



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

Jerusalem artichoke and thyme soup, truffle air

Baked Coffin Bay oysters, garlic butter and thyme, lemon pickle

Slow cooked rainbow trout, vegetable stock and herb tagliatelle, tarragon mayonnaise, dressed leaves

Ravioli of Marron and scallop, spinach purée, parmesan froth

Tuna; carpaccio, seared, poached, served with avocado, potato and olive, peppered emulsion

Salad of roast quail, chicken livers, toasted brioche, poached truffle, truffle dressing

Layered terrine of Mt Barker chicken and smoked ham, pickled and deep-fried vegetable salad, grain mustard dressing

Warm forest mushroom jelly, truffle foam, red wine vinegar caramel

Mosaic of roast and confit kangaroo scented with thyme and rosemary, raspberry vinegar dressing

 **MAIN COURSE** 

Forty five dollars

Sous vide salmon marinated in orange and lemon, pea shoot purée, olive crushed potatoes

Barramundi fillet, cauliflower cream, buttered potato, spinach, Jerusalem artichokes

Breast of Mt Barker Chicken filled with truffle and thyme, truffle potatoes, truffle foam, exotic mushroom, herbs

Potato and truffle pie, savoy cabbage, roast root vegetables, truffle foam

Plate of pork; crisp belly, braised trotter, and roast loin, apple and sage compote, crushed gourmet potatoes, sage scented juices

Duck breast caramelised in molasses and bush pepper, crisp skin, caramelised chicory, fondant potato

Roast loin and braised shoulder of local lamb, roast shallots, rosemary and thyme potato cake, green beans and rosemary sauce

Roast fillet of beef with boiled tongue, braised cabbage, root vegetables and 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 spiced fruit chutney, celery, crackers

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

Hot apple crumble soufflé, apple crumble ice cream

Sommelier's Recommendation

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

Banana and vanilla mousse, caramelised bananas and brandy syrup

Sommelier's Recommendation

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

Rum and raisin Crème brûlée, crisp raisin biscuit, rum and raisin ice cream

Sommelier's Recommendation

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

Iced vanilla parfait, lime sorbet and crisp meringue

Sommelier's Recommendation

Rockford Barossa Valley White Frontignac 2009 \$7 Taster (100ml) \$10 Glass (150ml)

Meringue and milk tart with vanilla ice cream

Sommelier's Recommendation

Brown Brothers Orange Muscat Flora 2008 \$7 Taster (100ml) \$10 Glass (150ml)

Hazelnut scented creamed rice pudding, praline ice cream

Sommelier's Recommendation

Nutty Irishman \$17

Deep fried blue cheese fritters, walnut salad

Sommelier's Recommendation

Pirathon Barossa Valley Shiraz 2008 \$8 Taster (100ml) \$12 Glass (150ml)

Plate of chocolate; soft ganache, tart, fondant with Pedro Ximenez tasting

An additional Fifteen dollars

Bodegas Sauci Condado De Huelva S'Naranja Pedro Ximenez (30 ml)

Malaga Virgen Andalucia Pedro Ximenez (30 ml)

Valdespino Jerez de la Frontera Pedro Ximenez (30 ml)

