



Fillaudeau's  
café - restaurant

## WELCOME TO FILLAUDEAU'S

### **Our Philosophy:**

*Mouth watering food can only be created from the finest, freshest ingredients!*

We pride ourselves on using quality Australian and mainly Western Australian ingredients wherever possible. This means that we source seafood from the cleanest waters, meat from the greenest pastures, free-range poultry, 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*

### **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 RSPCA 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 Wines**

Our wine list includes a wide range of varieties, vintages and limited releases from the Pinelli Estate. Whilst enjoying your food and wine, you can look at the grapevines in the surroundings that were planted and cared for by owner Domenico Pinelli over 30 years ago. Today his qualified winemaker sons' Robert and Daniel, handcraft the vibrant and flavour-filled premium wines of Pinelli Estate.

We share with the Pinelli family, a European culture of enjoying food with wine to enhance the food experience.

### **The Beverage List**

We also offer you a selection of wines from Italy & Spain that display flavours from different regions and soil types of Europe.

A wide selection of international beers, spirits and digestives such as Cognac, Grappa, Calvados and Schnapps are also available to enjoy with your meal.

### **Our Coffee**

Our coffee bean is the special variety called Peaberry from the Bunum Wo 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  
(\$40/kilo or \$12.50/250g)

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## To start or to share...

Garlic Bread (3pcs)	v.	8
Bread (made in-house), EVOO, dukkah, balsamic vinegar	v. ve.	10
Soup of the day served with bread	v. ve.	11
Bruschetta with tomato, red onion, capsicum, rocket add chorizo, squid or goat's cheese \$5	v.	13
Melted mozzarella in a couscous and walnut crust, red pepper jam and rocket	v.	14
Grilled salt and pepper squid salad (add chorizo \$5)		14
Honey & thyme goat's cheese crostini, sun-dried tomatoes & rocket	v.	14
Trio of dips - tapenade, eggplant caviar and spiced char capsicum	v. ve.	16
Kalbarri western crayfish bisque, croutons, aioli and gruyere cheese		16
Jazz's crispy duck, hoisin sauce, couscous & coriander		17
Spanish-style garlic prawns (7), bread		20

## Platters ....

<b>Vegan:</b> tapenade, eggplant caviar and spiced char capsicum dips, tomato, red onion, capsicum in EVOO, olives, sundried tomato, bread, garden salad	v. ve. g.	26
<b>Cellarhands:</b> Pork rillettes, goat's cheese crostini, grilled squid, bread, garden salad	g.	30
<b>Earth:</b> Assorted cured meats, pork rillettes, grilled chorizo, bread, garden salad	g.	33
<b>Sea:</b> Garlic prawns(3), chilli mussels, grilled squid(5), fish terrine, ravigote sauce, bread, garden salad	g.	39

## Children's Menu... 15

lemonade, cola, water or orange juice

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pasta in tomato sauce, grilled chicken or dory fillet, with chips and lettuce

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ice cream and raspberry coulis or fresh fruit (apple, pear 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) will be prepared to your requirements as they may require adjustment to make them suitable to your needs. Due to other operations within the kitchen, we cannot guarantee that dishes will be nut or flour free.



## Pasta, vegetarian...

Handmade spinach and ricotta ravioli, walnut and white wine cream sauce	v.	27
Risotto of the day	v. g.	28
Open ratatouille pie served with pesto, goat s cheese & side salad	v. g.	28
Handmade panfried gnocchi served with gorgonzola, mushroom or pesto sauce, salad	v.	30

## Land...

Mt Barker, free-range, grilled chicken salad with roasted red capsicum, tomato, red onions, capers and dukkah	g.	26
Shredded braised WA Dorper lamb parpadelle pasta, mint and macadamia nut pesto, spinach and cherry tomatoes		29
<i>Floating pie:</i> Kimberley Borello, free range beef bourguignon wrapped in filo pastry served on a pea & mint puree, beef dripping roast potatoes, carrot and leeks ribbons		31
Mt Barker, free-range chicken ballotine stuffed with chorizo and wrapped in pancetta served with grilled rosemary polenta cake, garlic butter wilted spinach, confit tomato and port jus	g.	34
<i>Cassoulet:</i> Plantagenet free range pork belly and its crackling, duck confit, haricots bean & thyme puree, crusted tomato, Port jus	g.	36
350g Kimberley Borello free-range, 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...

