



FIREWATER GRILLE
DUXTON HOTEL PERTH

EXPRESS LUNCH

Please select from the following:

One course \$47

Two courses \$57

Three courses \$62

Each set menu includes artisan sourdough slices,
a glass of house wine, tap beer or soft drink.

ENTREE

Choice of

Creamy Jerusalem Artichoke & Chestnut Soup (V/N)

Chives, sourdough croutons

Vitello Tonnato (GF)

White rock veal, Tonnato sauce, capers, shaved parmesan, chives

Garden Salad (V/VG/GF/DF)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette

MAIN

Choice of

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chicken jus, chives

Slow Cooked Lamb Shank (GF)

Locally WA farmed, silken potato mash, salsa verde, natural lamb jus

Local Caught Market Fish (GF/DF)

Edamame, semi-dried cherry tomatoes, scallion, miso broth, Chuka wakame

Charred Cauliflower Steak (V/GF)

Chimichurri sauce, semi-dried cherry tomato, chipotle salsa, marinated macadamia, black garlic
Vegan option available

Exotic Mushroom Fettuccine (V)

Garlic, extra virgin olive oil, fresh exotic mushrooms from local farmers, Pecorino Romano

DESSERT

Choice of

Sunsets Tres Leches

Vanilla yoghurt madeleines, praline bubbles, vanilla tarragon cream, dulcey namelaka

Peach Charlotte (GF)

Nectarine and peach compote, blood peach montée cream, citrus berry rice crisps