



FIREWATER GRILLE
DUXTON HOTEL PERTH

FESTIVE LONG LUNCH MENU

COLD SELECTION

- Chilled Prawns - cocktail sauce, lemon, horseradish (GF/DF)
- Cured Salmon - dill leaves, capers, red onions, mustard (GF/DF)
- Half Shell Mussels - garlic, tomato, lemon juice (GF/DF)
- Fresh Oysters - mignonette, lemon (GF/DF)

SALAD SELECTION

- Endive, Apple & Walnut Salad - light honey mustard dressing
- Roasted Sweet Potato Salad - rocket, cranberries, maple citrus dressing
- Caprese Salad - heirloom tomatoes, basil pesto, aged balsamic (GF/V)
- Marinated Beef Salad - arugula, beets, walnuts, horseradish dressing
- Panzanella Salad - crouton, ripe tomatoes, cucumber, baby cos, bocconcini cheese

HOT SELECTION

- Roasted New Potatoes - with sea salt, parsley (DF/GF/V/VG)
- Marinated Fish Fillet - dill cream sauce (DF/GF)
- Slow Cooked Lamb Shoulder - root vegetables, lamb jus (GF/DF)
- Pot Roasted Beef Cheeks - with natural jus (GF/DF)
- Spinach & Ricotta Ravioli - with grana padano cheese (V)
- Tomato Pilaf Rice - with cilantro almond flakes (V)

LIVE CARVING

- Honey Glazed Roasted Ham - **pork product*
- Marinated Brussels Sprouts
- Roasted Butternut Pumpkin
- Honey Mustard Sauce

LIVE CARVING

- Rosemary Infused Striploin
- Sous Vide Turkey Fillet - with turkey gravy
- Yorkshire Pudding
- Cranberry Sauce
- Veal Gravy

DESSERT

- Fruit Mince Pie (NF)
- Christmas Plum Pudding & Brandy Custard (CA)
- Wattleseed Chocolate Parisian Flan Tart (NF)
- Chocolate Mikado
- Wild Berries Nougat
- Petite Tropicéenne
- Coffee Bavaois
- Croquant Almond Cake
- Fruit Platter (GF/VG)

**SAMPLE
MENU**