



Tartine Gourmet

CHRISTMAS IN JULY



Thursday 25th - Sunday 28th
Brighten Up Winter & Have Some Fun With Family & Friends

Choose From These Exceptional, Freshly Prepared, Ready To Serve

* Slow Roasted Turkey Fillets

Expertly rolled, with a delectable stuffing of sherry soaked figs, sourdough breadcrumbs, bacon, celery & onion. Serve hot or cold - comes with a rich demi glacé sauce (approx 800ml)

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

* Prime Roasted Eye Fillet

Impressive, trimmed eye fillet, easy to slice, roasted rare with a tangy Dijon mustard crust, ready to heat & serve medium on the Day; accompanied with a housemade red wine & peppercorn jus

Approx. 2 kg serves: 8-10 \$280

* Classic Hand Crafted Terrine(gf)

Freshly made with premium ingredients of: finely minced pork & veal, pistachios, brandy, fresh herbs, wrapped in tasty bacon rashers - will keep up to 5 days, in foil & refrigerated

\$100 per kilo :18 slices

* Maple Roasted Carrot Batons (gf)

With Dupuy lentils, broccolini, quinoa, Persian feta, with toasted hazelnuts & sesame seeds..comes with a zingy dressing of lime juice, extra virgin olive oil in separate container, serve room temp

Medium: serves 6-8 \$ 75

* Dauphinois Potatoes

Royal blue potatoes, thinly sliced & roasted together with thinly sliced onion & baked in a garlic & nutmeg scented cream

Medium: serves 6-8 \$70

* French Style Cauliflower Gratin

With fresh broccoli, cauliflower, leek, thyme, roasted in a cheesy bechamel sauce & topped with fresh breadcrumbs serve hot

Medium: serves 6-8 \$75

* Tartine's Artisan Plum Pudding

Made with juicy Australian raisins & fresh wholesome ingredients including, fresh orange juice, free range eggs, butter, dates, Australian brandy, fresh breadcrumbs, brown sugar & spices - requires only 30- 40 minutes boiling time

Pudding sizes:

1kg serves 8 \$70

1.5kg serves 10-12 \$95

* Tartine's Brandy Hard Sauce

A special plum pudding deserves this hard sauce; made with liberal amounts of quality ingredients, including Australian brandy. Keep in your freezer & dollop on the hot pudding

Medium: serves 6-8 \$30

* Fool Proof Serving & Heating Instructions Provided

To be Guaranteed of your order we require all orders to be Confirmed by the **18th July 24** with Full Payment, together with your Day, Date & Time of Pickup

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