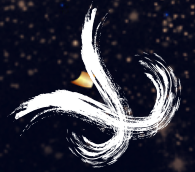


New Years Eve

DINNER BUFFET



FIREWATER GRILLE
DUXTON HOTEL PERTH

COLD SELECTION

Poached Prawns - cocktail sauce, lemon, horseradish (GF/DF)
Marinated Shark Bay Scallops - seaweed, togarashi
Slow Cooked Fremantle Octopus - extra virgin olive oil, aged balsamic
Marinated Half Shell Mussels - saffron & lemon dressing, spring onions
Cured Salmon - dill leaves, capers, red onions, mustard (GF/DF)
Fresh Oysters - shallot mignonette, lemon, tabasco (GF/DF)

SALAD SELECTION

Shrimp Salad - baby cos, citrus salsa, cocktail dressing
Grain-Fed Air-Dried Beef Salad - arugula, grana padano, Italian dressing
Smoked Turkey & Cranberry Salad - mesclun leaves, balsamic dressing
Strawberry & Quinoa Salad - cilantro, cherry vine tomatoes (V)
Heirloom Tomatoes & Bocconcini Salad - vine leaves, basil pesto
Roasted Beets & Goats Cheese Salad - walnuts, micro herbs

HOT SELECTION

Grilled Beef Tenderloin - natural jus, parsley
Slow Cooked Lamb Rump - mint and natural lamb jus
Roasted Stuffed Turkey - natural Jus
Oven-Baked Salmon Fillet - green asparagus, chimichurri
Free-Range Chicken Breast - chicken and rosemary jus
Spinach & Ricotta Ravioli - cherry vine tomatoes, grana padano, Italian herbs

LIVE CARVING

Honey Glazed Roasted Pork Ham - **pork product*
Rosemary Infused Striploin
Red Wine Jus
Cranberry Sauce
Yorkshire Pudding

MARINATED VEGETABLES

Brown Buttered Brussel Sprouts
Roasted New Potato - parsley, sea salt
Cinnamon Infused Butternut Pumpkin

DESSERT

Hazelnut Wattleseed Coffee Éclair
Lemon Myrtle Tres Leches
Chocolate Croquembouche
Banana Cream Pie
Vanilla Dessert Lime Joconde
Pistachio Raspberry Custard Gianduja
Petite Davidson Plum Dobos Torte
Speculoos Cheesecake
Vanilla Rum Canelés With Orange Blossom Rum Sauce - **hot*
Assorted Macaroons (GF)
Fruit Platter (GF/VG)



**SAMPLE
MENU**