



FIREWATER GRILLE
DUXTON HOTEL PERTH

DINNER MENU

TO SHARE

Freshly Baked Breads , sea salted butter	8
Charred Panini , Persian herb feta, chilli olives and Fremantle pickled octopus	18

ENTREE

Australia's Finest Oysters - Natural / Kilpatrick / Tempura with lime aioli and caviar	5ea
Duck Liver Parfait , brioche, port and plum compote with raspberry	18
Seared Scallops with samphire and buttermilk cilantro sauce	22
Glazed Roasted Quail , forbidden rice and brussels sprouts with beetroot	20
Purple Cauliflower Salad , blood orange, radish, fennel, avocado and lentils with roasted cumin vinaigrette	18
Beef Carpaccio , quail egg and capers with truffle mustard mayo	20
Prawn Cocktail , crispy carrots and blossoms with chilli compote	18
Salmon Tartare , avocado, shaved fennel and beetroot with salmon caviar	19

MAINS

Soy Glazed Duck Breast , carrot and ginger puree with shiitake mushroom and pak choy	37
Pan Fried Cod , celery and kale emulsion with chickpea and potato salsa	38
Spicy King Prawns , black bean, avocado and corn tortilla with lime and coriander cream	40
Blue Swimmer Crab Linguini , tomato, chilli, chimichurri and burnt onion with parmesan crumb	34
Lamb Rack , salsa verde, wilted spinach, chicory and snow peas with roasted onion jus	42
Quinoa , medley carrots, olives, cucumber and sumac goat cheese with Dijon and balsamic vinaigrette	27
Spiced Cauliflower Steak , labneh, tzatziki powder and pomegranate with pearl couscous	28



2019 Gold Plate Award Winner - Steakhouse

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



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PREMIUM CUT STEAKS

Char-grilled and served with your choice of sauce

Mushroom, Black Pepper, Red Wine Jus, Béarnaise

Eye Fillet 200g <i>Dandaragan grass fed organic</i>	52
Sirloin Steak 250g <i>Dandaragan grass fed Organic</i>	42
Scotch Fillet 300g <i>Cape Grim Tasmania</i>	52
T-Bone Steak 400g <i>Rose Mallee 100 day aged</i>	48
Chateaubriand 550g <i>Dandaragan grass fed organic</i> - Served with sauté potatoes, béarnaise, mushroom and red jus sauce - <i>recommended for two people</i>	120

STEAK OF THE MONTH

Rose Mallee F1 Cross Wagyu Striploin 200g Marble Score 6/7+	90
Served with black garlic, potato pave and Paris butter	

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



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