



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 your day.....

Eggs on Toast – fried, poached or scrambled with house-made bread	13
Crêpes served with your choice of jam (fig, strawberry, lemon curd) v. sugar, lemon and butter v. or hazelnut chocolate spread v.	14
Tunisian Breakfast Farka – fluffy couscous, dates, assorted nuts, warm milk v.	14
Eggs Benedict – poached eggs served with smoked salmon, ham or spinach, hollandaise sauce, house-made bread	17
Full English Breakfast - bacon, sausage, tomato, mushrooms, beans, potato cake, house-made toast	20
Extras.....	
Bacon	4
Sausage	4
Eggs	4