

TARTINE



SALAD and VEGETABLE ACCOMPANIMENT PLATTERS

It starts with our ability to select and match fresh prime ingredients (we receive daily produce deliveries) and combine them to achieve appealing and exceptional tastes and flavours.

But always with an eye to colour and presentation.

You have the option of serving as a starter, main course, or as an impressive accompaniment to our fish and meat platters.

All our Marinades are house made and where appropriate are supplied separately.

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

Caramelised Pear Salad, roasted fennel, fig & toasted walnuts tossed with mixed greens and parmesan wafers, served with a blue cheese & yogurt dressing or balsamic vinaigrette. **(GF) (V) (C)**

Medium 6 serves \$70 & Large 10 serves \$120

French Gratin of Cauliflower, broccoli, leek and green peas roasted with parmesan cream, parsley and brioche breadcrumbs. **(GF) (V) (H)**

Medium 6 serves \$70 & Large 10 serves \$120

Biriyani, an Indian spiced rice dish with roasted pumpkin, eggplant, peas, cardamom & curry leaves. A great accompaniment to our take home curries & tagines. **(V) (H) (GF) Medium 6 serves \$70 & Large 10 serves \$120**

Vietnamese Coleslaw, Chinese cabbage, red cabbage, shredded carrot, red capsicum, sesame seeds & Vietnamese mint. Comes with a spicy Asian dressing. **(GF) (V) (C) Medium 6 serves \$70 & Large 10 serves \$120**



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Red and White Quinoa (wholegrain) with roasted cauliflower, pumpkin, raisins, pepitas, dill and lemon zest tossed in baby spinach leaves served with whipped feta and honey mustard dressing. **(GF) (V) (C)**

Medium 6 serves \$70 & Large 10 serves \$120

Maple Roasted Carrot Batons & More Dupuy lentils, maple roasted carrot batons, broccolini, quinoa, fresh herbs, Persian feta tossed with toasted hazelnuts and sesame seeds ... comes with a zingy dressing of lime juice, and extra virgin olive oil in a separate container. **(V)(C)(GF)**

Medium 6 serves \$70 & Large 10 serves \$120

Caesar Salad with panko crumbed chicken tenderloins, crispy bacon, chives, croutons, poached egg tossed with cox & radicchio leaves dressed with parmesan aioli. **(C)** **Medium 6 serves \$80 & Large 10 serves \$130**

Gratin of Potato, Leek, Pumpkin, Sweet Potato & Cauliflower. Oven baked, with cream & parmesan **(V)(H) (GF)** **Medium 6 serves \$70 & Large 10 serves \$120**

Potato Dauphinoise, a classic French dish of sliced potato, thyme & caramelised onion baked in a subtle nutmeg cream, served hot. Ideal for red meats or an entrée. **(V)(H)(GF)** **Medium 6 serves \$70 & Large 10 serves \$120**

Ancient grain salad, red & white quinoa, cracked freekeh, broccolini, pepitas, roasted cubes of butternut pumpkin, fresh mint & chives with crumbled goat cheese, served with a separate honey mustard dressing. **(V)(C)**

Medium 6 serves \$70 & Large 10 serves \$120

Macaroni & Cheese, with cheddar, leek & bacon lardons, served hot as a main meal or accompaniment. **(H)** **Medium 6 serves \$70 & Large 10 serves \$120**

Balsamic Roasted Beetroot, du puy lentils, roasted carrot, baked ricotta, dill & mixed greens, served with a honey mustard dressing. **(V)(C)(GF)**

Medium 6 serves \$70 & Large 10 serves \$120

Greek Style Roasted Vegetables, eggplant, zucchini, fennel & Spanish onion tossed with fresh dill, mint & pan-fried haloumi, garnished with lemon zest. **(GF)(V)(H) or (C)** **Medium 6 serves \$80 & Large 10 serves \$130**



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Waldorf Salad, tender chicken tossed with pink lady apples, roasted walnuts, crunchy celery. Dressed with house made mayonnaise & yoghurt. **(GF)(C)**

Medium 6 serves \$80 & Large 10 serves \$130

Roasted Root Vegetable, baby potatoes, parsnips, carrots, butternut pumpkin & Spanish onion wedges roasted in extra virgin olive oil, thyme & sea salt. **(V)(H) (GF)**

Medium 6 serves \$80 & Large 10 serves \$130

Udon Noodle Salad, with pan-fried broccolini, julienned carrot, capsicum and leek tossed in an Asian dressing of soy, chilli, ginger and lemongrass, topped with fresh snow pea shoots and toasted sesame seeds. **(V)**

Medium 6 serves \$80 & Large 10 serves \$130

The Tartine kitchen crew never stops creating new and exciting dishes as produce becomes available. To be up with the latest just ask our staff.

***Due to seasonal factors, the availability 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.**

