



FIREWATER GRILLE
DUXTON HOTEL PERTH

MELBOURNE CUP LUNCH BUFFET

COLD SELECTION

Chilled Prawns - cocktail sauce, lemon, horseradish (GF/DF)
Smoked Salmon - dill leaves, capers, red onions, mustard (GF)
Fresh Oysters - red wine vinaigrette, red onions, lemon wedges (GF/DF)

BREAD & CHEESE

Freshly Baked Assorted Bread
Butter Medallions
Selection of International Cheese
Crackers, Dry Nuts, Dry Fruits, Croutons

SALAD SELECTION & ANTI-PASTI SALAD BAR

Marinated Butternut Pumpkin Salad - baby spinach, feta crumble (GF)
Bocconcini & Tomato Salad - basil pesto, aged balsamic (GF/V)
Free-Range Chicken Salad - artichoke, cherry vine tomato, citrus dressing (GF)
Roasted Beef Salad - beets, walnuts, honey mustard (GF)
Roasted exotic mushrooms, garlic, rosemary, marinated zucchini, Italian herbs,
marinated bell peppers, aged balsamic reduction, sun dried tomatoes, herbs, extra
virgin olive oil, arugula, mesclun leaves, tomatoes, cucumber, grated carrot
Honey Mustard Dressing, Italian Dressing, Caesar Dressing

HOT SELECTION

Poached Salmon Fillet - fennel and saffron ragout (GF)
Marinated Free-Range Chicken Breast - thyme jus (GF/DF)
Garlic Butter Prawns - with tomatoes, chili flakes, parsley
Spinach & Ricotta Ravioli - cherry tomatoes, parmesan cheese (V)
Exotic Mushrooms & Potato Gnocchi - parsley, ratatouille sauce (VG)
Steamed Seasonal Vegetables (DF/GF/V/VG)
Pilaf Rice (GF/V)

CARVERY

Marinated Roasted Beef Striploin
Roasted New Potatoes - sea salt, parsley
Slow Roasted Lamb Leg - thyme, rosemary, garlic
Root Vegetables
Yorkshire Pudding
Brussels Sprout
Beef Jus

DESSERT

Chocolate Financier Gateaux (V)
Pistachio Opera (V)
White Chocolate Raspberry Tart (V)
Double Chocolate Profiterole (GF/V)
Panna Cotta (V)
Assorted Macaroons (GF)
Fruit Platter (GF/VG)

**SAMPLE
MENU**

