



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

Tomato, apple and celery soup, pickled truffle and goat cheese fritter

Freshly shucked Coffin Bay oysters, wasabi foam, cucumber spaghetti, topped with pearls of the sea

Ceviche of Atlantic salmon, quenelles of Blue Swimmer crab and sour cream, citrus dressing

Cumin, coriander, turmeric and mustard seed spiced tuna, flat bean and radish salad, tomato and lemon salsa, pea ice cream

Chilled sous vide beetroot, garlic and thyme marinated buffalo mozzarella, tomato concasse, pickled truffle vinaigrette

Terrine of chicken, celeriac and mushrooms, basil and tomato salad, bacon foam

Carpaccio of Wagyu beef, anchovies, aged balsamic, shaved parmigiano reggiano

 **MAIN COURSE** 

Forty five dollars

Crispy skin fillet of barramundi, Spencer Gulf mussel tartare, sautéed spinach, saffron turned potatoes

Goat cheese and mushroom pie, fricassee of potatoes, truffle foam

Mt Barker free-range chicken, lightly braised with leeks, peas, asparagus, herbs, baby gourmet potatoes

Pork belly, sage and onion compote, caramelised apple, creamed potato, apple balsamic dressing

Loin of kangaroo, garlic and thyme marinated, butternut pumpkin and potato pie, red wine and chocolate sauce

Herb crusted saddle of lamb, polenta porridge, olive tapenade, eggplant and confit garlic, rosemary jus

Beef fillet, onion marmalade, ratatouille, fat chips, creamed peppercorn sauce

Wagyu beef An additional twenty dollars

ADDITIONAL

ACCOMPANIMENTS

Chive butter baby potatoes

Eight dollars fifty

Honey roasted grain mustard root vegetables

Eight dollars fifty

Cauliflower cheese

Eight dollars fifty

Balsamic field mushrooms, buffalo mozzarella, basil leaves

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

Macadamia nut soufflé, salted macadamia and chocolate ice cream

Sommelier's Recommendation

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

Mixed berry brulee, mixed berry sorbet, berry compote

Sommelier's Recommendation

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

Peach tarte tatin, almond ice cream, white chocolate crumbs

Sommelier's Recommendation

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

Strawberry and lavender panna cotta, olive oil shortbread, peppered pineapple and strawberry compote

Sommelier's Recommendation

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

Flourless chocolate cake, raspberry ripple cream, vanilla bean ice cream

Sommelier's Recommendation

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

Apple and almond tart, calvados crème fraiche, orange and thyme syrup

Sommelier's Recommendation

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

Turkish delight cheesecake, mint and pistachio ice cream, bitter chocolate sauce

Sommelier's Recommendation

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