



FIREWATER GRILLE
DUXTON HOTEL PERTH

EXPRESS LUNCH

Please select from the following:

One course \$47

Two courses \$57

Three courses \$62

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

*Credit and debit card fee - Mastercard, Visa, Amex 1.8% | Diners 3% | Eftpos 0%
No split billing*

ENTREE

Choice of

Roasted Bone Marrow (DF)

Charred sourdough, beef rashers morsel, salsa verde, mesclun lettuce

Buffalo Mozzarella (GF/V)

Heirloom tomatoes, rocket leaves, aged balsamic, extra virgin olive oil, macadamia dukkah

Native Harvest Salad (GF/V)

Warrigal leaves, local lettuce greens, kohlrabi, stone fruits, lemon myrtle vinaigrette, torched jersey cheese

MAIN

Choice of

Free-Range Chicken Breast (GF)

Rooyal 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

Fettucine Ortolana (V)

Vegetarian style fettucine with garlic, extra virgin olive oil, medley tomatoes, vegetables, grana padano

DESSERT

Choice of

Crème Brûlée (GF/V)

Served with seasonal fruits and raspberry sorbet

Hazelnut Chocolate Gâteau (V)

Caramel tonka chocolate mousse, hazelnut praline chocolate, salted caramel and mandarin curd, hazelnut Sablé Breton