



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
(08) 9221 0885 Phone
(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

Beetroot soup, caramelised walnuts, Kytren Gidgegannup goat curd

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

Quail, onion crisps, onion coulis, parsley purée, almond tuile oyster mushroom

Fremantle octopus terrine, miso glazed crab, olive and lemon pearl, cucumber, basil confit tomato, aioli emulsion

Semi-dried tomato and ginger, tomato and vanilla syrup, fennel sorbet, black olive confit, balsamic gel

Tea smoked duck breast, corn croquette, sour plum jus, matcha powder, roasted grapes

Bremer Bay abalone, pea purée, peas and edamame, wakame, sweet sauce

An additional fifteen dollars

 **MAIN COURSE** 

Forty five dollars

Grilled cod, vanilla turnips, sweet potato, mango sauce, lemon and coconut emulsion, dill

Pork, carrot and ginger velouté, asparagus and zucchini, watercress, apple balsamic sauce, charcoal powder

Spatchcock, roasted carrot, bacon and shallot crumbs, Madeira sauce, beetroot purée, pickled red and white onion

Hot mixed beetroot, confit garlic, fried chickpea cake, pine nuts, herb oil, leaves

Kangaroo loin fillet, roasted cauliflower and curry, cauliflower couscous, dried grapes and almond, tomato purée

Large Geraldton lobster, Manjimup truffle and field mushroom, cauliflower and blue cheese mornay sauce, seasonal vegetable, truffled potato An additional fifty dollars

Fillet of grass fed Harvey beef, pumpkin purée, celeriac, potato and parmesan croquette, broccoli, port jus

Mayura Station Wagyu grade 5 An additional thirty dollars
Ribeye 400 gm grass fed An additional fifteen dollars



ACCOMPANIMENTS



Caramelised onion and potato gratin	Twelve dollars
Asparagus and broccolini, lemon butter	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
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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

Brie de Nangis, buckwheat crêpe, fig jam, toasted rice ice cream, orange confit, poppy seed and white sesame tuile

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Nougat parfait, ginger and lemon, strawberry gel, edamame and pistachio tuile, caramelised white chocolate

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

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

Tonka bean soft brioche, milk chocolate mousse, chocolate crumble, hazelnut ice cream

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$20 (60 ml)

Sorbet; cherry, pear and pineapple, almond tuile, fresh fruit

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

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

Vanilla poached rhubarb, rhubarb and strawberry jam, candy ginger, shortbread, aloe vera sorbet

Sommelier's Recommendation

French Martini – Vodka. Chambord and pineapple juice

\$20 (60 ml)

Apple crumble soufflé, vanilla ice cream An additional five dollars

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2013

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