

# “Welcome to Tilly’s”

We endeavour to make your time with us as pleasant as possible, so here is a glossary to help you along....

*Ajo Blanco* – A white version of Gazpacho (see below) with almonds & garlic

*Beurre Blanc* – Sauce made with butter, shallots & vinegar, white wine or lemon juice

*Ceiveche* – Raw fish marinated and slightly cooked in citrus juice

*Confit* – slowly cooked in oil to preserve & enhance flavours

*Douphunoise* – Kumala & potato slices baked in cream, herbs and spices

*Dukkah* – a dry mixture of chopped almonds, sesame seeds and Middle Eastern spices

*Nori* – Japanese seaweed

*Ponzu* – mixture of soya & mirin (rice wine)

*Rhizomes* – Bulbous reed root e.g., Ginger, Galangal, Turmeric

*Tahini* – toasted sesame seeds in oil

*Tempured* – a batter consisting of equal quantities of cornflour & flour mixed with ice & white wine vinegar

*Teouma Prawns* – ‘Teouma’ being the location where we purchase our prawns locally

*Volute* – a butter, flour & fish stock sauce

## **Please note:**

- \* Coconut Crab is an endangered species in Vanuatu. Tilly’s supports their preservation; therefore they will not be served on our menu.
- \* We have a one bill per table policy however if you wish to pay separately please Inform your waiter before you order. Please ask for the bill at your table.

*“Live each season as it passes; breathe the air, drink the drink, taste the fruit,  
and resign yourself to the influences of each”*

*Enjoy...*

## *PRELUDE*

<i>Garlic Bread</i>	<i>300</i>
<i>Crusty oven baked bread with butter OR</i>	<i>300</i>
<i>oil &amp; balsamic vinegar</i>	<i>350</i>
<i>Focaccia bread baked fresh every day, warmed &amp; served with oil &amp; dukkah</i>	<i>450</i>
<i>Pizza bread served with garlic hummus &amp; coriander &amp; basil pesto</i>	<i>600</i>

## *OYSTERS*

	<i>1/2 doz</i>	<i>1 doz</i>
<i>Shucked oysters topped with spinach &amp; bacon volute, grilled unit lightly browned</i>	<i>1,750</i>	<i>3,000</i>
<i>Tempured oysters with pickled ginger &amp; julienne of vegetables</i>	<i>1,650</i>	<i>2,900</i>
<i>Natural – with Red Wine Vinegar &amp; shallot vinaigrette</i>	<i>1,650</i>	<i>2,900</i>
<i>Kilpatrick – grilled with a topping of bacon, onion &amp; Worcestershire sauce</i>	<i>1,700</i>	<i>2,950</i>

## *PRAWNS*

<i>Seared Teouma chilli prawns with roasted capsicum on crispy noodle base</i>	<i>900</i>
<i>Seared Teouma Prawn mini tartlets with caramelized leek, feta &amp; smoked tomato relish</i>	<i>1,000</i>
<i>Teouma Prawn parcels with paw paw mint &amp; honey salsa</i>	<i>950</i>
<i>Teouma prawns encased in nori &amp; crispy pasta</i>	<i>900</i>
<i>SIMPLY prawns (one of each of the above)</i>	<i>1,000</i>

HEAVENLY prawns (two of each of the above)

1,250

## TAPAS

*"There is no love sincerer than the love of food"*

Pork ginger & vanilla dumplings with a tahini yoghurt dipping sauce	900
Panfried scallops on a crispy noodle base with pickled julienne of vegetable & pineapple	900
Four tastes of Poulet - House smoked with crème fraise Ceiveche Tempured with pickled ginger & soya sauce Seared with capsicum aoili	1,100
Chicken Wontons with soya, ginger, lemon grass, sesame mushrooms & steamed bok choy with a ponzu dipping sauce	900
Vietnamese minced beef & bok choy parcel served with an orange, chilli & soya dipping sauce	900
House smoked salmon on mini potato rosti with cream fraise & salmon caviar	950
Kefta, a morrocan spiced minced lamb with pine nuts, herbs & spices with a garlic yoghurt dipping sauce	850
Chargrilled lamb fillet nestled on pea puree topped with crispy pancetta & lamb jus	1,000
Panfried mushrooms with garlic & fresh herbs served on filo plates, drizzled with Tahini yoghurt	900
Calamari, lemon & pepper crusting, served with caper, gherkin & egg mayonnaise	900

