

# Tillermans Menu – Autumn 2010

## nibbles & entrées

- warmed olives w/ fresh herbs 6
- caramelised onion and swiss cheese tartlet 9
- chorizo puffs 8
- dukkah crusted lamb cutlet w/ tzatziki 9
- sautéed mushrooms w/ garlic & hazelnut butter 9

### nibble platter

our selection of nibbles to share 38

### double baked goats cheese soufflé

w/ salad of baby greens, walnuts & preserves 1750

### fresh buffalo milk mozzarella

w/ pear, pecan & baby salad greens 1750

### grilled quail

on fresh herb & pomegranate salad 1750

### potato rosti

w/ fresh smoked salmon & dill vinaigrette 1750

### fresh local oysters

½ doz 1350 1 doz 2350

## mains

### t for the tillerman

salt & pepper squid salad, tiger prawns in spicy chick pea batter and  
blue swimmer crab omelette 4500

### today's catch from the sea

w/ fresh herb & preserved lemon salsa & grilled kipfler potatoes 3250

### baby carrots w/ haloumi & pinenuts

w/ warmed french lentils 2750

### grilled beef rib eye cutlet

w/ red wine & french shallot vinaigrette & a side of 'sarladaise' potatoes 3550

### very slow roasted lamb shoulder

w/ roasted autumn vegetables 3250

### crispy skinned pork belly

w/ sweet potato mash & baby bok choy 2950

### rocket & parmesan salad 850

## desserts

### spiced baked figs

w/ pistachio & almond honey nougat ice cream 1550

### hot chocolate soufflé

w/ coffee bean ice cream 1650

### strawberry & rhubarb crumble

w/ turkish delight ice cream 1550

### café gourmand

espresso coffee, mini tiramisu and mini crème brûlée 1150