



FIREWATER GRILLE
DUXTON HOTEL PERTH

DUXTON'S FOOD & WINE DIALOGUE

Featuring
DAVID MULLEN

MENU

PIERRE MIGNON NV BRUT RESERVE

CURED SALMON TARTLET

TRIO MUSHROOM TERRINE ON BAGUETTE

SEARED BEEF SKEWERS WITH BLUE CHEESE

MARKUS ALTENBURGER 2018 WEISS'

CULLEN 2019 FIELD BLEND

EXMOUTH SCALLOPS' CARPACCIO ON WINE LEAVES

LEMON, WHITE WINE VINEGAR, RED RADISH, DILL LEAVES

MARKUS ALTENBURGER 2019 BLAUFRAKISCH

MOOROODUC 2020 'DEVIL BEND CREEK' PINOT NOIR

DUCK AND MUSHROOM RAVIOLETTI

CARROT PUREE, CARAMELIZED SHALLOTS, SAFFRON CREAM

RIDOLFI 2019 'FIERO' [SUPER TUSCAN] [MERLOT SANGIOVESE]

OTRO VINO 2022 'THE ITALIAN' [SANGIOVESE MERLOT]

SOUS VIDE LAMB

MASHED POTATO AND PEAS PUREE, BROCCOLINI, OVEN DRIED TOMATO, ROSEMARY, AND MINT JUS

TALISMAN 2022 CABERNET ROSE

BAKED CHEESE TART

CAMEMBERT WEDGES, CARAMELIZED PEACH, DRIED RASPBERRY DUST, EDIBLE FLOWER