## ENTREES

- Oven roasted garlic Teouma prawns, roasted capsicum, warm Chorizo & blanched beans drizzled with Ajo Blanco 1,800
- Spicy salt & peppered calamari served with a salad of local mesculin, cherry tomatoes & coriander and a champagne. lemon & lime dressing 1,550
- Goats cheese soufflé topped with sliced cured duck breast drizzled with a spicy plum dressing 1,550
- Cauliflower puree risotto with garlic Teouma prawns with shavings of parmesan 1,700
- Beef carpaccio, thinly sliced local eye fillet, served with deep fried capers, cracked Pepper, rock salt & lemon zest, served with a petite mesculin salad 1,550

## PALATE CLEANSER

Lime Or Lemon Sorbet - 2.50vt each

## MAINS

- Eye Fillet** served with pumpkin puree, potato & kumala douphunoise served with jus 2,450
- Cannelloni of Smoked Poulet**, creamed buttery leeks & celery, toasted Pine nuts, finished off with beurre blanc & tomato fondue with a selection of herbs 2,250
- Baby Chicken Breast** oven roasted with confit of thigh on a thyme & potato hash cake with roasted red onion and chicken gravy 2,250
- Pork Loin** rolled & roasted with garlic & lemon served with smoked maple bacon, pork fillet in proscuitto, potato puree, capsicum relish, grape relish & jus 2,400
- Lamb Rack** oven roasted with house made braised lamb shank sausage, served on a feta & roasted roma tomato tart, with hummas & lamb jus 2,450
- Slow cooked duck** thigh on Parisian potatoes & confit of mushroom & garlic, served with orange blossom duck jus 2,350
- Salmon poached** in tomato & basil fish stock, served with tomato, olive & basil cous cous and a side of beurre blanc 2,350
- Eye Fillet** served with hand cut potato fries, petit mesculin salad, horseradish 2,350

sauce & beef jus

## FISH

2,250

*Oven Roasted Poulet* served on a baked capsicum filled with feta cheese, cherry tomato & roasted garlic with a selection of herbs

*Poached Poulet* in olive oil with smooth potato puree, chargrilled courgettes, semi dried tomato & beurre blanc

*Oven Baked Poulet* with coconut & chilli baked kumala & a banana leaf parcel of jasmine rice

## CURRIES

*Kashmiri Beef Rogan Josh* – a hot, tomato and aromatic curry 2,200

*Chicken Tikka Masala* – a medium, tomato & coconut curry with rhizomes 2,100

*Keralan seafood* – a mild, Southern seafood herbaceous, coconut curry 2,300

All our curries are served with Steamed Jasmine Rice, Poppadom and Condiments of Yoghurt, Mango Lassy, Banana Chutney & Chillies

## ACCOMPANIMENTS

*Creamy Potato Mash* 550

*Cous Cous with olives, tomato & basil* 500

*Side Salad* 650

*Kumala Chips with aioli* 350

*Fries with lime mayonnaise* 450

*Steamed Rice* 300

*Steamed Vegetables* 650

## DESSERTS

<i>Passionfruit Souffle served with a citrus sorbet</i>	900
<i>Chocolate steamed pudding – served with an orange &amp; chocolate sauce</i>	900
<i>Mascarpone parfait incased in brandy snap &amp; a coffee sauce</i>	900
<i>Poached apple set inside a steamed lime &amp; lemon pudding served with vanilla ice cream</i>	900
<i>Brandy snap basket with a selection of sorbets served with a tropical sauce</i>	850
<i>Baked Citrus Cheesecake served with crème anglaise &amp; vanilla ice cream</i>	850
<i>Affogato - your favourite liqueur served with vanilla ice cream &amp; a shot of Espresso coffee.</i>	900

## Liqueur Coffees

<i>Irish coffee - with Irish Whiskey</i>	700
<i>Calypso coffee - with Tia Maria</i>	700
<i>Carribean coffee – with Dark Rum</i>	700
<i>Mexican coffee – with Kahlua</i>	700
<i>Monks coffee – with Benedictine</i>	700
<i>Normandy coffee – with Calvaços</i>	650
<i>Café Nero- with Galiano</i>	650
<i>Penfolds Club Port</i>	600
<i>Penfolds Grandfather Port</i>	900
<i>Calvaços</i>	650
<i>Henessey VS Cognac</i>	650
<i>Grappa</i>	650