



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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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

Mussel, scallop, fish, prawn, clam and potato chowder in a mini bread loaf

Salmon gravlax, black truffle, beetroot, lemon and fennel, compressed apple, gin and tonic foam

Gratinated abalone with mushroom béchamel topped with bread crumbs

An additional fifteen dollars

Chicken, pesto, sun-dried tomato and mozzarella roulade, polenta croquette, Parmesan sauce

Smoked cured duck and apple tart, confit of onion, balsamic glaze, micro leaves

Beetroot carpaccio, baked honey figs, grilled grapes and goat cheese

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

 **MAIN COURSE** 

Forty five dollars

Grilled Humpty Doo barramundi fillet, squid and shaved abalone, cauliflower purée, snow peas, pickled red onion, citrus pumpkin emulsion

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

Confit of duck leg, layered potato, glazed turnips, semi dried cherry tomatoes, sherry vinegar jus

Slow roast rack of lamb cooked medium-rare, red wine reduction, mushroom purée, crisp potato dusted with smoked paprika, glazed carrots, daikon and asparagus

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

Kangaroo loin fillet stuffed with mushroom and port duxelle cooked medium rare, truffle potato mash, oyster mushroom, cranberry jus

Fillet of grass fed Harvey beef, red wine reduction, mushroom purée, crisp potato dusted with smoked paprika, glazed carrots, daikon and asparagus

Wagyu beef grade 5
Ribeye 400 gm grass fed

An additional thirty dollars
An additional fifteen dollars

ACCOMPANIMENTS

- Royal blue potatoes fried, truffled sea salt, parmigiano reggiano Ten dollars
- Asparagus and broccolini, truffle butter Ten dollars
- Salad leaves, parmesan crisp, chilli, lemon and sumac vinaigrette, grapefruit 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

Strawberry and tarragon pavlova, hibiscus jus, raspberry sorbet

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

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

Pineapple curd, coconut and mint jelly, rum biscuit, white chocolate dome

Sommelier's Recommendation

Moss Wood Margaret River Botrytis Semillon 2011

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

Dark chocolate variation; cookie ice cream, hot chocolate, cacao nib nougatine

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$17 (60 ml)

Fig tart, white chocolate cream, butterscotch ice cream

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

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

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

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

Apple crumble soufflé, Manjimup black truffle ice cream

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2013

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

An additional ten dollars