

the tin cat café spring 2011

roast swiss browns, truffled glaze \$34

To Share...

House prepared olives,
provencale roast garlic, lima beans

Butternut pumpkin, pecorino & truffle

Serrano jamon, longanisa sausage,
house preserves

Saffron soured herring,
orange aioli, young herbs

Pigeon, duck & mandarin rillettes, lentils

Mashed artichoke,
lemon & broad bean crush

Each item \$6 per head
served with Pasquale's artisan ciabatta

On the Side

Potato & fennel gratin \$10

Salad of roast beets, pancetta,
buffalo mozzarella \$12

Green beans, asparagus, mustard, honey \$9

Oak, cos, butter lettuce, chive vinaigrette \$9

Entree

Smoked blue mackerel, brioche crumb,
preserved lemon, fennel \$18

Heirloom carrot & beetroot,
short pastry, ashed chevre \$18

Imported & local mushrooms,
sage, soft polenta \$20

Snails, pancetta, lemon thyme,
aged muscat vinegar \$19

Milk poached pork belly,
pear & parsnip gratin 20

Main

Char-grilled poussin,
rabbit tortellini, baby red cabbage \$32

Fish of the day...priced daily

WA crab, broad bean,
tomato concasse risotto \$32

Lamn shoulder, eggplant & chilli ragu,
fusilli, fresh basil & persian fetta \$29

Potato gnocchi, walnuts, chicory,
ossau iraty basque \$28

18 day dry aged porterhouse,

Artisan Cheeses

Chef sourced local & imported cheeses
Served with house accoutrements
crostini & seasonal fruits

\$20 for one or \$15 per head to share

Dessert \$15

White chocolate, mandarin & hazelnut tart,
mandarin sorbet, double cream

Poached Hills pear, orange blossom water,
saffron & cup gum honey, frozen yoghurt,
housemade pineapple sorbet, pecans

Bitter chocolate, coffee bean & pistachio trifle,
mascarpone, salty caramel

Citrus almond pudding,
cardamom anglaise, vanilla bean icecream

tincatcafe

Wednesday to Sunday
10am til 4pm

Wednesday to Saturday
6pm til 10pm

Bookings Essential 83624748