

Friends Restaurant Degustation Menu

Ninety five dollars

Canapés

Jerusalem artichoke and thyme soup, truffle air

Baked Coffin Bay oysters, garlic butter and thyme, lemon pickle

Mosaic of roast and confit kangaroo scented with thyme and rosemary, raspberry vinegar dressing

Layered terrine of Mt Barker chicken and smoked ham, pickled and deep-fried vegetable salad, grain mustard dressing

Slow cooked rainbow trout, vegetable stock and herb tagliatelle, tarragon mayonnaise, dressed leaves

Tuna; carpaccio, seared, poached, served with avocado, potato and olive, peppered emulsion

Salad of roast quail, chicken livers, toasted brioche, poached truffle, truffle dressing

Ravioli of Marron and scallop, spinach purée, parmesan froth

Warm forest mushroom jelly, truffle foam, red wine vinegar caramel

Barramundi fillet, cauliflower cream, buttered potato, spinach, Jerusalem artichokes

Roast fillet of beef, braised cabbage, root vegetables and red wine sauce

Wagyu beef Additional ten dollars

Duck breast caramelised in molasses and bush pepper, crisp skin, caramelised chicory, fondant potato

Potato and truffle pie, savoy cabbage, roast root vegetables, truffle foam

Hot apple crumble soufflé, apple crumble ice cream

Additional accompaniments

Five dollars

TRUFFLE SHAVING

Confit garlic creamed potatoes, olive oil

Snow peas, toasted almonds

Cauliflower cheese

Salad leaves, Parmesan, olive oil and balsamic

Espresso coffee or tea and accompaniments