



FIREWATER GRILLE
DUXTON HOTEL PERTH

3-COURSE SET MENU @ \$125pp

BREAD

To share

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade

ENTRÉE

Choice of

Roasted Bone Marrow (DF)

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

Tataki Of Yellowfin Tuna (GF/DF)

Hass avocado, Roma tomatoes Vierge, chives, trout caviar, heritage greens, ponzu dressing

Seasonal Soup Of The Day (V)

Freshly prepared, please ask the team for today's selection

MAIN

Choice of

Black Angus Pure-Grain Fed Striploin (GF/DF)

250g, dry aged, long grain fed, best served medium rare

T-Bone 500g Black Angus, Grass Fed (GF/DF) (upgrade +\$15)

Dry aged, best served medium rare, choice of your sauce

Sauces: Red Wine Jus / Classic Bearnaise / Native Pepper Berry / Wild Forest Mushroom / Homemade Sambal

**sauces may contain alcohol and dairy*

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chives

Local Caught Market Fish (GF)

Chive beurre blanc, black mussels, semi-dried cherry vine tomatoes, parsley oil

Exotic Mushrooms Fettuccine (V)

Fettuccine pasta, exotic mushrooms, cream, parsley, truffle oil

SIDES

To share

Hand cut fries, aioli sauce (V)

Steamed seasonal vegetables (GF/DF/V/VG)

DESSERT

Choice of

Mandarin Crème Brûlée (GF/NF)

Mandarin brûlée, rhubarb and rosella sorbet, compressed fresh aromatic rhubarb

Hazelnut Chocolate Gâteau (V)

Chocolate vanilla tonka mousse, hazelnut praline financier, salted caramel, praline crunch, exotic sorbet



WINE PAIRING @ \$40pp | 3 x 100ml

ENTRÉE

Choice of

Roasted Bone Marrow (DF)

Red: Forest Hill Estate Shiraz 2023 (Mount Barker, WA)

Dark fruit, subtle spice and a velvety texture complement the rich marrow, beef rashers and charred sourdough

Tataki Of Yellowfin Tuna (GF/DF)

White: Singlefile Great Southern Riesling 2024 (Great Southern, WA)

Bright citrus and crisp minerality enhance the tuna, ponzu dressing and trout caviar

Seasonal Soup Of The Day (V)

White: Voyager Estate Chenin Blanc 2023 (Margaret River, WA)

Bright acidity and citrus notes highlight the fresh, seasonal flavours of the chef's selection

MAIN

Choice of

Black Angus Pure-Grain Fed Striploin 250g | T-Bone 500g, Black Angus, Grass Fed (+\$15)

Red: Fraser Gallop Estate Cabernet Sauvignon 2023 (Margaret River, WA)

Fine tannins and cassis notes pair beautifully with premium dry-aged beef and rich sauces

Free-Range Chicken Breast (GF)

White: Vasse Felix Premier Chardonnay 2024 (Margaret River, WA)

Stone fruit and subtle oak complement the truffle butter, spinach and creamy pommes purée

Local Caught Market Fish (GF/DF)

White: Moss Wood Amy's Cuvee Blanc 2025 (Margaret River, WA)

Fresh citrus and acidity balance the beurre blanc while enhancing the delicate seafood flavours

Exotic Mushrooms Fettuccine (V)

Red: Nanny Goat Pinot Noir 2024 (Central Otago, NZ)

Red berry fruit and earthy undertones complement the mushrooms, cream and truffle oil

DESSERT

Choice of

Mandarin Crème Brûlée (GF/NF)

Sweet: Pitchfork Moscato NV (Margaret River, WA)

Floral sweetness and refreshing acidity accentuate the mandarin, rhubarb and rosella sorbet

Hazelnut Chocolate Gâteau (V)

Sweet: Alkoomi Grazing Late Harvest 2024 (Frankland River, WA)

Honeyed sweetness and delicate spice enhance the chocolate, praline and salted caramel