



FIREWATER GRILLE
DUXTON HOTEL PERTH

EXPRESS LUNCH

Please select from the following:

One course \$35

Two courses \$45

Three courses \$50

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

Truffle Mushroom Tart (V)

Healthy blend of salad leaves, seasonal mushroom, cream

Seared Shark Bay Scallops (S/GF)

Turmeric coconut oil, beans confit, green oil

Torched Salmon (GF)

Served with teriyaki sauce, saffron mayo, spring onion, lemon coulis, fresh greens

MAIN

Choice of

Oven Baked Aubergine (VG)

Garlic, extra virgin olive oil, tomato sauce, vegan cheese, fine leaves

Prawns with Beetroot Tagliatelle (S)

House made tomato and beetroot sauce, garlic, and parsley

Sea To Plate

Baked catch, extra virgin olive oil, served with cherry vine tomato, lemon and fennel

Black Angus Striploin

Grass fed, dry aged, served with mushroom sauce, and chips

DESSERT

Choice of

Coconut Parfait

Coconut lime cream, lemon myrtle oil, Madeline sponge

Chocolate Texture

Burnt white chocolate mousse, gianduja cream, chocolate oil