

# TARTINE

33 years providing exceptional food for your celebrations, sharing and giving.

## Get the day started...

Tartine breakfast flan. Choose from 2 varieties... spinach, bacon, ricotta, parsley & cracked egg or (v) roast pumpkin, sage, goats cheese & parsley.

(serves 8) \$38

## Tartine's finger food

Freshly made & snap frozen for your convenience comes with easy to follow serving instructions.

- \* Spanakopita filo triangles
- \* Traditional beef sausage rolls
- \* Curried vegetable samosas
- \* Spring rolls (chicken & pork)
- \* Plump chicken tenderloins in a panko & sesame seed crumb with lemon aioli.

\$36 per dozen

\$42 per dozen

## Salads, side dishes & accompaniments

This special selection compliments our festive meats and importantly will maintain freshness (refrigerated) & appearance on the big day.

### Cracked 'Mt Zero' Freekeh

With pan-fried broccolini, roasted eggplant, kale, hazelnuts & pomegranate... comes with separate labne dressing. Serve at room temp.

Medium (serves 6-8) \$60 Large (serves 10-12) \$95

### French Style Gratin

Broccoli, cauliflower, leeks roasted in a cheesy sauce & topped with brioche breadcrumbs ... a side dish with a difference. Serve hot.

Medium (serves 6-8) \$60 Large (serves 10-12) \$95

### Italian Roasted Pink Eye Potatoes

With red onion wedges, whole garlic cloves roasted with fresh thyme & rosemary. Serve hot.

Medium (serves 6-8) \$50 Large (serves 10-12) \$85

### Vietnamese Coleslaw

Chinese cabbage, red cabbage, shredded carrot, red capsicum, spring onion, vietnamese mint & coriander ....comes with a spicy Asian dressing.

Medium (serves 6-8) \$60 Large (serves 10-12) \$100

Dear customers,  
for orders required on 23rd & 24th december.

Please remember that these days fill up very quickly. We have limited capacity particularly where our Festive Meats & Salads are concerned. For orders needed on these days confirm the details as soon as possible with either full or half payment.

## Specials for Christmas

### Slow Roasted Turkey Fillets

Our choice fillets are expertly rolled & filled with a luscious & visually appealing stuffing of cranberries, roasted red capsicum figs, orange juice & fresh herbs. Each fillet comes with a generous container of rich demi-glacé sauce made from roasting juices & foolproof heating and serving instructions are provided.

1.5kg (serves 6-8)

\$120 (available in multiples of 1.5Kg)

### Classic Country Style Terrine

A rarity today due to the time it takes to individually hand-make each one. But well worthwhile for the praise it receives. The premium ingredients of finely minced pork & veal, fresh spinach & finely chopped pistachios are wrapped in streaky bacon rashers & slow cooked. The pièce de résistance is the weighing down of the terrine (house bricks) to create a density of flavour & a firmness that makes it easy to slice. Thin for an entrée, substantial for a main course with salad or as a refreshing snack. It will keep up to 5 days wrapped in foil & refrigerated. Each terrine comes with our house-made apple & pear chutney.

\$95 Per Kilo — 18 slices

### Roasted Chicken Breasts

Free range, plump & tender beauties with a delectable stuffing of kale, spinach, fetta, ricotta, leek & lemon zest ... comes with a housemade jus made from the roasting juices & foolproof heating & serving instructions.

\$17.50 each

### Slow Roasted Chickens

Apart from being genuinely 'free range' our chickens are plump & tender to meet our requirement for succulent chicken meat that compliments our special stuffing ... a delicious mélange of fresh apple, prune & sage. Every chicken comes with heating & serving instructions & a delectable demi-glacé sauce made from its roasting juices.

2kg (serves 6) \$60

### Roasted Eye Fillet

Roasted rare to medium with a Dijon mustard & cracked black pepper crust. Served with a demi-glacé sauce.

Approx 2kg (serves 8-10) \$200

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## Sweet on Christmas day

A delectable selection that can be relied on to maintain their freshness, taste and appearance on Christmas Day.

### Sicilian Apple Cake

Layers of freshly sliced apple with pine-nuts & sultanas layered in between & held together with a delectable vanilla bean cakemix, superb as a dessert. Serve heated or at room temp.

