



**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

Shark Bay crab, Bremer Bay abalone and Cone Bay barramundi soup, cajun spices, saffron potato purée, crouton, watercress

Marinated pan-fried Exmouth Tiger prawns, roasted pineapple with brown butter, citrus and passionfruit vinaigrette, vanilla, black radish

An additional five dollars

Chicken and mango roll, grilled baby cos, chorizo crumble, lemon and thyme jus

Cured salmon, sesame oil, seaweed salad, wasabi and coriander cream, lemon coulis

Asian spiced raw sliced Harvey sirloin beef, carrot and saffron purée, seasonal vegetable

Beetroot and quinoa tartare, goat cheese ice cream, basil pesto, green salad, filo pastry

Cervantes lobster herb roasted in brown butter, semi dried cherry tomato, citrus fennel, coconut and lemon sauce

An additional fifteen dollars

 **MAIN COURSE** 

Forty five dollars

Grilled Western Australian Cone Bay barramundi fillet, Bremer Bay abalone shavings, Rosemary Abrolhos scallop, baby turnip, beetroot, pak choy, lemon and caper sauce, squid ink crisp

Eggplant and zucchini millefeuille, onion and tomato jam, tomato coulis, seasonal vegetables, home made rice cracker

Roast spatchcock, caramelised baby pear, smoked paprika honeycomb, sauté potatoes, bacon crisp, pea custard, pea salad, grenache jus

Cervantes lobster, field mushroom and mornay sauce, seasonal vegetables

An additional forty dollars

Margaret River lamb rack, pistachio coulis, purple and orange carrot, lemon filled date, rocket crumbs, parsnip purée, mint and thyme jus

Native pepperberry kangaroo loin, roasted paprika baby corn, parmesan and rocket mousse, garlic and parsley Shimeji mushroom, orange mixed radish, macadamia crumbs

Fillet of grass fed Harvey beef, smoked mash potato, roast tomato, baby eggplant, onion tart, shallot and red wine sauce, potato crisp, garlic purée

Wagyu beef grade 5

An additional thirty dollars

Ribeye 400 gm grass fed

An additional fifteen dollars

## ACCOMPANIMENTS

Cheese potatoes, Manjimup truffle, camembert emulsion  
Twelve dollars

Asparagus and broccolini, garlic and parsley butter Ten dollars

Green salad leaves, avocado, orange, kiwi fruit, roasted  
pumpkin seeds Ten dollars

Heirloom tomato salad, mozzarella, balsamic vinegar, basil,  
marinated field mushroom Fifteen 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

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**, Victoria

## 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

White chocolate pannacotta, rhubarb and strawberry,  
strawberry sorbet

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2013

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

Pavlova, blueberry coulis, toasted meringue, fresh berries and  
passionfruit pulp, white chocolate ice cream

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

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

Caramelised banana, dark chocolate and hazelnut crumbs,  
caramel sauce, vanilla cream, dark chocolate and hazelnut ice  
cream

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$17 (60 ml)

Walnut and apple cake, apple and cinnamon, caramelised nuts,  
orange ice cream

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Sorbet; apple, apricot and peach, almond tuile, fresh fruit

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2016

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

Cherry chocolate crumble soufflé, coconut and vanilla ice  
cream, white chocolate soil

An additional five dollars

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2017

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