



*"Good wine and good food
shared amongst family and friends, makes for great times and memories"*



SPRING/SUMMER 2012



OUR PHILOSOPHY

*Mouth watering food can only be created from the finest, freshest ingredients!
At Fillaudeau's, we pride ourselves on using quality Western Australian ingredients wherever possible.*

*This means that we source seafood from the cleanest waters, meat from the greenest pastures,
free-range poultry and eggs and fruit & vegetables from the fresh produce markets of Perth.*

Our aim is to be as sustainable as possible.

We recycle our cardboard and glass, re-use and compost our waste products wherever possible.

We love this earth, and as our grandad said, we are borrowing it from our children.

We look forward to sharing with you our passion for great food and wine.

Bon Appetit!

Manu and Jazzy Fillaudeau



OUR FOOD

A contemporary fusion of classic French, Mediterranean and Modern Australian cuisines that we've shared and enjoyed throughout our international work experiences in Europe and Australia or travelling with friends and family.

*Our butcher takes pride and care to deliver us quality free range and R.P.P.C.A accredited meats,
our seafood comes from small local suppliers which respect sustainable fishing practices,
We're working together to use quality fresh seasonal produces*

OUR WINE

*Our wine list a wide variety of grapes, vintages and limited release from Pinelli Vineyard
you can look at the vines in the beautiful surrounding of the restaurant.*

*Domenico Pinelli created the vineyard 30 years ago, today with sons Roberto and Daniel produce quality wines
from the different climate and soil types in the swan valley and Margaret river,
the complexity, acidity and vibrant aroma is well balanced.*

We're working together to share with you our approach to food and wine matching.

*We also offer you a wider variety of grapes and soil origin with a selection of wines from Italy & Spain
a great selection of digestives such as Cognac, Grappa,
Calvados and Schnapps and also an international beers and spirit list.*

OUR COFFEE

Our coffee bean is the special variety called Peaberry from the Bunum We estate of Papua New Guinea.

*Growing in the western highlands at altitudes of 5,200ft above sea level,
this variety produces a single, oval bean rather than the usual pair of flat-sided beans.*

The flavour is richly sweet with notes of cherries and has a clean finish.

*Our coffee is available for sale as full beans or grinded in vacuum sealed bags for freshness
(\$45/kilo or \$14/250g)*



To start or to share...

Garlic Bread (3pcs) v.	8
Wholemeal bread (made in-house), French baguette, EVOO, dukkah, Prime produce fig infused balsamic vinegar v. ve.	13
Soup of the day g. served with Wholemeal bread (made in-house) v. ve.	11
Bruschetta with tomato, red onion, capsicum, rocket v. (add chorizo or squid or goat's cheese extra \$5)	13
Melted mozzarella in a couscous and walnut crust, red pepper jam and rocket v.	15
Trio of dips - tapenade, mint and spicy avocado guacamole and spicy char capsicum v. ve.	17
Kalbarri western crayfish bisque, croutons, aioli and gruyere cheese	17
Jazz's crispy duck, hoisin sauce, couscous & coriander	17
Salted cod brandade croquette with piperade, mint and coriander	17
Pressed melon, mint, port jelly with 24 months aged parma ham shavings	17
Spanish-style garlic prawns (7), Wholemeal bread (made in-house)	21

Platters

Vegan: tapenade, eggplant caviar and spiced char capsicum dips, tomato, red onion, capsicum in EVOO, olives, sundried tomato, bread, garden salad v. ve. g.	27
Cellarhands: Pork rillettes, goat's cheese crostini, grilled squid, bread, garden salad g.	32
Earth: Assorted cured meats, pork rillettes, grilled chorizo, bread, garden salad g.	34
Sea: Garlic prawns(3), mussels, grilled squid(5), fish terrine, ravigote sauce, bread, salad g.	40

Children's Menu...

Lemonade, cola, water or orange juice

Pasta in tomato sauce, grilled chicken or hake fillet, with chips and lettuce

Vanilla ice cream and raspberry coulis or fresh fruit (apple, or an orange)

Allergens and special diets...

