

Friends Restaurant Saturday Menu

Ninety five dollars

Fennel and beetroot cured salmon, tomato mayonnaise, gingerbread crumbs

Carrot and ginger soup, sweet potato crisp, herb oil

Salmon gravlax, black truffle, beetroot, lemon and fennel, compressed apple, gin and tonic foam

Chicken, pesto, sun-dried tomato and mozzarella roulade, polenta croquette, Parmesan sauce

Honey glazed beetroot and turnip, goat cheese and candied walnuts, oven baked figs

Gratinated abalone, mushroom béchamel, bread crumbs An additional ten dollars

Grilled Humpty Doo barramundi fillet, squid and shaved abalone, cauliflower purée, snow peas, pickled red onion, citrus pumpkin emulsion

Pork belly crackling, apple balsamic purée, buckwheat capsicum and sesame seeds, braised yellow squash

Fillet of grass fed harvey beef, sautéed kipfler potatoes, herb crumbs, mushroom puree, glazed carrots, daikon and asparagus

400 gm grass fed ribeye An additional fifteen dollars

Wagyu beef marbling grade 5 An additional thirty dollars

Strawberry and tarragon pavlova, hibiscus jus, raspberry sorbet

Pineapple curd, coconut and mint jelly, rum biscuit, white chocolate dome

Fig tart, white chocolate cream, butterscotch ice cream

Apple crumble soufflé, Manjimup truffled vanilla ice cream An additional ten dollars

Additional accompaniments

Ten dollars

Royal blue potatoes fried, truffled sea salt, parmigiano reggiano

Salad leaves, parmesan crisp, chilli, lemon and sumac vinaigrette, grapefruit

Asparagus and broccolini, truffle butter

Fifteen dollars

Tomato medley, basil, mozzarella, balsamic vinegar, marinated field mushroom

Six dollars

Espresso coffee or tea and accompaniments

Seventeen dollars

Buche d'Affinois, Fourme d'Ambert, Maffra cheddar, fig and walnut terrine, 60 gm