

# TARTINE

## Christmas Is Served

38 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 & free range
- \* Everyone is impressed with our expert rolling and choice of stuffing - a delicious and appealing combination of sherry soaked figs, sourdough breadcrumbs, bacon, celery & caramelised onion
- \* 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 boneless chicken pieces ,braised in a delicious sauce of white wine & brandy, with fresh thyme, eschallots, bacon lardons, mushrooms & 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

#### 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, green peppercorns, brandy, fresh spinach, 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 - Christmas Chutney from our Cunliffe & Waters ,Yarra Valley selection

\$90 per kilo-18 slices

### 3 WISE SALADS

Reputation, Expertise, Fresh Ingredients

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, fresh herbs 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, French lentils, cracked freekah, pepitas, raisins, roasted almonds, broccolini, cubes of crunchy pumpkin, plenty of fresh chopped chives, mint and parsley
- \* Comes with a tub of marinated Persian feta & a honey mustard vinaigrette ... Serve cold/room temp.

Medium-Serves 6-8 \$ 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 \$36 1kg-Serves 8-10 \$60 1.5 kg Serves 12-14 \$82

#### 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.200g \$20. Round-approx.500g \$40. Log approx. 1kg \$80

### THE GIFT THAT KEEPS ON GIVING

Tartine Gift Cards... Non-digital and 'real', where you can personalise it as a gift or present to a value that suits you.

## SWEET & VERY SPECIAL FOR CHRISTMAS DAY

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

### Fresh Raspberry Jelly Trifle

- \* An eye-catching table centrepiece, that tastes as good as it looks.
- \* Comes in a clear glass pedestal 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

\$120 Serves 8-10

### Tiramisu

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

\$100 Serves 10

### Basque Cheesecake

A delectable, lightly caramelised dessert from the Basque region of Spain with a hint of orange. Can be served on the day with seasonal raspberries and blueberries

\$60 Serves 8-10

## 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:



**Smoked Salmon Blinis**...topped & filled with smoked salmon, sour cream, dill & capers

\$48 per dozen- minimum 2 dozen

**Arancini Balls**...filled with roast pumpkin, peas, Arborio rice & parmesan Comes with aioli sauce

\$36 per dozen-minimum 2 dozen

**Spanakopita Parcels**...filled with fresh spinach, leeks & feta... Wrapped in crispy filo pastry... Comes with a yoghurt & mint sauce

\$42 per dozen-minimum 2 dozen

\*All items come boxed



**PRE-CHRISTMAS CATERING  
Finishes 20th December**

See our Website Menus-Summer Outdoor, Get Togethers, Finger Food & Platters, Salads.

## IMPORTANT INFORMATION FOR ORDERS Thursday 23rd & Friday 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

**Due to admin costs the minimum value of orders required is \$90**

On Friday the 24th Tartine will open from 9:00am-2:30pm for the collection of orders and sale of condiments and general supplies

## TARTINE WILL RE-OPEN ON WEDNESDAY 12th JANUARY 2022

STOCK UP WITH OUR FREEZER FRIENDLY MAIN COURSES-PRINTED GUIDE IN STORE & ONLINE

## STOCKING FILLERS FOR FUSSY FOODIES

**Tartine's Shortbread Xmas Trees** \$18 per bag  
Handmade in small batches, firm with a pleasing buttery taste

**Salted Caramel Popcorn** \$7 per bag  
We can't keep our sticky fingers off it... Housemade & easy to eat & share

**Baxter's (Milk Chocolate )Rocky Road** \$7 per bag  
Housemade with Turkish delight, marshmallow & smashed roasted hazelnuts

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

**N V Brut Rose - Dominique Portet** \$39  
A joyous Sparkling Rose, made by French wine making royalty right here in the Yarra Valley

**Port Phillip Estate Chardonnay 2019** \$35  
An intensely flavoured Chardonnay from the Mornington Peninsula

## Recommended Relishes, Glazes & 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

**Christmas Ham Glaze**  
A delicious 'ready to brush on' glaze from Cunliffe & Waters made with Heathmont honey & triple citrus marmalade - enough for a 2.5 kg ham. 170g \$12

**Mostardi**  
A tasty Italian style relish/mustard made from fig's & pears...a new Yarra Valley treat by Cunliffe & Waters..enjoy with cheeses & charcuterie. 170g \$12

**Gourmet Traveller-BBQ Relish**  
A classic accompaniment to all things barbecued, and bacon and eggs. 290g \$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

## TARTINE

1035 High Street, Armadale Vic 3143

Phone (03)9822-8849

Monday - Friday 8am - 6pm

Saturday 8am - 4pm & Sunday 9am - 4pm

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