Always advise your waiter of your food allergies and special diet requirement. Dishes marked with **v.** (vegetarian), **ve.** (vegan), and **g.**(gluten free) would be prepared to your requirement. It may need some adjustment to make it suitable to your needs, We do work with nuts and flour in our kitchen.



Salads...

entrée/main

Warm thyme and goat's cheese parcel , carrot battons (to dip in), rocket and walnuts salad in honey and mustard dressing v.	16/26
Grilled Bindoon free range chicken salad with roasted red capsicum, tomato, red onions, capers and dukkah g.	16/26
Caprese salad, cherry tomato, roma tomato, basil, mozzarella, sun dried tomato pesto, rocket, eagle vale kalamata olive, balsamic reduction and lemon g. v. ve.	16/26
Rocket, honey candied bacon, crispy shallot, parmesan shaving, croutons, soft boiled egg v.	16/26
Grilled salt and pepper baby squid with chick pea, rocket, red onion salad g.	14/24
Nicoise salad with local tuna cooked to your liking, potatoes, French beans, roasted capsicum, red onion, eagle vale kalamata olive, capers, soft boiled egg, anchovy g.	33

Add on:

Grilled Bindoon free range chicken breast	6
Grilled chorizo	5
Grilled bacon	4
Goat's cheese	5

Pasta,risotto and vegetarian...

Handmade spinach and ricotta ravioli, walnut and white wine cream sauce v.	28
Risotto of the day v. g.	28
Butternut pumpkin and quinoa stuffed field mushroom, med veg stew, mint and spicy avocado guacamole on a bed of rocketd v. ve. g.	29
Handmade panfried gnocchi served with gorgonzola, mushroom or pesto sauce, salad v.	30



Land...

Shredded braised WA spring Dorper lamb, hand made parpadelle pasta in a cumin and tomato sauce, macadamia nut pesto, spinach and cherry tomatoes	30
Manu's pie floater, Gingin free range grass fed beef bourguignon rolled in filo pastry, served on a pea and mint puree, beef dripping potatoes and vegetable ribbons	32
Bindoon Free range chicken scaloppini served pilaf rice, garlic butter wilted spinach, mushroom sauce g.	35
Slow cooked Linley valley pork belly and its crackling, poached pear, and rosemary polenta cake, Port jus g.	37
Free range confit duck leg served with an orange and coriander salsa, rocket, cold chick pea puree, rich jus g.	36
350g Gingin free-range grass fed aged rib eye on the bone, crusted tomato, served with garlic & parsley potatoes or chips and your choice of pepper, mushroom or blue cheese sauce g.	44

Ocean...

Shark bay blue swimmer crab meat cooked in a chilli, garlic, tomato and Swan valley asparagus white wine broth tossed in hand made linguine	33
650g freshly cooked SA mussels with bread and side salad, served in white wine, chilli tomato or blue cheese sauce g.	30
Local seafood linguine in a tomato or cream sauce, carrots and fennel	34
Skin grilled salmon served with western crayfish bisque, pilaf rice, carrots and leeks fondue	36
Ras El Hanout marinated local tuna steak a la plancha served with thinly diced ratatouille, on a bed of chick pea, chick pea, lemon, coriander and mint salad, harissa sauce	42



Sides...

Chips, paprika salt and aioli v. ve. g.	7
French style peas, with bacon, lettuce and noisette butter g.	9
Garlic, butter and parsley sautéed French beans v. g.	9
Garlic & parsley potatoes v. ve. g.	8
Rosemary polenta cake, spinach and port jus v. g.	9
Garlic and butter wilted spinach v. ve. g.	8
Garden salad v. ve. g.	8

Cheese ...

Cheese served with quince paste, bread, apple, lavosh, walnut & butter:

1 cheese for \$13 2 cheeses for \$20 3 cheeses for \$26

Pan fried goat s cheese and thyme parcels, rocket and walnuts salad in honey and mustard dressing v.	15
Couscous and pine nut crumbed mozzarella with red pepper jam and rocket v.	14

Desserts...

