

TARTINE

STARS OF CHRISTMAS

Still shining in our 40th year of providing exceptional handcrafted festive food for eating and entertaining. Ready to serve and share.

Tartine's Slow Roasted Turkey Fillets

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

- Tender 'free range' quality
- Everyone is impressed with our expert rolling and choice of stuffing; a delectable and colourful combo of sherry soaked figs, sourdough breadcrumbs, bacon, celery and caramelised onions
- After our careful roasting they are ready for heating (foolproof instructions provided), and are easy to carve, (hot or cold) and don't take up too much oven room

2kg serves 8-10 \$180 Available in multiples of 2kgs

Uncooked 2 kg \$155

Rich demi glacé sauce made from roasting juices available in pails (approx 800 ml), \$18

Voilà! Coq Au Vin

- A French classic made fresh a la Tartine
- Tender boneless chicken braised in a delectable sauce of white wine and brandy, with fresh thyme, eschalots, bacon lardons, mushrooms and baby carrots
- An appealing and 'special' alternative for Christmas and Boxing Days - ready to heat and serve

Minimum: 6 serves \$180

Tartine Handcrafted Terrine (gf)

Both a festive 'star turn' and rarity today due to the time it takes to individually make each one, but worth the effort, for its taste, flavour and texture

- Freshly made with premium ingredients of finely minced pork and veal, fresh cherries, pistachios, brandy, fresh herbs, all wrapped in bacon rashers and slow cooked
- For density of flavour and firmness the terrine is weighted down in the time honoured way
- Will keep up to 5 days, wrapped in foil and refrigerated
- Serve with our chunky, Cranberry and Orange Relish

\$100 per kilo 18 slices

Tuscan Style Chicken Breasts (gf)

- Free Range
- Tender, tasty and roasted
- With a luxe stuffing of spinach, leek, roasted pumpkin cubes, whipped ricotta and feta
- Serve warmed through with our famous demi-glacé or sliced (cold) and plattered with our Christmas chutney
- Comes with foolproof heating and serving instructions

Minimum order 6 \$115

Santa's Little Helpers

Little things mean a lot at Tartine and can be very helpful when you need to entertain, or arrange a casual Christmas get-together

Arancini made with roasted pumpkin, parmesan, white wine and arborio rice, served with aioli sauce

Minimum 2 dozen \$ 42 per dozen

Our popular Sausage Rolls, made with prime minced beef, carrot, ginger and secret spices, served with house-made bbq ketchup

Minimum 2 dozen \$ 42 per dozen

Nigri - Fresh Atlantic Salmon/Fresh Tuna accompanied with soy sauce, wasabi and pickled ginger (gf)

Minimum 2 dozen per variety \$54 per dozen

Available for pickup after 9 am on 24th December

Tartine's delectable Chicken Ribbon Sandwiches

Poached chicken, chives, housemade mayo, sour cream

Minimum 8 rounds-24 ribbons, boxed, clear lid \$120

3 Wise Salads

Reputation, Expertise, the Maskiell Salad Sisters

We carefully choose our salads to complement the festive meats you have selected, and importantly will all maintain freshness, taste and appearance (refrigerated) for the big day

French Style Cauliflower Gratin

Made with cauliflower, leek, fresh thyme, roasted in a cheesy bechamel sauce and topped with fresh breadcrumbs ... serve hot

Medium-serves 6-8 \$75

Vietnamese Coleslaw (gf)

Wombok, red cabbage, snow pea shoots, julienned carrot, red capsicum tossed with Vietnamese mint and sesame seeds

Comes with a separate, zesty Asian dressing in a separate container ... serve cold/room temp

Medium-serves 6-8 \$70

Maple Roasted Carrot Batons & More (gf)

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 ... serve cold/room temp

Medium-serves 6-8 \$75

FESTIVE CLASSICS

Tradition lives on at Tartine, with these authentic, handcrafted Christmas favourites

Artisan Plum Pudding

- Not only is it 'special' but only takes 30-40 minutes boiling time
- It all begins with the hand mixing of a feast of wholesome ingredients : juicy Australian raisins, fresh orange juice, free range eggs, butter, dates, Australian brandy, fresh breadcrumbs, brown sugar and spices
- And to give you and your guests an unforgettable taste experience the ingredients are cooked in natural calico cloth, and hung to dry and mature

