

TARTINE

Christmas Is Served

36 years providing exceptional food for your celebrations, sharing & giving

FESTIVE EATING, READY TO SERVE & SHARE

Tartine's Slow Roasted Turkey Fillets

What makes these a 'must' for our Christmas selection?

- * They look and taste terrific
- * Everyone is impressed with our expert rolling and choice of stuffing-a delicious and visually appealing combination of herbed breadcrumbs, caramelised onion, celery, red bell peppers and Australian apricots
- * Also popular is the ease of carving (hot or cold), and that they don't take up too much oven space *And to complete you and your guests enjoyment Tartine provides a generous container of rich demi glacé sauce ,made from roasting juices

2kg-serves 8-10 \$160 Available in multiples of 2kgs

Tartine's Baked & Decorated Hams

- * A stunning (and delicious) table centrepiece
- * Award winning Andrew's Choice Australian whole leg hams, artisan handcrafted, lightly smoked naturally
- * Tartine makes the enjoyment (and appearance) of your ham really special by individually taste enhancing each ham, with a housemade glaze, that's double baked, seared and studded with whole cloves Wow!

Weight 6.5 -7kg \$40 per kg

Note: orders for our special hams will close on or before 15th December

Le Tartine Chicken Roulade

- * A joy to slice and serve
- * Lean and tender boned out free range chicken
- * Rolled and roasted with a delectable and visually appealing stuffing of white sourdough breadcrumbs, fresh herbs, sherry soaked prunes and whole chopped almonds
- * Serve hot with a gravy (supplied) made from pan juices

\$40 serves 6

Classic Tartine Made Terrine

- * A French inspired, once a year gourmet treat
- * Hand crafted with ingredients of :minced duck breasts, minced pork shoulder, orange zest, brandy, chopped pistachios fresh thyme and cranberries.
- * All wrapped in streaky bacon rashers; slow cooked and weighted down for a firmness that is perfect for slicing
- * Served with pickled cherry jam (supplied)

\$90 -18 slices

Tartine's Prime Roasted Eye Fillet

- * Complete your selection of meats with an impressive, easy to slice and serve, choice ,trimmed eye fillet
- * That's been roasted rare with a tasty Dijon mustard crust, ready to heat and serve medium on the day
- * Accompanied with a housemade red wine and peppercorn jus

Approx 2 kg-serves 8- 10 \$220

SANTAS LITTLE HELPERS

They might be small, but look good and are big on taste, appearance and flavour

And can be very helpful when you need to entertain or arrange a casual Christmas get together

Chosen from our globally inspired finger food selection:



- * Thai Fish Cakes with a chili dipping sauce-made with lemongrass and kafir lime leaves

\$48 per dozen- minimum 2 dozen

- * Italian Arborio Rice Balls made with baby spinach, red onion , streaky bacon, white wine and parmesan

\$42 per dozen - minimum 2 dozen

- * Party Pies ,handmade ,filled with tender pieces of turkey in our special veloute sauce

\$42 per dozen- minimum 2 dozen



Presentation options: boxed or arranged on smart, white, china like, non returnable platters
\$6 each-refund on return

3 WISE SALADS

Reputation, Expertise, Fresh Ingredients

We carefully choose our salads, so that they compliment the festive meats you have selected, and importantly will all maintain freshness, taste and appearance (refrigerated) for your special day

Roasted Root Vegetables

- * A perfect accompaniment with color & contrasting flavours
- * Includes: parsnips, pumpkin, Spanish onion, carrots and fennel-roasted with fresh lemon thyme...serve hot

Medium-serves 6 \$60

Large-serves 10 \$100

Dauphinois Potatoes

- * A French classic with the Tartine touch
- * Royal blue potatoes, thinly sliced and roasted together with thinly sliced onion ,and baked in a garlic and nutmeg scented cream sauceserve hot

Medium-serves 6 \$54

Large-serves 10 \$90

Ancient Grains Salad

- * Colour, crispness and crunch
- * Red and white quinoa, cracked freekah, pepitas, raisins, roasted almonds, broccolini, cubes of crunchy pumpkin, plenty of fresh chopped chives, mint and parsley
- * Comes with a tub of goats cheese curd, and a honey and mustard vinaigretteserve cold/room temp.

