





GLOBALLY INSPIRED SMALL EATS BY THE DOZEN

Please yourself and your guests with a delectable, freshly prepared selection, that you can mix and match to create impressive platters.

For a small function please limit your choice to 5 - 6 variations.

Larger or catering servings can be ordered by giving 48 hrs advance notice.

For Orders and Quotes phone (03)9822 8849. Email: tartinegourmet@gmail.com

(GF) Gluten free (V) Vegetarian (H) Hot (C) Cold

Japanese Nigiri (GF) (C) minimum 2 dozen \$54 per dozen

- Sticky rice, topped with raw tuna
- Sticky rice & Atlantic salmon

Served with soy sauce & pickled ginger.

Blinis (C) minimum order 2 dozen per variety \$60 per dozen

- Tasmanian smoked salmon topped with Greek yoghurt, capers and dill.
- Peking duck marinated and roasted in hoi sin and topped with cucumber & sesame seeds.

Brioche Sliders (C) minimum 2 dozen per variety \$60 per dozen

- BBQ Pulled Pork, with aioli and slaw.
- Smoked Salmon, sour cream, dill & capers.
- Poached Chicken, chives & house made mayonnaise.
- Herbed cream cheese with micro herbs.









Deluxe Sandwiches (C) \$15 per sandwich.

On wholemeal bread. Cut into ribbons (Crust off - 3 fingers)

- Poached chicken with basil, chives aioli and rocket.
- Smoked salmon, dill, capers, Greek yoghurt and rocket.
- Rare roast beef, aioli, roasted capsicum, cornichons and rocket.
- Ham off the bone with house chutney, vintage cheddar, avocado and rocket.
- Egg, chives, aioli, Lebanese cucumber and rocket. (V) (Bacon optional).

Savory Tartlets (H)(C) minimum 1 dozen per variety \$48 per dozen

- Roast pumpkin, sage & ricotta cheese.
- · Pear, blue cheese & walnuts.
- Mushroom ricotta & thyme.
- Lorraine, bacon, cheddar cheese & fresh thyme

Arancini Balls (H)(C)(V) minimum 1 dozen \$42 per dozen

All made with Arborio rice, roast pumpkin and parmesan.

*Serve with aioli sauce - \$5 extra (220ml)

Thai Chicken Cakes (H)(C) \$48 per dozen

Minced chicken breast, kaffir lime leaves, rice noodles and ginger topped with a house made chilli jam.

Crispy Panko Crumbed Chicken Tenderloins (H)(C) \$60 per dozen

*Served with aioli sauce - \$5 extra (220ml)









Portuguese Chicken Skewers (H)(C)(GF) \$54 per dozen

Grilled chicken, marinated in paprika & lemon zest, served with Greek yogurt.

Spring Rolls (H) minimum 2 dozen per variety \$54 per dozen

Authentic handmade Vietnamese Spring Rolls

- Spiced chicken and pork, water chestnuts, ginger and Vietnamese mint, served with nuoc cham. (dipping sauce)
- Vietnamese omelette, mushrooms, coriander and green onion, served with nuoc cham. (dipping sauce) (V)

Samosas (V)(H) \$48 per dozen

Indian pastry filled with cooked curried potato, carrots, peas & onion in a spring roll wrapper

*Serve with a house made tzatzki sauce - \$5 extra (220ml)

Greek Lamb Pasties (H) \$54 per dozen

Made with pine nuts & mint encased in a buttery puff pastry. *Serve with a house made tzatzki sauce - \$5 extra (220ml)

Traditional Sausage Rolls (H) minimum 1 dozen \$42 per dozen

Made with prime beef mince and our secret sauce. *Serve with BBQ tomato sauce - \$5 extra (220ml)

Party pies (H) minimum 2 dozen per variety \$54 per dozen

- Poached chicken with leek.
- Succulent beef and burgundy with mushroom and thyme

*Serve with a house made tomato chutney - \$5 extra (220ml)









Mediterranean Filo Triangles (H)(C) minimum 2 dozen per variety \$48 per dozen

- Spinach, feta, ricotta, pine nuts and lemon zest. (V)
- Halloumi, ricotta, fig and caramelised onion. (V)

Gourmet Pide (pizza) (H) minimum 2 dozen per variety \$54 per dozen

- Margarita with basil, bocconcini and olives. (V)
- Turkish lamb, mint and grated halloumi.
- Prosciutto with blue cheese, ricotta & caramelised onion.
- Kid's ham & fresh pineapple.

Croquettes (H)(C) \$48

- Spanish ham, cheese, potato & parsley.
- Jalapenos with béchamel, cheddar cheese & chives.
- 3 Cheese, cheddar cheese, fetta & parmesan, potato & chives.

Bahn Mi minimum 2 dozen per variety \$60 per dozen

Vietnamese style roll.

- Panko chicken, chilli, aioli, & pickled vegetables.
- Cured ocean trout, crème fraiche & snow pea shoots.

*Due to seasonal factors, the unavailability of ingredients and unforeseen price rises, Tartine reserves the right to make changes to the menu and adjust prices where necessary.

*Please note that a surcharge is applied on Sundays and Public Holidays.



^{*}Serve with aioli sauce - \$5 extra (220ml)