



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

Cider and white onion soup, garlic chips

Oysters pickled with cucumber, dill and caviar

Seared scallops with apple and rosemary, apple crisp and mustard sauce

Lescure sea salt butter poached marron, crisp potatoes, leek and beetroot juice

Sweet potato and herb tortellini, lemon and sage cream

Gravlax, herb poached salmon, horseradish and mustard dressing, micro herb salad

Pressing of ham and Pyengana cheddar, spiced pickled vegetables, dressed leaves

Terrine of duck, pheasant and partridge with walnut dressing, toasted brioche

 **MAIN COURSE** 

Forty five dollars

Red snapper, mussel tartare sauce, spinach, saffron potatoes

Barramundi flash baked, fennel salad and vanilla foam

Mt Barker chicken, cumin sauce, asparagus, oyster mushrooms, celeriac fondant

Mediterranean vegetables layered with our egg pasta, tomato and basil, cheddar cheese sauce

Seared breast of pheasant, mousseline of its leg, celeriac purée, whitlof and bacon

Amelia Park lamb cutlet, (two hour cooked), served pink, cassoulet of beans, picked herbs and roasting juices

Kangaroo loin, macadamia mash, root vegetables, port wine sauce

Beef fillet, pan-fried with horseradish and green pepper crust, creamed potatoes, glazed vegetables, red wine sauce

Wagyu beef An additional twenty dollars

ADDITIONAL

ACCOMPANIMENTS

Confit garlic mash, olive oil

Eight dollars fifty

Snow peas, toasted almonds

Eight dollars fifty

Cauliflower cheese

Eight dollars fifty

Salad leaves, Parmesan, olive oil and balsamic

Eight dollars fifty

CHEF'S BREAD

Three dollars per serve

Chef's restaurant baked bread selection with Lescure sea salted butter from France (unsalted butter available)

OUR CHEESES

60 gms \$15.00

120 gms \$25.00

180 gms \$35.00

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

Jindi triple cream brie

Milawa blue

Pyengana cheddar

"With cheese every kind of wine is acceptable, so it may truly be called le biscuit des ivrognes"

Grimod De La Reyniere

 **DESSERTS** 

Fifteen dollars

Hazelnut Soufflé, praline biscuit and praline ice cream

Sommelier's Recommendation

Moët & Chandon Nectar Impérial NV \$20 Taste (100ml) \$30 Glass (150ml)

Poached apples and cinnamon with mascarpone, cinnamon cookie and candied apple ice cream

Sommelier's Recommendation

De Bortoli Noble One Botrytis Semillon 2007 \$12 Taste (100ml) \$18 Glass (150ml)

Bread and butter pudding, stewed cinnamon apricots, crème anglaise

Sommelier's Recommendation

Cookoothama Botrytis Semillon 2007 \$10 Taste (100ml) \$15 Glass (150ml)

Banana and almond strudel, caramelised banana, almond ice cream

Sommelier's Recommendation

Taylor Ferguson Willbriggie Botrytis Semillon 2002 \$9 Taste (100ml) \$13 Glass (150ml)

Chocolate cake, beetroot ice cream, white chocolate sauce, caramelised macadamias

Sommelier's Recommendation

Bodegas Sauci Condado De Huelva S'Naranja Pedro Ximenez \$12 (60 ml)

Lemon and vanilla cheesecake, double cream, strawberry compote

Sommelier's Recommendation

Juniper Estate Cane-Cut Riesling 2007 \$11 Taste (100ml) \$16 Glass (150ml)

Chef's plate of 6 desserts for 2 people

An additional forty dollars

