad, lemon juice (GF/DF)
- Cured salmon – dill leaves, capers, red onions (GF/DF)
- Oysters – mignonette, lemons, wakame (GF/DF)

SALADS

- Niçoise salad – green bean, potato, egg, tomato, tuna (GF/DF)
- German potato salad – mayo, egg, red onion, green onion (GF/DF)
- Asian noodles – mixed vegetables, sesame dressing, chili (DF)
- Marinated bamboo shoots – garlic, crispy onion, soy sauce (GF/DF)
- Cos lettuce, baby spinach, mixed green leaves, arugula (GF/DF)
- Sliced tomatoes, cucumber, red onion, mushrooms, bell pepper, Parmesan (DF)
- Roasted walnuts, almonds, pumpkin seeds, sunflower seeds (GF/DF)
- Italian dressing, French dressing, Honey mustard dressing, Caesar dressing (GF)

HOTS

- Steamed salmon, creamy cucumber (V)
- Whole braised lamb leg, mustard gravy, sauteed onions (GF/DF)
- Roasted baby potatoes, butter, sea salt, parsley (GF/DF)
- Buttermilk spatchcock, garlic sauce, cherry tomatoes (GF)
- Sauteed green Easter vegetables (GF/DF)
- Beef Stroganoff, root vegetable, potatoes (GF/DF)
- Vietnamese crispy beef, sweet chili dipping (GF/DF)
- Thai green curry, fried fish, crispy onions (GF)
- Steamed coriander rice (GF/V)

LIVE COOKING STATION

- Scotch eggs -
Mayonnaise, gherkins, lettuce, tomato

DESSERTS

- Apricot & Almond mousse eggs, mirror glaze
- Pistachio & Raspberry slices
- Caramel & macadamia tarts, vanilla whipped ganache
- Chocolate mousse & cherry coulis (GF)
- Cross buns, cream, strawberry jam
- Assorted chocolate eggs (GF)
- Fresh fruit platter (GF, DF) ✦

CHEESE

- Selection of cheeses, quince paste, crackers

Sample menu only. Menu items subject to change without prior notice.