

# HOW TO ENJOY WINTER WITH GOOD TO GO COMFORT FOOD

## IT'S A HOT & STICKY WINTER

One of the traditional pleasures of Winter is the 'feel good' tastes of Sticky Puddings and Desserts with lashings of cream, custard or ice cream like: *Couverture Chocolate & Raspberries Mud Pudding with a wicked salted Chocolate Sauce; Rustic Crumble with roasted, caramelised apples, rhubarb and raspberries topped with a buttery Crumble; Sticky Toffee Pudding made with finely chopped dates & comes with a yum Caramel Sauce.*

## HOT STUFF FOR COOL ENTERTAINING

Uncomplicated and easy is the way to go like: *trays of authentic Lasagne (meat or vegetarian); Spanakopita made with filo, layered with spinach, feta and leeks, plus a Greek Style Salad of roasted vegetables, and a French Style Gratin of cauliflower, leeks and broccoli.*

## A SOJOURN IN THE SNOWFIELDS

Why pay high prices to eat well when you can enjoy exceptional ready to heat dishes like: *Deluxe Pies: 4 Serves Chicken & Leek in a veloute sauce or tender Beef & Burgundy -also Individual sizes, serves 1; Moroccan Chicken Tagine made with boneless chicken and authentic herbs and spices; and the perfect accompaniment, an Ancient Grains Salad with roasted pumpkin tossed with fresh herbs, and for Dessert a Brioche (Bread) & Butter Pudding.*

## A WINTER HOUSE WARMING

With easy-to-heat, globally inspired Finger Food like: *Portuguese Chicken Skewers served with a Yoghurt Sauce, Indian Style Vegetable Samosas with a minted Yoghurt Sauce Savoury Tartlets: Roast pumpkin, ricotta and thyme; Cherry Tomato, ricotta and fresh basil, Bacon, fresh thyme and cheddar cheese, Caramelised Pear and walnut; and Thai Chicken Cakes topped with housemade Tomato/Chilli Jam Plus: Sweet Treats: Small Lemon Tartlets, Almond and Frangipani Tartlets, Chocolate Brownie Squares.*

## FOOD FOR FOOTY FANATICS

Whether you're barracking from the stands or the living room for AFL, Rugby or the World Game, on-field action creates an appetite that we can satisfy with tasty items from our Tapas & Small Eats selection like: *Spicy Sausage Rolls with housemade BBQ sauce; Mini Pies of Chicken and Leek or Beef and Burgundy; Jalapeño Croquettes with a special sauce; Arancini Balls with roast pumpkin, arborio rice and parmesan*

## WINTER WEEKENDS AWAY

It has to be more relaxing and enjoyable when you have good food at the ready. This could include freshly prepared items like: *Roasted Tomato and Basil Soup with herbed croutons, Coq Au Vin...French style, slow cooked tender chicken with bacon lardons, mushrooms, baby carrots and fresh thyme in white wine; accompanied with our Dauphinois Potatoes; and for Dessert, Slices of Lemon Tart, made with fresh lemons, baked in a brisee pastry.*

## A WET WEEKEND SUNDAY BRUNCH

Perfectly suited to our Savoury Flans-2 Varieties: *Cherry Tomatoes, ricotta and fresh basil; Spinach, dill, feta and ricotta; plus a Salad of Roasted Pear, baby spinach, toasted walnuts & parmesan shards, with a separate Balsamic Vinaigrette; for Dessert a rustic Crumble with roasted, caramelised apple, rhubarb, raspberries and topped with a buttery crumble.*

## YOUR IN-HOUSE SOUP KITCHEN

They taste even better when you don't have to make them yourself. Freshly housemade, not frozen-get the gang together during Winter for: *Soup and Crusty Baguette Warm Up; good for body and soul, choose from -Robust Minestrone made with bacon, root vegetables, red kidney beans, slow cooked with beef stock; Lamb Shanks cooked in chicken stock, with barley, winter vegetables & peas; Potato, Cauliflower and Leek-smooth and creamy; Asian Style, shredded chicken and corn simmered in a fragrant chicken stock infused with shallots, ginger and coriander; Roasted Tomatoes and Basil, comes with herbed croutons.*

## SAVE ENERGY...YOUR OWN

It's wet and cold, so the last thing you want to do is shop for ingredients and prepare a main meal, but you want dishes that are as good as if you had prepared them yourself like: *Heat and Eat time savers: Massaman Curry, Chilli Con Carne, Beef Lasagne, Thai Chicken Curry, Beef Ragù, Italian Meatballs, Deluxe Chicken Pie and More.*

For More Dishes & Specialities,  
Go To 'Our Menus' Index @ Top of Website Homepage

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