



**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](mailto: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

Duo of asparagus and roasted corn soup, truffled crab remoulade

Scallops, roasted butternut pumpkin and onion purée, pink pepper, squid ink sesame emulsion, pumpkin crisps

An additional ten dollars

Ham hock, parsley and vegetable terrine, red wine poached pear, hazelnut vinaigrette, beetroot apple chutney

Chicken, fig, pistachio and walnut roulade, chorizo, sundried tomato and arborio rice galette, parmesan tuile, tomato mayonnaise

Mixed beetroot, kaffir lime and poppy seeds, goat cheese and candied walnuts, beetroot crunch

Smoked abalone, mushroom and potato, brown butter, anchovy crumb, parsley purée and prosciutto crackle

An additional fifteen dollars

 **MAIN COURSE** 

Forty five dollars

Grilled humpty doo barramundi fillet, cauliflower purée, broad beans, pickled red onion, citrus pumpkin emulsion

Butterflies of Manjimup truffle and cauliflower, maple syrup glazed baby vegetables

Confit of duck leg, honey glazed baby vegetable, coarse white bean purée, braised red cabbage, parsley and citrus crush

Slow roast rack of lamb cooked medium-rare, sweet potato and mushroom cake, crispy potato dusted with smoked paprika

Pork belly crackling, balsamic caramelised granny smith apple and shallot jam, jerusalem artichoke relish

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

Fillet of grass fed harvey beef, sweet potato and mushroom cake, crispy potato dusted with smoked paprika

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 crisps, pistachio nuts, avocado, cucumber 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 yoghurt tart, rhubarb sorbet

Sommelier's Recommendation

Taylor-Ferguson Riverina Botrytis Semillon 2009

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

Tarte Tatin, caramel ice cream

Sommelier's Recommendation

Moss Wood Margaret River Botrytis Semillon 2011

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

French toast terrine, caramelised banana, vanilla custard

Sommelier's Recommendation

Nutty Irishman - Baileys and Frangelico

\$17 (60 ml)

Chocolate parfait, no added sugar popcorn

Sommelier's Recommendation

Gran Barquero Liqueur Pedro Ximenez Barrel Aged

\$12 (60 ml)

Sorbet; apricot, pineapple, strawberry and almond tuile, fresh fruit

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2015

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

Apple crumble soufflé, hazelnut praline ice cream

Sommelier's Recommendation

De Bortoli Noble One Riverina Botrytis Semillon 2011

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

An additional five dollars