\$50 serves 8-10

### Champagne Jelly and Berry Trifle

If you are wanting a centrepiece on your Christmas table that has the 'wow' factor this is it...and yes, the taste is just as sensational. Our trifle is made with a superb ingredient combination of housemade berry and champagne jelly layered with liquor soaked Italian sponge fingers, vanilla bean custard, fresh raspberries and topped with freshly whipped cream. Comes in a clear glass bowl for added visual impact.

\$85 serves 8

### Lemon Curd Topped Citrus Tart

Always a hit but now even more popular and enjoyable since we topped our silky smooth mixture of fresh lemons and King Island cream with a lip smackingly good lemon curd.

\$48 serves 8-10

### Frangipani Tart

French style brisée pastry with a smooth almond frangipani with roasted nectarines & raspberries.

\$50 serves 8-10

### Artisan Plum Pudding

Ready to enjoy in 30 - 40 minutes.

The making of a great plum pudding - that saves on boiling time - starts with the hand mixing of ingredients, prior to being cooked in natural calico and hung to dry and mature. Rich and moist the pudding excels with an abundance of the best ingredients. Including: currants, raisins, sultanas, fresh free range eggs, butter, dates, orange juice, Australian brandy, fresh bread crumbs, sugar and spices.

500g (serves 4-6) \$30

1kg (serves 8-10) \$48

1.5kg (serves 12-14) \$65

### 'Bench Mark' Brandy Hard Sauce

It's the brandy hard sauce by which all others are judged. Liberal amounts of the finest ingredients including premium brandy go into the making. It will keep forever in your freezer & is sensational on all types of hot desserts including of course Tartine's artisan plum pudding.

Medium (serves 6-8) \$20

Large (serves 10-12) \$30

### Christmas Fruit Cake

You could say our fruit cakes have been 30 years in the making. That's how long Tartine has been perfecting them. It's a cake of plenty. Bursting with flavour filled ingredients. Dried fruits liberally soaked in brandy & sherry, fresh eggs & almonds. A joy to slice, each cake is topped with whole almonds & impressively presented in clear cello & tied with festive ribbon.

Individual (approx. 120g) \$12.50

Small Round (500g) \$37.50

Large Rectangle (approx. 1kg) \$75

## festive condiments & foodie treats

### Cranberry, Orange & Port Relish

Specially made by Cunliffe & Waters to celebrate the festive season ... super with turkey, terrine, chicken & rich meats.

320g \$13

### Christmas Chutney

A spicy Yarra Valley favourite from Cunliffe & Waters ... a must with cold meats & mature cheese.

370g \$13

### Fruit Mince Tarts

A tempting & delicious cocktail of fruit mince encased in a buttery pastry with a pretty star decoration.

6 for \$21 or 12 for \$42

### Tartine Shortbreads

Hand-made in small batches - like all our biscuits - with a classic buttery flavour, firm but not heavy & stodgy.

\$16 per bag

### Salted Caramel Sauce

We dare you to eat it straight from the jar a luxurious, darkly & slightly salty caramel treat. Serve warmed or cold. Gluten free, no stabilisers. A deserving winner.

210g \$13.50

### Eggplant Pickle

Pickle fans can't believe it. The pairing of traditional Indian spices, eggplant & tomato. Serve with sharp cheeses, on a burger, cold lamb sandwich or stirred with yogurt & rice. Gluten free, no garlic or onion.

260g \$13.50

### Sweet Capsicum Relish

If sweet & a little spicy is how you like your relish, grab this. A great dipping sauce for cheesy polenta chips, on chicken burgers, in stir fry. Gluten & preservative free, no garlic or onion.

280g \$13.50

Medal Winners Australian Food Awards.  
Made in Melbourne by NOGO.



# TARTINE

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Monday - Friday 8am - 6pm / Saturday 8am - 4pm & Sunday 9am - 4pm •

www.tartinegourmet.com.au

On Sunday 24th Tartine will be open from 8 am - 2:30 pm for the collection of orders only and the sale of condiments & general supplies. Tartine will re-open on Wednesday 10th January 2018 stock up with our freezer friendly main courses - printed guide in store.