

# Friends Restaurant Saturday Menu

Ninety five dollars

Bacon mousse, toasted brioche, honey tuile, caramelised hazelnut crumbs

Mushroom and blue cheese soup, sautéed mushrooms, coriander

Roast heirloom baby carrots and beetroot, crispy chickpeas and tahini, vegetable crisps, pomegranate, balsamic and honey reduction

Partridge breast, hazelnut crumbed leg, confit shallots, pan-fried beetroot gnocchi, watercress, port and pepperberry jus

Poppy seeded confit salmon, grilled calamari, red capsicum and lemon purée, squid ink sauce, tomato salsa

Exmouth Tiger prawns with honey and bacon, cauliflower purée, shimeji mushroom, roast Serrano ham, potato, brown butter An additional fifteen dollars

Rock Cod fillet two ways, grilled and battered with squid ink, watercress velouté, saffron potato purée, cherry truss tomato, asparagus and green peas, tomato and basil sauce

Duck breast, purple sweet potato purée, candy blood orange, baby leek, brussel sprout, parsley sponge cake

Slow cooked Harvey beef fillet stuffed with mushroom, potato gratin, grilled zucchini, tomato purée, burnt onion, truffled bearnaise

450 gm grass fed ribeye An additional fifteen dollars

Wagyu beef marbling grade 5 An additional thirty dollars

Large Geraldton lobster, Manjimup truffle and field mushroom, cauliflower and blue cheese mornay sauce, topped with Maffra black wax cheddar An additional fifty dollars

Raspberry roll, blueberry meringue, cherry mousse, lemon curd, orange and vanilla ice cream

Blue cheese mousse, honey ice cream, caramelised hazelnut, honeycomb, lavosh crackers, grapes

Chocolate and praliné fondant, Manjimup truffle ice cream, tuile, chocolate coulis

Lime crumble soufflé, coconut ice cream An additional ten dollars

## Additional accompaniments

Twelve dollars

Rosemary polenta and pumpkin gratin, gratinated cheese

Mesclun, pear, feta, orange, dried cranberry and pomegranate salad, orange and garlic vinaigrette

Fifteen dollars

Heirloom tomato, mozzarella, balsamic marinated field mushroom, basil

Mixed pan-fried mushrooms, garlic and parsley butter, confit garlic

Six dollars

Espresso coffee or tea and accompaniments