



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@inet.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

Rock melon gazpacho, blue swimmer crab meat, extra virgin olive oil, basil ice cream

Young duck breast with spiced pear, watercress, rocket and orange salad, smoked tomato puree

Ballotine of mount barker chicken with mushroom and spinach, grilled baby fennel, micro greens salad, chicken skin crisps, tarragon sauce

Grilled bremer bay abalone on aubergine caviar with a caper, parsley and lemon sauce, cauliflower florets

Esperance scallops, Shark Bay prawns, squid, apple and beetroot compote, roasted almond and honey dijonaise sauce

An additional five dollars

Confit of truss tomato in mint syrup stuffed with celeriac and grape remoulade, grilled asparagus and artichoke, red onion jam

 **MAIN COURSE** 

Forty five dollars

Grilled barramundi fillet on capsicum quinoa risotto with warm tartare sauce, broad beans and asparagus

Spatchcock, layers of sweet potato and granny smith apple, lemon silverbeet and sundried tomato jus

Truffled cauliflower, squash stuffed with eggplant and zucchini, orange beetroot, sweet tomato puree and tomato essence

Pork belly, crackling, braised red cabbage, sweet potato puree, apple balsamic and shallot jam

Slow cooked kangaroo loin stuffed with mushroom and port, served medium rare, truffle potato mash, brussel sprout leaves, light cranberry sauce

Fillet of 120 day grain fed black angus beef with shallot sauce, potatoes salardaise, field mushroom

Wagyu beef grade 5 An additional twenty five dollars

Ribeye 400 gm 70 day grain fed An additional fifteen dollars

ADDITIONAL

ACCOMPANIMENTS

Kipfler potatoes in garlic and parsley	Eight dollars fifty
Sautéed seasonal vegetables with basil oil	Eight dollars fifty
Cauliflower gratinated with cheese	Eight dollars fifty
Balsamic field mushrooms, buffalo mozzarella, basil leaves	Twelve dollars

CHEF'S BREAD

Three dollars per serve

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

OUR CHEESES

60 gms \$15.00	120 gms \$25.00	180 gms \$35.00
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A choice of the finest cheeses accompanied by fig and walnut terrine

Buche d'affinois double cream, Rhone Alps

Fourme d'Ambert blue, Auvergne

Pyengana aged cheddar, clothbound, Tasmania

“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

Almond cake, crunchy white chocolate, praline, tonka bean and dark chocolate mousse, caramelised hazelnut, vanilla ice cream

Sommelier's Recommendation

Bodegas Sauci Condado De Huelva S'Naranja Pedro Ximenez

\$12 (60 ml)

Vanilla cream brulee, tuile, praline and white chocolate ice cream

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

\$10 Taste (100ml) \$15 Glass (150ml)

Carrot cake, carrot chips, slow cooked baby carrot, cinnamon ice cream, lime icing, confit lemon, lemon jelly, caramelised almonds

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Glass of honey and balsamic infused strawberries, raspberry jelly, creamy basil and olive oil, strawberry liqueur emulsion, mint ice cream

Sommelier's Recommendation

De Bortoli Noble One Botrytis Semillon 2009

\$12 Taste (100ml) \$18 Glass (150ml)

Tiramisu soufflé, toasted almond parfait, chocolate sauce, biscotti

Sommelier's Recommendation

Nutty Irishman Baileys and Frangelico

\$16 (60 ml)

Lemon meringue tart, rum and coconut sorbet, toasted coconut, fruit jelly

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2013

\$7 Taste (100ml) \$10 Glass (150ml)

Earl Grey		Orange Pekoe		English Breakfast
Oolong		Russian Caravan		Darjeeling
Rooibos	Kalahari	Lapsang Souchong	Rooibos	Blood Orange
Green	Jasmine	Peppermint	Camomile	Lemongrass
		Decaffeinated Tea		