



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**

20 Terrace Road East Perth WA 6004
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(08) 9221 6659 Fax
friends@iinet.net.au

“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

Caramelised onion and cauliflower soup, mixed mushroom,
Manjimup truffle crouton

Shaved Iberico ham, heirloom tomato and basil pesto, goat
curd, mozzarella, crispy basil

Partridge breast, hazelnut crumbed leg, confit shallots, pan-
fried beetroot gnocchi, watercress, port and pepperberry jus

Venison carpaccio seared with dukkah, shaved comté, smoked
mayonnaise, macadamia oil, garlic crisps

Roast heirloom baby carrots and beetroot, crispy chickpeas
and tahini, vegetable crisps, pomegranate, balsamic and honey
reduction

Poppy seeded confit salmon, grilled calamari, red capsicum
and lemon purée, squid ink sauce, tomato salsa

Exmouth Tiger prawns with honey and bacon, cauliflower
purée, shimeji mushroom, roast Serrano ham, potato, brown
butter

An additional fifteen dollars

ACCOMPANIMENTS

- Rosemary polenta and pumpkin gratin, gratinated cheese
Twelve dollars
- Mixed pan-fried mushrooms, garlic and parsley butter, confit
garlic
Twelve dollars
- Heirloom tomato, mozzarella, balsamic marinated field
mushroom, basil oil
Fifteen dollars
- Mesclun, pear, feta, orange, dried cranberry and pomegranate
salad, orange and garlic vinaigrette
Twelve dollars

CHEF'S BREAD

Three dollars per serve

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

CHEESE

60 gms \$17.00 120 gms \$30.00 180 gms \$40.00

Accompanied by fig and walnut terrine

Rouzaire Brie de Nangis, Seine-et-Marne

Marcel Petite Symphonie Comte, Fort Saint Antoine

Berrys Creek Tarwin Blue, Victoria

AFFOGATO COFFEE

Six dollars

With Frangelico - Sixteen dollars

With Amaretto - Sixteen dollars

LIQUEUR COFFEE

Sixteen 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

Blue cheese mousse, honey ice cream, caramelised hazelnut, honeycomb, lavosh crackers, grapes

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2013

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

Raspberry roll, blueberry meringue, cherry mousse, lemon curd, white chocolate and rosemary ice cream

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

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

Chocolate and praliné fondant, almond ice cream, tuile, chocolate coulis

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$20 (60 ml)

Pumpkin and coffee pie, almond crumble, dark chocolate and pumpkin seed, caramel

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Sorbet; ginger and passionfruit, strawberry and mango, almond tuile, fresh fruit

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

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

Rhubarb, vanilla and strawberry mousse, pistachio sponge cake, coconut crumbs, strawberry coulis, Chantilly cream

Sommelier's Recommendation

French Martini – Vodka. Chambord and pineapple juice

\$20 (60 ml)

Lime crumble soufflé, coconut ice cream An additional five dollars

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2017

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