

TARTINE

CHRISTMAS IS READY TO SERVE

Exceptional festive eating for sharing, gift giving and entertaining Tartine Gourmet has a love of the freshly handmade, slow made and well made in small batches and quantities

Tartine's Slow Roasted Turkey Fillets

Pure eating joy and a must for your festive table

- Tender 'free range' quality
- You will be impressed with our expert hand rolling and choice of stuffing
- A colourful and delectable melange of sherry soaked figs, sourdough breadcrumbs, bacon, celery and caramelised onions
- After our careful roasting of the fillet it is ready for heating
- Importantly the fillets don't take up too much oven space
- Are easy to carve hot or cold, and come with foolproof instructions

2kg serves 8-10 \$185 Available in multiples of 2kgs

Uncooked 2 kg \$165

A rich demi glacé sauce made from roasting juices is available in pails (approx 800mls) \$20

Coq Au Vin for Christmas (gf)

- Staying true to Tartine's origins this classic French dish is a delicious alternative for Christmas and Boxing Days
- Tender boneless chicken braised in a succulent sauce of white wine and brandy, with fresh thyme, eschalots, bacon lardons, mushrooms and baby carrots

Ready for you to heat, serve and enjoy

Minimum: 6 serves \$204

Tartine's Handcrafted Terrine (gf)

Worth you waiting until Christmas for Tartine to make it, in the time honoured way

- Worthy of a place on your Christmas table for its visual appeal and eating pleasure
- Freshly made with premium ingredients of finely minced pork and veal, pistachios, fresh herbs, brandy, all wrapped in flavoursome bacon rashers and slow cooked
- For density of flavour and firmness the terrine is weighted down, making it easy to slice, thinly for an entree or larger for a main meal

- 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)

Memories of the Mediterranean inspired us to make this dish

- Tender, plump, free range and skilfully roasted
- With a luxe fresh stuffing of spinach, caramelised onion, sage roasted pumpkin cubes, whipped ricotta and goats cheese
- Serve warmed through with demi glacé or sliced(cold) and plattered with our Christmas chutney
- Comes with foolproof heating and serving instructions

Minimum order: 6 \$125

Demi Glacé from roasting juices (800mls) \$20

Christmas Chutney \$16

Little Things Mean A Lot

And can be very helpful when you need to entertain, or arrange a casual Christmas get-together

Arancini (v)

Filled with roasted pumpkin, fresh thyme, gooey mozzarella and arborio rice, serve with aioli sauce

Minimum 2 dozen \$42 per dozen Aioli (220mls) \$5

Sausage Rolls

Special housemade with prime minced beef, carrot ginger and secret spices, serve with our BBQ ketchup

Minimum 2 dozen \$42 per dozen Ketchup (220mls) \$5

Mediterranean Filo Triangles (v)

Spanakopita with spinach, feta, ricotta, leeks, lemon zest

Minimum 2 dozen \$42 per dozen

Greek Lamb Pasties

Tender lamb, fresh mint, Middle Eastern spices, encased in a buttery puff pastry, serve with our tzatziki

Minimum 2 dozen \$54 per dozen Tzatziki (220mls) \$5

Artisan Salads

In the Tartine Christmas tradition we carefully choose our salads to complement the festive meats, and hand craft them using only fresh premium ingredients that importantly will maintain freshness, taste and appearance - refrigerated-for your 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 (gf)

Dupuy lentils ,maple roasted carrot batons, broccolini, quinoa, fresh herbs, Persian feta tossed with toasted hazelnuts and sesame seeds...come 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

The spirit of Christmas is alive at 1035 with these authentic house made classics

Artisan Plum Pudding

- There are two things to like about our puddings - the ingredients and the 30-40 minute 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 \$45 1kg serves 10 \$70 1.5kg serves 12-14 \$98

Tartine's Brandy Hard Sauce

- For a 'special' plum pudding you need an equally terrific 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

- Lovers of 'real' fruit cake look forward to our once a year creation, not only for sharing, but also gift giving
- Rich and full bodied, it slices beautifully, and does justice to the premium ingredients of spices, free range eggs, and Australian dried fruits ,whose flavour has benefited from being liberally soaked in brandy and sweet sherry
- Each cake is impressively presented in clear cello and tied with a festive ribbon...good for gift giving

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

SPECIAL DESSERTS FOR CHRISTMAS DAY

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

New York 'Style' Baked Cheesecake

We were attracted to this style of cheesecake, and are pleased its been a hit with customers and clients

- Handcrafted with creamy Neufchatel cheese and vanilla bean on a crumbed biscuit base, topped with house made lemon curd

Serves: 8 \$80

Raspberry Trifle

A stunning table centrepiece ..and yes we make sure it tastes as good as it looks

- Comes in a clear glass pedestal bowl(limited quantity) to show off the 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 \$155*

Tiramisu

A lush and velvety Christmas table scene stealer, ready to serve and looking delicious in a clear round glass bowl

- Our Italian recipe has been tried and loved by many devotees via our smaller take home serving
- Made with light and creamy mascarpone infused with masala, and brandy, layered with coffee soaked Italian sponge fingers

Serves: 8 \$145*

* Price includes a\$15 refundable deposit on the safe return of the bowl to Tartine

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 \$9.50per bag

Made in-house, for max taste ,crunch and not too sticky

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

A Hint Of Christmas Biscuits-Cinnamon, Sultanas & Oats

Freshly house made with crunch and character \$16 per bag

Tartine's Muesli of Plenty

All natural ,hand crafted in Tartine's kitchen with ingredients of hazelnuts, sesame seeds, pepitas, sultanas, rolled oats, sultanas & honey in a resealable pouch....

Toasted or Natural \$19.50

Tartine's Rich Demi Glacé Sauce \$20 (approx 800mls)

Made from the roasting juices of our turkey fillets

Christmas Chutney.370grm \$16

A festive favourite from the Yarra Valley & Cunliffe & Waters

Chunky Cranberry & Orange Relish 320grm \$16

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

Red Capsicum & Tomato Relish 260grm \$13

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

Bread & Butter Pickles

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

White Chocolate & Macadamia Biscuits \$16 per bag

Freshly house made and a longtime family favourite

A Gift Of Good Food

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

IMPORTANT INFORMATION FOR ORDERS

Monday 23rd and Tuesday 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 SATURDAY 11th JANUARY 2025

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