

Tillermans' Menu – Autumn 2011

double baked goats cheese soufflé

w/ salad of baby greens, pecans & pickled cherries 1650

roasted mushrooms w/ hazelnut & garlic butter, north african

carrot puree & warmed olives 1750

pork rillettes w/ cornichons & barbecued ciabatta bread 1650

grilled quail

w/ mint & parsley salad and pomegranate vinaigrette 1750

tiger prawns & soft shell crab

in spicy chickpea batter w/ mustard seed vinaigrette 1850

fresh local oysters ½ doz 1350 1 doz 2350

mains

catch of the day w/ grilled kipfler potatoes

w/ italian parsley and preserved lemon salsa 3250

beetroot & eschallot tart tatin

w/ walnut & persian fetta salad 2950

slow roasted lamb shoulder

w/ 'ratatouille' vegetables 3250

soy braised beef cheeks

w/ asian herb salad 3250

grilled beef rib eye cutlet

w/ autumn root chips and roasted garlic aioli 3550

crispy pork belly

w/ caramelised pear puree & ginger glaze 3350

slow cooked duck

w/ wilted baby spinach & citrus jus 3350

rocket & parmesan salad 950

desserts

spiced baked figs

w/ fig & almond nougat ice cream 1650

'mojito' ice cream 'sandwich' 1650

hot & dark chocolate soufflé

w/ cinnamon & cardamom ice cream 1650

café gourmand

espresso coffee, mini muscat crème brûlée & lemon w/ white chocolate mousse 1250