Medium-serves 6 \$60

Large-serves 10 \$100



TRADITION LIVES ON

Artisan Plum Pudding

- * Our customers have told us, that only 30-40 minutes boiling time for such a great plum pudding is a big advantage
- * It all begins with the hand mixing of ingredients, prior to being cooked in natural calico, and hung to dry and mature
- * Rich and moist, the pudding won't disappoint; made with an abundance of prime, fresh ingredients
- * Currants, juicy raisins, fresh free range eggs, butter, dates, orange juice, Australian brandy, fresh breadcrumbs, brown sugar and spices

500g-serves 4-6 \$32

1kg-serves 8-10 \$55

1.5kg-serves 12-14 \$75

Tartine's Brandy Hard Sauce

- * We have been making this forever; and it's still as popular as the first Christmas-about 1974.
- * Made with liberal amounts of choice ingredients, including premium brandy
- * It will surprise you as to how long, it will keep in your freezer
- * Pile it on top of all types of hot desserts, including of course Tartine's plum pudding

Medium-serves 6-8 \$25

Large-serves 10-12 \$35

Christmas Fruit Cake

- * Our customers (without taking up a petition) insist we don't abandon tradition
- * Like for example our Christmas fruit cake
- * Rich and full bodied it slices beautifully, and does justice to the ingredients of Australian dried fruits, liberally soaked in brandy and sweet sherry, spices, fresh eggs and almonds
- * Each cake is impressively presented (good for gift giving) in clear cello and tied with festive ribbon

Individual-approx. 120g \$15

Round-approx. 500g \$40

Log-approx. 500g \$40

SWEET & VERY SPECIAL FOR CHRISTMAS DAY

Pavlova Roulade

- * Seeing is believing; eating is exciting
- * Chewy, roughly textured meringue, hand rolled (see Tartine's Instagram) and filled with an exotic mixture of freshly whipped cream, passion fruit, fresh strawberries
- * Topped with strawberries and shards of chocolate, toffee and drizzled with chocolate ganache.....gluten free

\$60-serves 8

Fresh Raspberry Jelly Trifle

- * An eye-catching table centrepiece, that tastes as good as it looks
- * Comes in a clear glass bowl to show off the layers and colours of a luscious combination of ingredients
- * Fresh housemade raspberry jelly, layered with vanilla bean custard, fresh raspberries, liquor soaked sponge fingers and topped with freshly whipped cream

\$100 serves 8-10

Red Velvet Cake

How appropriate, a Red Velvet cake made specially for the Christmas table sandwiched with fluffy, freshly whipped cream cheese, and topped with edible rose petals

\$75 serves 8-10

Seasonal Frangipani Tart

Light and luscious, with the pleasing taste and flavour of new seasons nectarines and blueberries Baked to perfection in a smooth almond frangipani, within a French inspired brisee pastry \$55-serves 8-10

STOCKING FILLERS FOR FUSSY FOODIES

Tartine's Smoked Salmon & Marscapone Pate

Presented in a convenient glass jar \$18

Tartine's Shortbreads

Handmade in small batches, firm with a buttery flavour

\$18 per bag

Tartine's Festive, Gingerbread Stars

Decorated with Royal Icing

\$18 per bag

Tartine's Fruit Mince Tarts

A delectable cocktail of fruit mince, encased in a buttery pastry, with cute star decoration

6 for \$21 or 12 for \$42

RECOMMENDED RELISHES AND CHUTNEYS

Gourmet Traveller-Beetroot & Horseradish Relish

Strikes the perfect balance between the earthiness of beetroot and the kick of horseradish...goes well with roast beef and BBQs

290g \$14

Gourmet Traveller-Pineapple & Coconut Chutney

Exotic and flavoursome, good with hams (Tartine) and roast pork

290g \$14

Gourmet Traveller-BBQ Relish

A classic accompaniment to all things barbecued and bacon and eggs

290g \$14

Christmas Chutney

An indispensable Yarra Valley favourite from Cunliffe and Waters, a must with cold meats and mature cheese.

370g \$16

Chunky Cranberry and Orange Relish

Specially made by Cunliffe and Waters for the festive season; super good with turkey, terrine, chicken and rich meats

320g \$16

IMPORTANT INFORMATION FOR ORDERS

23rd and TUESDAY 24th December

Don't leave it to the last minute-let us know your requirements as soon as possible; particularly where Festive Meats and Salads are concerned, with a full or half payment to confirm your order

On Tuesday the 24th Tartine will open from 8am to 2.30pm for the collection of orders and sale of condiments and general supplies

TARTINE WILL RE-OPEN ON FRIDAY 10th JANUARY 2020

STOCK UP WITH OUR FREEZER FRIENDLY MAIN COURSES-PRINTED GUIDE IN STORE & ONLINE

TARTINE

1035 High Street, Armadale, Vic. 3143 Phone: (03) 9822-8849

Monday – Friday 8am – 6pm

Saturday 8am – 4pm & Sunday 9am – 4pm

www.tartinegourmet.com.au