Handmade tagliatelle alla pichiapacchio (eggplant, fresh tomato, spinach & anchovies)	v.	26
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
Fish of the day served with western crayfish bisque, pilaf rice, carrots and leeks fondue		37

## Sides...

Chips, smoked paprika salt and aioli	v. ve. g.	7
Pilaf rice	v. ve. g.	7
Provençal crusted tomato	v. ve. g.	7
Garlic & parsley potatoes	v. ve. g.	9
Rosemary polenta cake	v. ve. g.	9
Garlic and butter wilted spinach	v. ve. g.	9
Garden salad	v. ve. g.	9
Ratatouille	v. ve. g.	10

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### Cheese (served with quince paste, bread, apple, lavosh, walnut & butter) ...

1 cheese	12
2 cheeses	18
3 cheeses	24
Honey & thyme glazed goat cheese with walnut and rocket salad	12
Couscous and walnut crumbed mozzarella with red pepper jam and rocket	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, raspberry coulis, almond brittle	v. g.	13
Chocolate and cointreau cream with pistachio cream & salted butterscotch macaroon	v. g.	15
Crepe suzette, flambéed with Grand Marnier	v.	19
Chef Manu's dessert platter for 2 (taste of 4 desserts)	v.	28

### Coffee and Teas...

#### Teas:

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

#### Coffee:

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

*Available for sale as whole bean or ground, vacuum sealed for freshness (\$40/kilo or \$12.50/250g)*

Espresso, short macchiato	4
Cappuccino, long black, flat white, latte, affogato, long macchiato, mocha, hot chocolate	4.50
Add syrup: Chai, Caramel, hazelnut, vanilla	+1

#### Liqueur coffee:

12

made using the Margaret River Berry Farm liqueurs

*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)

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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
<b>Water:</b> 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 /26
2011 Pinelli Reserve Semillon Sauvignon Blanc	7 /26
2012 Pinelli Reserve Chenin Blanc ( <i>Medium Sweet</i> )	7 /26
2010 Pinelli Family Reserve Verdelho (Gold medal winner)	37
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 / 26
Pinelli Reserve Cabernet Shiraz	7 / 29
2009 Pinelli Family Reserve Shiraz	7 / 28
2007 Pinelli Family Reserve Shiraz (museum release)	44
2009 Pinelli "The Cliché" Shiraz Durif ( <i>Limited Release</i> )	54
2009 Georges Duboeuf Beaujolais ( <i>Gamay, France</i> )	40
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 / 26
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### Sweet wines...

Pinelli Late Harvest (½ bottle)	14
2011 Pinelli Scarlet (Pink Moscato)	7 / 26

### Fortifieds...

Pinelli Aged Tawny (by the glass)	7
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## 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
Matilda Bay Dirty granny cider	9

## Liqueurs...

8

Margaret River Berry Farm liqueurs:

choice of: Liquorice, Strawberry, Choc mint, Hazelnut, Limoncello, Blackberry, Coffee

Baileys (Ireland)

Galliano Vanilla (Italy)

Crème de cassis (blackcurrant, France)

Midori (melon, Japan)

Cointreau (orange, France)

## Digestifs...

11

Tariquet VSOP Bas-Armagnac (Gers, France)

Hennessy VSOP Cognac (Charentes, France)

Calvados Dubreuil (Apple, Normandie, France)

## Aperitifs... - Mixers +\$1

Absolut (Sweden)	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)	9
Havana Bianco Rum	8
Bombay Sapphire Blue Gin	9
Ricard pastis	8
Malibu	8
Campari Bitter	7
Martini bianco or rosso (Vermouth)	7

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