



FIREWATER GRILLE
DUXTON HOTEL PERTH

DINNER MENU

TO SHARE

Freshly Baked Breads , salted butter	6
Australian Finest Oysters – natural or kilpatrick	5ea
Duck liver parfait , brioche toast, plum port compote	19
Vietnamese Beef Carpaccio , nuoc mam vinaigrette, peanut & basil crunch	25
Cucumber Gazpacho , with poached Manjimup marron	23
Turkish Bread , feta whip, local olives, hummus, charred artichokes	18
Char Seared Tuna , avocado ginger soy salsa	22
Grazing Platter - serrano jamon, bresaola, rabbit & ham hock terrine, andouille sausage & pesto ciabatta	40

SIDES

Mash Potato , with truffle butter	10
Hand Cut Fries , black garlic aioli	12
Caprese salad	12
Steamed Vegetables , almond butter	10
Garden Salad	10
Broccolini , almond butter	10



gf - gluten free
v - suitable for vegetarians
n - contains nuts
Meat is Halal Certified

2019 Gold Plate Award Winner - Steakhouse

All prices are inclusive of GST. 1.5% Credit Card Fee / 3% Diners apply

Menu is subject to change without prior notice.

Menu as of 18 November 2020



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DINNER MENU

GRILL - MAINS

Treeton Farm- Cowaramup Plains WA, hand selected the very best European bred cattle and are raised on the cleanest undulating grasses and pure air and water of the South West region, Treeton Farm beef are 100% hormone free and achieve the highest meat standard Australia (MSA) tenderness grading.

Char-grilled Treeton finest steaks, served with your choice of sauce

Mushroom, Black Pepper, Red Wine, Béarnaise

Sirloin 200g	39
Tenderloin 200g	50
Scotch 300g	49
T bone 400g	47
Rib Eye on the Bone 500g +	70

MAINS

Grilled Manjimup Marron, toasted chilli oil, soy, garlic, ginger, sesame & coriander	E27M55
BBQ Rub Baby Chicken, purple cauliflower, chimichurri, honey yoghurt	35
Spiced Lamb Rump, crispy anchovies, mustard potato, creamed spinach	44
Butternut Squash Gnocchi, silverbeet, buerre noisette	E18M30
Catch Of The Day	38

MAINS TO SHARE

Chateaubriand 550g + with 3 sauces, sauté potatoes	110
Baked Atlantic Salmon (medium rare), lemon aspen essence, parsley chats	72
Garlic Rosemary Lamb Rack, mint jelly, roasted root vegetables	95
Maple Glaze Pork Belly, apple quandong compote, chicharron, sesame orange dressing	82



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