

Friends Restaurant Saturday Menu

Ninety five dollars

Truffled goat cheese, Jamon ham, cucumber

Leek and potato soup, thyme powder, grains and seeds

Sous vide beetroot, beetroot purée, pickled beetroot, fiore di latte mozzarella, fig coulis

Grilled Fremantle octopus, pickled and grilled baby cos lettuce, oyster emulsion, dill oil

Honey glazed quail, cauliflower purée, hay infused cream, thyme oil

Slow cooked Bremer Bay abalone, aniseed butter, charred leek, asparagus, herb gel

An additional fifteen dollars

Abrolhos scallops, celeriac purée, roasted pear and raw pear, celery emulsion

An additional ten dollars

Barramundi, fresh garden herb velouté, smoked yolk, smoked octopus, sea grapes

Crispy pork belly, macadamia, plum and balsamic sauce, pickled red onion

Fillet of grass fed Harvey beef, horseradish and parsnip purée, carrot and potato terrine, port jus

400 gm grass fed beef ribeye An additional fifteen dollars

Wagyu beef marbling grade 5 An additional forty dollars

Large Geraldton lobster, Manjimup truffle and field mushroom, cauliflower and blue cheese

mornay sauce, topped with Maffra black wax cheddar An additional sixty dollars

Roasted pear and honey, vanilla cheesecake, thyme ice cream, shortbread

Lime cremeux, banana and passionfruit sorbet, french meringue

Milk chocolate and hazelnut mousse cake, chocolate coulis, Baileys ice cream, candy floss

Banana, chocolate and caramel soufflé, vanilla ice cream An additional ten dollars

Additional accompaniments

Ten dollars

Baked potato gratin, gratinated cheese

Twelve dollars

Zucchini salad, mint oil, macerated grapes, pickled carrots, mixed leaves, toasted pine nuts

Asparagus and broccoli, grated parmesan, brown butter

Eighteen dollars

Heirloom tomato, mozzarella, balsamic marinated field mushroom, basil

Six dollars

Espresso coffee or tea and accompaniments