



Fillaudeau's
café - restaurant

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 granddad 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 Jazz Fillaudeau

To start or to share...

Garlic Bread (3pcs) v.	8
Bread (made in-house), EVOO, dukkah, balsamic vinegar v.	10
Soup of the day served with bread v.	11
Bruschetta with tomato, red onion, capsicum, rocket v. add chorizo or grilled sardine fillets extra \$5	13
Couscous and pine nut crumbed mozzarella with red pepper jam and rocket v	14
Grilled salt and pepper squid (add chorizo \$5)	14
Honey & thyme goat's cheese crostini, sun-dried tomatoes, olive tapenade & rocket v.	15
Trio of dips - tapenade, pesto and spiced char capsicum v.	15
Jazz's crispy duck, hoisin sauce, couscous & coriander	17
Spanish-style garlic prawns	19

Platters

Cellarhands: Pork and pistachio terrine, goat's cheese crostini, grilled squid, bread, garden salad	30
Earth: Assorted cured meats, pork & pistachio terrine, grilled chorizo, bread, garden salad	32
Sea: Garlic prawns, mussels, squid, fish terrine, ravigote sauce, bread, garden salad	39



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Vegetarian...

(available in vegan upon request)

Handmade linguine with cherry tomatoes, fennel, garlic, sage, almonds served with garden salad	26
Risotto of the day	28
Handmade gnocchi in gorgonzola, mushroom or pesto sauce served with garden salad	30

Land...

<i>Coq au vin</i> : chicken marinated in red wine with pancetta, mushroom duxelle, glazed carrots, crushed potato	33
<i>Cassoulet</i> : Pork belly, duck confit, bean & thyme puree, herbed tomato, Port jus	36
350g aged rib eye on the bone, crusted tomato, served with garlic & parsley potatoes or chips and your choice of béarnaise, pepper, mushroom or blue cheese sauce	44

Ocean...

650g freshly cooked, local mussels with bread and side salad, served in white wine, chilli tomato or blue cheese sauce	30
Pan-fried Fremantle sardine fillets, lemon, thyme & olive oil potatoes & salad	30
Local seafood linguine in a cream sauce, carrots and fennel	34
<i>Papillote</i> : Skin-grilled then steamed, fish of the day with vegetables julienne, spiced couscous, capsicum sauce, fresh mint and coriander	37

Sides...

Chips, paprika salt and aioli	7
Provençal crusted tomato	8
Garlic & parsley potatoes	8
Fine herbs & olive oil crushed potato	8
Garden salad	8
Vegetable couscous & harissa	8
Seasonal vegetables in lemon and olive oil	10

Children's Menu...

fire engine, cola, water or juice

Grilled chicken or grilled sardine fillet, with steamed potatoes or chips

or

pasta in tomato sauce

ice cream or a fruit



Cheese ...

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

1 cheese	11
2 cheeses	17
3 cheeses	23
Honey & thyme glazed goat cheese with walnut and rocket salad	12
Couscous and pine nut crumbed mozzarella with red pepper jam and rocket v	14

Desserts...

Caramelised lemon tart, raspberry coulis	13
Blackcurrant and port poached pear and ice cream	13
Vanilla pannacotta, raspberry coulis, almond brittle	13
Crepe suzette, flambéed with Grand Marnier	19
Chef Manu's dessert platter for 2	25

Coffee and Teas...

Teas:

English, Earl grey, Chamomile, Peppermint, Green tea, Chai, Lemon grass & ginger	4
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Coffee:

Single estate coffee from Papua New Guinea:

Espresso, short macchiato, cappuccino, long black	4
Flat white, latte, affogato, long macchiato, mocha, hot chocolate	4.50

Liqueur coffee:

made using the Margaret River Berry Farm liqueurs	12
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After-dinner mint - hot chocolate with choc mint liquor

Double coffee - cappuccino with coffee liquor

Nutty - Latte with Hazelnut liquor

Classic

Irish - coffee, Caribbean coffee

Pousse cafe – (with cognac +\$3)

or design your own (additional charge may apply)



