

Friends Restaurant Saturday Menu

Ninety five dollars

Tomato, basil, olive oil and mozzarella salad

Corn and onion soup, pesto cream, enoki mushroom crisp

Asian spiced raw sliced Harvey sirloin beef, carrot and saffron purée, seasonal vegetable

Cured salmon, sesame oil, seaweed salad, wasabi and coriander cream, lemon coulis

Beetroot and quinoa tartare, goat cheese ice cream, basil pesto, green salad, filo pastry

Marinated pan-fried Exmouth Tiger prawns, roasted pineapple with brown butter, citrus and passionfruit vinaigrette, vanilla, black radish

An additional five dollars

Grilled Western Australian Cone Bay barramundi fillet, Bremer Bay abalone shavings, Rosemary Abrolhos scallop, baby turnip, beetroot, pak choy, lemon caper sauce, squid ink crisp

Spatchcock, baby carrot and asparagus, smoked paprika honeycomb, sauté potatoes, bacon crisp, pea custard, pea salad, grenache jus

Sous vide slow braised Harvey beef fillet stuffed with mushroom, bearnaise, smoked mash potato, roast tomato, baby eggplant, onion tart, shallot and red wine sauce, potato crisp, garlic purée

400 gm grass fed ribeye

An additional fifteen dollars

Wagyu beef marbling grade 5

An additional thirty dollars

Cervantes lobster, field mushroom and mornay sauce, seasonal vegetables

An additional forty dollars

Sorbet; mandarin, lychee, spicy mango and almond crumbs, fresh fruit

Caramelised banana, dark chocolate and hazelnut crumbs, caramel sauce, vanilla cream, dark chocolate and hazelnut ice cream

White chocolate pannacotta, rhubarb and strawberry, strawberry sorbet

Cherry chocolate crumble soufflé, coconut and vanilla ice cream, white chocolate soil

An additional five dollars

Additional accompaniments

Ten dollars

Black truffle and parmesan cheese fondant potato

Green salad leaves, avocado, orange, kiwi fruit, roasted pumpkin seeds

Asparagus and broccolini, parsley and garlic butter

Fifteen dollars

Heirloom tomato salad, mozzarella, balsamic vinegar, basil, marinated field mushroom Six dollars

Espresso coffee or tea and accompaniments

Seventeen dollars

King Island Lighthouse Blue Brie and South Cape Camembert, crackers, fruit, 60 gm