

# TARTINE

## Christmas Is Served

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

### FESTIVE EATING, READY TO SERVE & SHARE

With every order Tartine provides a guide to heating and serving.

#### Tartine's Slow Roasted Turkey Fillets

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

- \* Visually appealing-exceptional flavour
- \* Everyone is impressed with our expert rolling and choice of stuffing-a delicious and appealing combination of herbed breadcrumbs,caramelised onion, celery, red bell peppers and Australian apricots
- \* Roasted by Tartine to be heated, and to complete you and your guests enjoyment we supply a generous container of rich demi glace' sauce made from roasting juices
- \* Also a winner, is the ease of carving, and that the fillets don't take up too much oven space.

2 kg- Serves 8-10 \$170 Available in multiples of 2kgs

#### Coq Au Vin

- \* A French classic a la Tartine
- \* Tender jointed Chicken Pieces, braised in white wine, brandy, fresh thyme, eschallots, bacon lardons, mushrooms and baby carrots.

An elegant and appealing alternative for Christmas Day or Boxing Day - ready to heat and serve; we recommend with our Dauphinoise Potatoes.

Minimum:6 Serves \$156

#### Tartine's Prime Eye Fillet

- \* Only available until the 22nd December
- \* Trimmed and expertly roasted rare, with a delectable and tasty Dijon mustard and cracked pepper crust.
- \* Ready to heat and serve medium on the day, accompanied with a flavoursome housemade Jus, made from the beef juices, with red wine and fresh thyme.

Approx 2 kg - Serves 8 -10 \$230

- \* A Tartine Serving Option: Sliced and Plattered: Rare to Medium, accompanied with a housemade Horseradish sauce \$246. Price also includes: White china like, non returnable Platter

#### Classic Tartine Made Terrine

- \* French inspired and a rarity today-due to the time it takes to individually hand make each one.
- \* Premium ingredients of finely minced pork and veal, fresh spinach, brandy, green peppercorns, finely chopped pistachios, all wrapped in streaky bacon rashers and slow cooked.
- \* The piece de resistance is the weighting down of the terrine (with house bricks) to create a density of flavour, and firmness for ease of slicing.
- \* Serve thin slices as an entree;substantial for a main course with salad (super on a sunny day) or as a refreshing snack
- \* Your terrine will keep up to 5 days,wrapped in foil and refrigerated.
- \* Suggested accompaniment - Cranberry & Orange Relish from our Cunliffe & Waters selection \$90 per kilo-18 slices

#### Individual 'Tuscan' Style Chicken Breasts

- \* Free Range Chicken
- \* Tender, Tasty & Roasted, Filled with a luxe panzanella mixture of heirloom cherry tomatoes, fresh basil, caramelised onion, bocconcini and sour dough croutons.
- \* For you and your guests complete enjoyment comes with a seperate demi glacé poultry sauce.... serve hot or room temperature on the day \$17.50 each. Minimum order 6 Breasts.

### 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 Chicken Cakes (gf)...minced chicken, noodles, lemongrass and topped with housemade chilli jam \$42 per dozen- minimum 2 dozen
- \* Aborio Rice Balls ...made with roasted pumpkin, peas and parmesan...comes with aioli sauce \$36 per dozen - minimum 2 dozen
- \* Chicken Tenderloins...panko crumbed and crispy with an aioli sauce \$48 per dozen- minimum 2 dozen \*All items come boxed



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, Gluten Free (gf)

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.

#### Vietnamese Coleslaw (gf)

Savoy and red cabbage,Chinese cabbage,snow pea shoots and julienned carrots,dressed with an Asian vinaigrette - supplied separately.

Medium-Serves 6-8 \$60 Large-Serves 10-12 \$100

#### Dauphinois Potatoes (gf)

- \* A French classic with the Tartine touch
- \* Royal blue potatoes, thinly sliced and roasted together with thinly sliced onion, fresh thyme and baked in a garlic and nutmeg scented cream sauce .....serve hot

Medium Only-Serves 6-8 \$60

#### 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 vinaigrette .....serve 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 \$34  
1kg-serves 8-10 \$60  
1.5kg-Serves 12-14 \$80

### 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

### 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 1kg \$80

## STOCKING FILLERS FOR FUSSY FOODIES

### Tartine's Shortbread Trees

Handmade in small batches, with a pleasing buttery taste  
\$18 per bag

### Tartine's Gingerbread & Chocolate Stars

The sweetness of chocolate with the zing of ginger  
\$18 per bag

### Fruit Mince Tarts

A delectable, sweet and spicy cocktail of fruit mince - sultanas, currants, apple-served in a thin, crumbly short pastry  
6 for \$24 or 12 for \$48

## RECOMMENDED RELISHES AND CHUTNEYS

### Red Capsicum & Tomato Relish...

A super all purpose condiment from Cunliffe & Waters; goes well with barbecued meats and Tartine's luxe families pies  
260g \$14

### Gourmet Traveller-Pineapple & Coconut Chutney

Exotic and flavoursome, good with hams and and roast pork  
260g \$14

### Gourmet Traveller-BBQ Relish

A classic accompaniment to all things barbecued, and bacon and eggs  
260g \$14

### Christmas Chutney

An indispensable Yarra Valley favourite from Cunliffe & Waters, a must with cold meats and mature cheese.  
370g \$16

### Chunky Cranberry and Orange Relish

Specially made by Cunliffe & Waters for the festive season; super good with turkey, terrine, chicken and rich meats  
320g \$16

## SWEET & VERY SPECIAL FOR CHRISTMAS DAY

This selection can be relied upon to maintain freshness, taste and appearance on Christmas Day

### Pav Slab \$70 - Serves 8

- \* Has already achieved icon status
- \* Chewy, roughly textured meringue, sandwiched in between with freshly whipped cream; as well as the cream sumptuously topping the creation; ready to be covered in fresh seasonal strawberries and plump blueberries (provided separately), for added enjoyment and an exciting visual effect-as seen at Tartine and on Instagram

### Fresh Raspberry Jelly Trifle \$120 - Serves 8-10

- \* 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

### Tiramisu \$100 - Serves 10

A lush, velvety delight- made by Tartine to a tried and tested Italian recipe; with masala and brandy marscapone; Allpress coffee infused Italian sponge fingers, and impressively presented in a clear glass bowl.

### Baked Lemon Tart....topped with Lemon Curd \$55-Medium Serves 6-8

Always popular, but now even more so; since we topped our silky smooth mixture of fresh lemons and King Island cream, with a refreshingly good lemon curd

## IMPORTANT INFORMATION FOR ORDERS

Wednesday 23rd and  
Thursday 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 Thursday the 24th Tartine will open from 9:00am to 2.30pm for the collection of orders and sale of condiments and general supplies

## TARTINE WILL RE-OPEN ON Saturday 9th JANUARY 2021

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 8:00 am - 5:30pm

Saturday & Sunday 8:00 am - 5:00 pm

[www.tartinegourmet.com.au](http://www.tartinegourmet.com.au)