



**FRIENDS**  
R E S T A U R A N T

Open for dinner Tuesday to Saturday  
Open for lunch Friday  
Open Sunday and Monday for Functions  
And lunches for functions

**MAJOR AWARDS**

**Gourmet Traveller Magazine Hall of Fame Best Wine List  
in WA**

**American Wine Spectator Best of Award of Excellence  
for one of the best restaurant wine lists in the world  
Australia's Best Restaurant With Entertainment  
Outstanding Restaurant of the Year**

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“Our cuisine is described as modern Australian. A blending of the world’s finest culinary techniques and Australia’s abundance of choice fresh produce resulting in what I see as the most exciting, innovative, and above all, flavoursome cuisine today.

It is with pleasure that our kitchen offers this menu to tantalise, test, and tease your palate. I believe our cooking offers clarity, harmony, and some surprise, with influences that are authentic, imaginative, and traditional, to satisfy every imaginable sensibility.

To achieve the highest standard in your meal we only attend to each dish on your request. We thank you for your patience and understanding.

I’d like to thank our suppliers who share our passion for the absolute best for your enjoyment.”

**Clyde and Lesley Bevan**

“The best sauce for food is hunger”

**Socrates**

 **STARTERS** 

Twenty five dollars

Duo of field mushroom and corn soup, Manjimup black truffle pesto

Roast quail, Jerusalem artichoke purée, ratatouille filled potato, sundried tomato and vinegar jus

Grilled Bremer Bay abalone and Rottnest Island scallops, spinach and bacon, roasted onions, hazelnut and basil pesto, red onion coulis

An additional fifteen dollars

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

Manjimup marron, apple lemon purée, sesame tuile, poached celery, seafood and tomato reduction

An additional fifteen dollars

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

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



# MAIN COURSE



Forty five dollars

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

Zucchini and red bean pesto roulade, saffron baby fennel, quinoa crisps, black truffle jus

Roast spatchcock, semi-dried cherry tomato, sage polenta, carrot and zucchini ragout, citrus jus

Slow roast rack of lamb cooked medium-rare, confit of shallots, lamb jus, celeriac purée, crisp potato dusted with smoked paprika

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

Kangaroo loin fillet stuffed with prune and almond, cooked medium rare, chestnut purée, snow peas, oyster mushroom

Fillet of grass fed Harvey beef, confit of shallots, red wine reduction, celeriac purée, crisp potato dusted with smoked paprika

Wagyu beef grade 5  
Ribeye 400 gm grass fed

An additional thirty dollars  
An additional fifteen dollars



## ACCOMPANIMENTS



- Royal blue potatoes baked in garlic butter, truffled sea salt,  
parmigiano reggiano Ten dollars
- Asparagus and broccolini, truffle butter Ten dollars
- Green salad, vegetable strips, capers, lemon and parmesan  
Twelve dollars
- Tomato medley, basil, mozzarella, balsamic vinegar,  
marinated field mushroom Fifteen dollars



## CHEF'S BREAD



Three dollars per serve

Chef's restaurant baked bread selection with Lescure sea salted butter from France



## CHEESE



60 gms \$17.00

120 gms \$30.00

180 gms \$40.00

A choice of the finest cheeses accompanied by fig and walnut terrine

**Buche d'affinois** double cream, Rhone Alps

**Fourme d'Ambert** blue, Auvergne

**Maffra black wax cheddar**, Tasmania



## AFFOGATO COFFEE



Six dollars

With Frangelico - Fifteen dollars

With Amaretto - Fifteen dollars



## LIQUEUR COFFEE



Fifteen dollars

Monk's - Benedictine

Creamed Butterscotch - Baileys, Butterscotch Schnapps

Jamaican - Tia Maria and Coruba

Seville - Cointreau

Available as decaffeinated coffees, or any liqueur

 **DESSERT** 

Fifteen dollars

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

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

\$12 Glass (150 ml) \$30 Half a Bottle (375 ml)

Pumpkin pie, ginger sorbet, candied pecan nuts

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

\$13 Glass (150 ml) \$36 Bottle (500 ml)

Poached pear in chocolate sauce, cramelised hazelnuts, vanilla ice cream

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$17 (60 ml)

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

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Sorbet; blueberry, apple, mandarin and almond tuile, fresh fruit

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

\$12 Glass (150 ml) \$30 Half a Bottle (375 ml)

Vanilla and chocolate crumble soufflé, Manjimup black truffle ice cream An additional ten dollars

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2013

\$18 Glass (150 ml) \$45 Half a Bottle (375 ml)