

# Friends Restaurant Saturday Menu

Ninety five dollars

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

Mushroom soup in a mini bread loaf, truffle and corn salsa

Slow cooked salmon, chorizo, sesame seeds and sundried tomato, vegetable pickles, soy dressing

Baked heirloom carrot and beetroot, candied walnuts, pomegranate, honey and seeded mustard sauce

Confit of duck, potato gnocchi, comté cheese, Manjimup truffle

Grilled Bremer Bay abalone and Rottneest scallops, spinach and bacon, roasted onions, hazelnut and basil pesto, red onion coulis      An additional fifteen dollars

Manjimup marron, apple lemon purée, sesame tuile, poached celery, seafood and tomato reduction      An additional fifteen dollars

Grilled Humpty Doo barramundi fillet, squid and shaved abalone, green pea purée, orange witlof, quinoa and sweet potato crisps

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

Slow roast rack of lamb cooked medium-rare, confit of shallots, celeriac purée, truffle mash  
400 gm grass fed ribeye      An additional fifteen dollars  
Wagyu beef marbling grade 5      An additional thirty dollars

Pumpkin pie, ginger sorbet, candied pecan nuts

Citrus cheesecake, honey sponge cake, lime meringue, saffron ice cream

Cigar smoked coffee mousse, crunchy praline, coffee and bourbon ice cream

Vanilla, chocolate crumble soufflé, Manjimup truffled ice cream      An additional ten dollars

## Additional accompaniments

Ten dollars

Royal blue potatoes baked in garlic butter, truffled sea salt, parmigiano reggiano  
Salad leaves, parmesan crisp, chilli, lemon and sumac vinaigrette  
Asparagus and broccolini, truffle butter

Fifteen dollars

Tomato medley, basil, mozzarella, balsamic vinegar, marinated field mushrooms  
Six dollars

Espresso coffee or tea and accompaniments

Seventeen dollars

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