500g serves 4-6 \$40 1kg serves 10 \$70 1.5kg serves 12-14 \$95

Tartine's Brandy Hard Sauce

- For a 'special' plum pudding, you need an equally 'special' hard sauce, and this is it
- Made with liberal amounts of quality ingredients including premium Australian brandy
- Keep it in your freezer (will last forever) and pile it on all types of hot desserts, including of course your Tartine plum pudding

Medium Serves 6-8 \$30

Christmas Fruit Cake

- Aficionados look forward to our 'once a year' creation
- Rich & full bodied, it slices beautifully, and does justice to the premium ingredients of spices, free range eggs, and Australian dried fruits, whose flavour has been enhanced by being liberally soaked in brandy & sweet sherry
- Each cake is impressively presented in clear cello and tied with a festive ribbon ... perfect for gift giving

Round (approx) 500g \$40 Log (approx) 1kg \$80

SWEET & VERY SPECIAL FOR CHRISTMAS DAY

Raspberry Trifle

- A stunning table centrepiece
- Comes in a clear glass pedestal bowl (limited quantity) to show off layers and colours of the luscious ingredients
- Fresh raspberry jelly layered with vanilla bean custard, fresh raspberries, liquor soaked sponge fingers, topped with freshly whipped cream

Serves 8-10 \$140

New York 'Style' Baked Cheesecake

- Authentic, visually appealing, creamy dessert enjoyment
- Made with neufchatel cheese, vanilla bean on a crumbed biscuit base, topped with fresh seasonal cherries

Serves 8-10 \$70

Christmas Crumble

- Our popular crumble making has taken on a festive vibe
- Made with caramelised red delicious apples and topped with a light cinnamon crumble... serve hot with cream or ice cream

Serves 6-8 \$75

STOCKING FILLERS FOR FUSSY FOODIES

Tartine's Shortbread Diamonds \$18.50 per bag

Hand crafted in small batches, with a buttery firmness

Tartine's Salted Caramel Popcorn \$9.50 per bag

Made in-house, for maximum crunch, stickiness & flavour

Tartine's Fruit Mince Tarts. 6 - \$30 12 - \$60

A delectable, sweet & spicy cocktail of fruit mince-sultanas, currants, apple, encased in a thin, crumbly short pastry

Christmas Oat, Cinnamon & Sultana Biscuits. \$16 per bag

Another house-made success story, a 'real' biscuit

Tartine's 'Muesli to the Max'

All natural, hand crafted in Tartine's kitchen with ingredients of hazelnuts, sesame seeds, pepitas, sultanas, rolled oats, sultanas & honey is resealable pouch.... Toasted or Natural \$18

Tartine's Rich Demi Glacé Sauce \$18 (approx 800mls)

Made from the roasting juices of our turkey fillets

Christmas Chutney. 370g \$16

A festive favourite from the Yarra Valley & Cunliffe & Waters

Chunky Cranberry & Orange Relish. 320g \$16

Made specially for Christmas by Cunliffe & Waters, a must with turkey, terrine, chicken & rich meats

Red Capsicum & Tomato Relish. 260g \$13

A superior all-purpose condiment, for barbecued meats, our luxe family pies, terrine & more

Bread & Butter Cucumber Pickles

The ideal accompaniment to cold meats and cheese from Cunliffe & Waters 325g \$15

Christmas Rocky Road

Housemade with milk chocolate, fluffy marshmallows, glacé cherries, coconut and roasted peanuts \$18.50 per bag

A Gift Of Good Food

Tartine's personalised Gift Cards to a value of your choosing

IMPORTANT INFORMATION FOR ORDERS

Saturday 23rd and Sunday 24th December

To be guaranteed your requirements, place your order well in advance with full payment

ORDER FORMS IN-STORE

Due to admin costs the minimum value of orders required on the 24th is \$120

On the 24th Tartine will be open from 9am - 2.30pm for the collection of orders and sale of condiments & supplies

TARTINE WILL RE-OPEN ON FRIDAY 12th JANUARY 2024

STOCK UP WITH OUR FREEZER FRIENDLY MEALS - SEE PRINTED GUIDE IN-STORE

TARTINE GOURMET

1035 High Street, Armadale Vic 3143

Phone (03) 9822-8849

Monday-Friday: 8am-5pm

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

www.tartinegourmet.com.au