Wine Bites (Tapas menu)

Duck confit, rocket and poached pear	11
Spinach, tomato, olive, anchovy salad	11
Rocket, pear, walnut and blue cheese salad	11
Vegetable risotto in parmesan basket	11
Prosciutto di Parma, rocket and parmesan	12
Pork belly, bean puree	12
Coppa, rocket and parmesan	12
Grilled chorizo, lemon, rocket	13
Fish terrine, lemon caper aioli	13
Mussels in white wine sauce	13
Mussels in chill tomato sauce	14
Mussel in blue cheese sauce	14
Pork and pistachio terrine, gherkins and bread	14

Make a Grazing Plate... 3 for \$32 5 for \$49 8 for \$74 12 for \$100



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BEVERAGE LIST

Fresh Juices, Soft Drinks & Water.....

Make your own juice: choice of orange, apple, pineapple, carrot, ginger, watermelon	7
Coca Cola, Coca Cola Zero, Sprite, Fanta, Lift (250ml bottle)	4
Water: Still, Sparkling (750ml)	6
Sparkling (500ml)	4.50

Sparkling:

by the glass/bottle

2009 Pinelli Sparkling Juliet	8 /33
Champagne Laurent Perrier Brut NV	98
Pere Ventura Tresor Rosé NV	55

White....

2011 Pinelli Reserve Verdelho	7 /25
2011 Pinelli Reserve Semillon Sauvignon Blanc	7 /25
2011 Pinelli Reserve Chenin Blanc (<i>Medium Sweet</i>)	7 /25
2010 Pinelli Family Reserve Verdelho (Gold medal winner)	36
2007 Pinelli Family Reserve Chenin Blanc (museum release)	42
2008 Michel Leon Gewürztraminer (Alsace, France)	52
2010 Simmonet Febre Chablis (Burgundy, France)	52

Red wine...

2010 Pinelli Reserve Merlot	7 /25
Pinelli Reserve Cabernet Shiraz	7 /28
2009 Pinelli Family Reserve Shiraz	7 /28
2007 Pinelli Family Reserve Shiraz (museum release)	43
2009 Pinelli "The Cliché" Shiraz Durif (<i>Limited Release</i>)	52
2009 Georges Duboeuf Beaujolais (<i>Gamay, France</i>)	39
2010 Olivi Chianti Superiore, Sangiovese Merlot Blend (<i>Tuscany, Italy</i>)	55
2008 Chateau Peymouton, Grand Cru Classé, Merlot (<i>Rhone, France</i>)	65
2010 Borgo Bello Pinot Noir IGT (<i>Tuscany, Italy</i>)	55

Rosé wine...

2011 Breanna Rosé	7 /25
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Sweet wines...

Pinelli Late Harvest (½ bottle)	14
2011 Pinelli Scarlet (Pink Moscato)	7 /25



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Fortifieds...

Pinelli Aged Tawny (by the glass only) 7

Beers and ciders...

Pure Blonde (low carb lager) 7
Peroni Leggera (mid-strength lager) 8
Peroni Nastro Azzuro (lager) 9
Redback Original 9
Fat yak (pale ale) 9
Groelsh(pilsner) 9
Crown Lager 9
Miller's Draft (lager) 9
Matilda Bay Dirty granny cider 9

Liqueurs...

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

Digestifs...

Tariquet VSOP Bas-Armagnac (Gers, France) 9
Hennessy VSOP Cognac (Charentes, France) 11
Calvados Dubreuil (Apple, Normandie, France) 11

Aperitifs... - Mixers +\$1

Absolut (Australia) 8
Grey Goose vodka (France) 11
Johnnie Walker Red (scotch) 8
Glennfiddich 12yr old (scotch) 11
Jack Daniels (Bourbon) 8
Tullamore Dew (Irish) 8
Havana Especial Rum (4yr old) 8
Havana Bianco Rum 8
Bombay Sapphire Blue Gin 8
Ricard pastis 8
Malibu 8
Campari Bitter 7
Martini bianco or rosso (Vermouth) 6