6 Macaroons (hazelnut chocolate, salted butterscotch, lemon) v. g.	13
Tangy lemon tart, meringue and raspberry coulis v.	13
Blackcurrant and port poached pear and ice cream v. ve. g.	13
Vanilla pannacotta, berries compote, almond brittle v. g.	13
Chocolate and cointreau cream with pistachio cream & salted butterscotch macaroon v. g.	15
Crepe suzette, orange segment flambéed with Grand Marnier, whipped cream v.	19
Chef Manu's dessert platter for2 (taste of 4 desserts) v.	28



BITES

Wine Bites (Tapas menu)

Kalamata greek style olives and sun dried tomato v. ve. g.	8
Calabrese green olives and sun dried tomato v. ve. g.	8
Tomato, mozzarella, balsamic reduction v. g.	9
Quinoa & pumpking stuffed mushroom v. ve. g.	9
Spinach, tomato, olive, anchovy salad v. ve. g.	9
Patatas Bravas, aioli v.	9
Rosemary polenta cake, wilted spinach and jus v.	10
Goat s cheese parcel, rocket, honey dressing v.	11
Rocket, pear, walnut and blue cheese v. g.	12
Coppa, rocket and parmesan & baguette	12
Shredded duck, poached pear and rocket v.	12
Grilled squid, lemon, rocket g.	12
Fish terrine, ravigote sauce g.	13
Croquette de bandade with aioli	14
Pork belly, bean puree, spinach & port jus g.	14
Prosciutto di Parma, 24 months aged	14
Grilled chorizo, lemon, rocket g.	14
Pork rillettes, gherkins and bread	14
Mussel in white wine sauce g.	14
Mussels in chili tomato sauce g.	14
Mussel in blue cheese sauce g.	14
Spanish-style garlic prawns, bread (4) v.	15

Menu available: all day Monday to Friday | Saturday till 5pm | Sunday from 4pm



BITES

Sweet bites

6 Macaroons (hazelnut chocolate, salted butterscotch, lemon) g.	12
Blackcurrant and port poached pear and ice cream v. ve. g.	13
Cake of the day, whipped cream v.	9
Tangy lemon tart, meringue and raspberry coulis v.	13
Vanilla panna cotta, berries compote, almond brittle v. g.	13
Chocolate brownie, ice cream v. g.	12

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Coffee and Teas...

Teas:

English, Earl grey, Chamomile, Peppermint, Green tea, Chai, Lemon grass & ginger	4.50
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Coffee:

Bunnum Wo Peabury, Single estate coffee from Papua New Guinea:

Espresso, short macchiato	4.50
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Cappuccino, long black, flat white, latte, affogato, long macchiato, mocha, hot chocolate	5
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Add syrup: Chai, Caramel, hazelnut, vanilla	+1
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Liqueur coffee:	12
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Made using the Margaret River Berry Farm liqueur

After-dinner mint - hot chocolate with choc mint liquor

Double coffee - cappuccino with coffee liquor

Nutty - latte with hazelnut liquor

Irish coffee, Caribbean coffee

Pousse cafe (with cognac +\$3)

Design your own **(additional charge may apply)**



BEVERAGE LIST

Fresh Juices, Soft Drinks & Water...

Create your own juice: choice of orange, apple, pineapple, carrot, ginger, watermelon	7
Coca Cola, Coca Cola Zero, Sprite, Fanta, Lift (250ml bottle)	5
Soda water, Tonic Water, Dry ginger	3.50
Water: Still, Sparkling (750ml)	6.50
Sparkling (500ml)	5

WINE

by the glass/bottle

Sparkling...

2009 Pinelli Sparkling Juliet	9 /36
Champagne Laurent Perrier Brut NV	98
Pere Ventura Tresor Rosé NV	50

White....

2011 Pinelli Reserve Verdelho	8 /29
2011 Pinelli Reserve Semillon Sauvignon Blanc	8 /29
2011 Pinelli Reserve Chenin Blanc (Medium Sweet)	8 /29
2010 Pinelli Family Reserve Verdelho (Gold medal winner)	39
2007 Pinelli Family Reserve Chenin Blanc (museum release)	44
2008 Michel Leon Gewürztraminer (Alsace, France)	52
2010 Simmonet Febre Chablis (Burgundy, France)	52



BEVERAGE LIST

Red wine...

