

# New News

We never want to be thought of as boring and predictable, that's why Tartine continually changes and adds new dishes to its 'shortlist selections'

(GF - Gluten Free)

**Nicoise Salad ...** Italian tuna mixed with potatoes, green beans, cherry tomatoes, mount zero olives, hard boiled eggs, chopped chives & dressed with a honey mustard vinaigrette. GF

**Vietnamese Coleslaw ...** Chinese cabbage, red cabbage, shredded carrot, red capsicum, spring onion, Vietnamese mint & corriander ... comes with spicy Asian dressing. GF

**Waldorf Salad ...** Chicken tossed with pink lady apples, roasted walnuts, crunchy celery ... dressed with housemade mayonnaise & yoghurt. GF

**all of the above \$9 per side serve**

**Chilli Con Carne ...** Made the Tartine way with tender pieces of beef, slow cooked with red kidney beans, beef stock and Mexican herbs & spices ... **\$20 / Serves 2**

**Summer Lasagne ...** Tender pasta sheets, layered with fresh mushrooms, spinach, ricotta, basil, roasted red capsicum, Neapolitana sauce & lightly topped with bechamel & cheese sauce ... **\$20 / Serves 2**

**Coq Au Vnin ...** Made with boneless pieces of chicken, baby mushrooms, leeks, white wine & a trio of thyme, rosemary & bay leaf ... **\$20 / Serves 1-2**

**Passionfruit & Mango Panacotta GF ... \$6.50 / Serves 1**

**Rosewater & Pistachio Panacotta ... \$6.50 / Serves 1**

**Tartine Trifle ...** Layers of sponge fingers, berry & sherry jelly & housemade vanilla custard topped with cream ... **\$15 / Serves 2**

**Tiramisu ...** Sponge fingers dipped in Allpress espresso coffee, layered with masala infused marscapone & topped with dutch cocoa ... **\$15 / Serves 2**

**Seasonal Nectarine & Almond Frangipani Tart ...** French style brisée pastry with a smooth almond frangipani with roasted nectarines ... **\$48 / Serves 8 - 10**