



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

Buffalo Mozzarella (GF/V)

Heirloom tomatoes, ciabatta crisps, aged balsamic, extra virgin olive oil

Native Harvest Salad (GF/V)

Warrigal leaves, local lettuce greens, kohlrabi, stone fruits, lemon myrtle vinaigrette, torched jersey cheese

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/DF)

Velouté de Fenouil, semi-dried cherry tomatoes, Chuka wakame, chives

Fettucine Ortolana (V)

Vegetarian style fettucine with garlic, extra virgin olive oil, medley tomatoes, vegetables, grana padano

SIDES

To share

Hand cut fries, aioli sauce (GF/DF/V/VG)

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

DESSERT

Choice of

Crème Brûlée (GF/V)

Served with seasonal fruits and raspberry sorbet

Hazelnut Chocolate Gâteau (V)

Caramel tonka chocolate mousse, hazelnut praline chocolate, salted caramel and mandarin curd, hazelnut Sablé Breton, exotic sorbet



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

ENTRÉE

Choice of

Roasted Bone Marrow (DF)

Red: Henschke Five Shillings Shiraz 2024 (Barossa Valley, SA)

A medium-bodied Shiraz with earthy notes, enhancing marrow, beef rashers and salsa verde

Buffalo Mozzarella (GF/V)

White: Maude Pinot Gris 2025 (Central Otago, NZ)

A fresh pairing to lift the mozzarella while balancing the acidity of tomatoes and balsamic

Native Harvest Salad (GF/V)

White: Corymbia Rocket's Vineyard Chenin Blanc 2018 (Swan Valley, WA)

This wine's layered texture and subtle herbs echo native ingredients and vinaigrette

MAIN

Choice of

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

Red: Snake + Herring "Outshined" Cabernet Sauvignon 2020 (Margaret River, WA)

A classic pairing: firm tannins and dark fruit, mirror the richness of dry-aged beef and all sauce options

Free-Range Chicken Breast (GF)

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

Wine's creaminess and subtle oak echo truffle butter and pommes purée, balanced by acidity

Local Caught Market Fish (GF/DF)

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

Bright acidity and citrus cut through miso umami, while the wine's purity and freshness highlight the fish and wakame

Fettucine Ortolana (V)

Rosé: Firetail Rosé 2025 (Margaret River, WA)

Wine's vibrant fruity acidity complement the tomato, garlic and olive oil

DESSERT

Choice of

Crème Brûlée (GF/V)

Sweet: Terre à Terre Late Harvest Sauvignon Blanc 2024 (Piccadilly Valley, SA)

Honeyed notes enhances the caramelized top, while acidity balances the fruit and sorbet

Hazelnut Chocolate Gâteau (V)

Sweet: Pitchfork Moscato (Margaret River, WA)

The aromatic sweetness of the Moscato balances the chocolate and hazelnut with a clean finish