2010 Pinelli Reserve Merlot	8 / 31
Pinelli Reserve Cabernet Shiraz	8 / 31
2009 Pinelli Family Reserve Shiraz	8 / 32
2007 Pinelli Family Reserve Shiraz (museum release)	45
2009 Pinelli "The Cliché" Shiraz Durif (Limited Release)	55
2009 Georges Duboeuf Beaujolais (Gamay, France)	40
2010 Olivi Chianti Superiore, Sangiovese Merlot Blend (Tuscany, Italy)	55
2008 Chateau Peymouton, Grand Cru Classé, Merlot (Bordeaux, France)	65
2010 Borgo Bello Pinot Noir IGT (Tuscany, Italy)	55

Rosé wine...

2011 Breanna Rosé	8 / 29
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Sweet wines...

Pinelli Late Harvest (½ bottle)	15
2011 Pinelli Scarlet (Pink Moscato)	8 / 29

Fortifieds...

Pinelli Aged Tawny (by the glass)	7
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BEVERAGE LIST

Beers and ciders...

Pure Blonde (low carb lager, 4.6%, 330ml)	9
Peroni Leggera (mid-strength lager, 3.5%, 330ml)	9
Peroni Nastro Azzuro (lager, 5.1%, 330ml)	10
Redback Original (Wheat beer, 4.7%, 330ml)	10
Fat yak (pale ale, 4.7%, 330ml)	10
Millers Draft	10
Blue Tongue (pilsner, 4.5%, 330ml)	10
Crown Lager (4.9%, 330ml)	12
Kilkenny (Irish stout, 4.3%, 440ml)	12
Guinness (Irish stout, 4.1%, 440ml)	12
Tatcher's Gold (English cider, 4.8%, 500ml)	15
Tatcher's Green Goblin (Oak aged English cider, 6%, 500ml)	15
Matilda Bay Dirty granny cider (5.5%, 345ml)	10
Chimay red cap (Trappist beer, Belgium, 7%, 330ml)	12
Satan gold (Belgium, 8%, 330ml)	12
Abbot ale (England, 5%, 500ml)	15
Greene king IPA export ale (England, 5%, 500ml)	15
Matso's ginger beer (Broome, 3.5%, 330ml)	12
Matso's mango beer(U.S., 4.7%, 330ml)	12

Liqueurs...

Margaret River Berry Farm liqueurs:	
choice of: Licorice, Strawberry, Choc mint, Hazelnut, Limoncello, Blackberry, Coffee	9
Baileys (Ireland)	8
Galliano Vanilla (Italy)	9
Crème de cassis (blackcurrant, France)	7
Midori (melon, Japan)	8
Cointreau (orange, France)	10

Split Billing Available, please advise your waitperson when ordering
 ALL ITEMS SUBJECT TO CHANGE WITHOUT NOTICE



BEVERAGE LIST

Crème de menthe, crème de cacao	7
Frnagelico (Italy)	8
Tia Maria (Jamaica)	8

Digestifs... 12

Tariquet VSOP Bas-Armagnac (Gers, France)
Henessy VSOP Cognac (Charentes, France)
Calvados Dubreuil (Apple, Normandie, France)
Benedictine (herbal liqueur, France)
Reliquia Grappa (Portugal)

Aperitifs - Mixers +\$1

Absolut (Sweden)	9
Grey Goose vodka (France)	12
Johnnie Walker Red (scotch)	9
Johnnie Walker black 12 y.o. (scotch)	12
Glennfiddich 12yr old (scotch)	12
Jack Daniels, Jim Bean (Bourbon)	9
Tullamore Dew (Irish)	9
Havana Especial Rum (4yr old)	10
Havana Bianco Rum	9
Bombay Sapphire Blue Gin	10
Ricard pastis	9
Malibu	9
Campari Bitter	8
Martini bianco or rosso (Vermouth)	8



*"Thank you for dining at Fillaudeau's,
we hope you enjoyed the experience and hope to see you again soon"*

From the Fillaudeau's team



SPRING/SUMMER 2012

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