



FIREWATER GRILLE
DUXTON HOTEL PERTH

3-COURSE SET MENU @ \$129pp

BREAD

To share

Artisan Sourdough Slices (V)

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

ENTRÉE

Choice of

Full Blood Wagyu Beef Tartare (DF)

House-made dressing, chives, eschalot, capers, black garlic, charred sourdough

Tataki Of Yellowfin Tuna (GF/DF)(I)

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

Jerusalem Artichoke Soup (GF/V)

Crème fraîche, black truffle, chive, herbs oil

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 +\$20)

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)(A)

Eggplant caponata, fennel, sea herbs, caper crisps, green 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

GF - Gluten free **DF** - Dairy free **V** - Vegetarian **VG** - Vegan **N** - Contains Nuts

A - Australian **I** - Imported **M** - Mixed Origin



WINE PAIRING @ \$50pp | 3 x 100ml

ENTRÉE

Choice of

Full Blood Wagyu Beef Tartare (DF)

Red: Henschke Henry's Seven 2024 (Barossa Valley, SA)

The wine's ripe fruit and gentle spice complement the richness of the Wagyu

Tataki Of Yellowfin Tuna (GF/DF)(I)

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

Bright acidity and citrus freshness complement the delicate tuna while harmonising with the ponzu and tomato vierge

Jerusalem Artichoke Soup (GF/V)

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

The Chardonnay's creamy texture and balanced acidity complement the velvety soup

MAIN

Choice of

Black Angus Pure-Grain Fed Striploin 250g | T-Bone 500g, Black Angus, Grass Fed (+\$20)

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

Structured tannins and rich dark-fruit flavours provide the perfect counterpoint to the depth of the dry-aged beef

Free-Range Chicken Breast (GF)

Red: Credaro Five Tales Merlot 2023 (Margaret River, WA)

Soft tannins and berry fruit complement the tender chicken working beautifully with the truffle butter and creamy pommes purée

Local Caught Market Fish (GF)(A)

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

Fresh acidity and citrus complement the fennel and sea herbs while cutting richness of the eggplant

Exotic Mushrooms Fettuccine (V)

Red: The Pawn Malbec 2022 (Langhorne Creek, SA)

Savoury dark-fruit and subtle spice bring depth to the earthy mushrooms and truffle

DESSERT

Choice of

Mandarin Crème Brûlée (GF/NF)

Sweet: Pitchfork Moscato NV (Margaret River, WA)

Aromatic 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 aromatic richness balance the chocolate, praline and salted caramel