



FIREWATER GRILLE
DUXTON HOTEL PERTH

FESTIVE LONG LUNCH BUFFET MENU

COLD SELECTION

Sushi selection – soy, pink ginger, soy sauce
Chilled prawns – cocktail sauce, lemon, horseradish
Yam Hoi Mang Pu – Thai style mussels
Norwegian inspired smoked salmon with dill
Squid – Creole spiced, curry leaves, toasted coconut

SALAD SELECTION

Antipasto mix
Mesclun leaves
Cos Leaves – Croutons, parmesan and dressing on the side
Greek salad – feta cheese, garden vegetable, vinaigrette
Chana chaat – Indian chickpeas salad, chat masala, lemon
Panzanella – toasted bread, sundried tomato, red onion, olive oil
Peruvian ceviche – leche de tigre, red onion, capsicum, tomato, coriander
Levantine tabouleh – fresh herbs, bulgur, tomato, lemon
Portuguese chicken salad – peri peri, red onion, mint, coriander
Ensaladilla rusa – Spanish potato salad, mayonnaise, olives, tuna
Hummus Beiruti display – fresh vegetable, crackers, olives, nuts

HOT SELECTION

Lasagna frita – crispy lasagna, arrabiatta sauce
Fish kung pao – Chinese fried fish
Beef bourguignon – French style red wine beef
Pandan rice – steamed rice, Asian flavored
Sea salted mixed vegetable – butter, herbs
Grilled Sausages – sauerkraut, smoked chicken
One pot chicken – Spanish style chicken and potato
Lamb vindaloo – Goa style lamb curry
Baked pumpkin & cinnamon – garlic croutons, pepita seeds, herb oil

CARVING STATION

Davidson plum baked leg of ham
Oven roasted turkey with mushroom stuffing

DESSERTS

Cinnamon panna cotta and pistachio
Minced pies
Panettone with Chantilly
Chocolate brownie with vanilla sauce
Custard tart with orange jam
Red velvet slice with berry gel
Fruit platter