

# Tilba Cooks

## Native Foods Lunch for Slow Food

Confit of duck with spiced Davidson plum sauce on potato galettes  
Smoked trout pâté with lemon aspen jelly  
Caramelised red onion and roasted garlic tarts with native pepperberry and fetta  
Calamari, riberry and ginger salad on betel leaves

Native spice-crusted tuna  
with lemon myrtle aioli on Warrigal greens  
Tomato and olive salsa  
Freshly dug potatoes

Poached Davidson plums with labna and cinnamon myrtle infused honey  
Macadamia and lemon myrtle brownies with aniseed myrtle ice cream  
Dacquoise with macadamias filled with ginger cream  
and peaches poached in lemon myrtle syrup

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