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 cranberries, sourdough breadcrumbs, bacon, celery and caramelised onions
- After our careful roasting of the fillet it is ready for re-heating to serve hot or cold
- 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 $195 Available in multiples of 2kgs
Uncooked 2kg $180
A rich demi glacé sauce made from roasting juices is available in pails (approx 800mls) $25

Coq Au Vin for Christmas (gf)

- Staying true to Tartine's origins, this classic French dish is a delicious alternative for Christmas and Boxing Day
- 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 $230

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 (220 mls) $6

Sausage Rolls

Special housemade with prime minced beef, carrot ginger and secret spice, serve with our BBQ ketchup
Minimum 2 dozen $42 per dozen Ketchup (220 mls) $6

Cheesy Halloumi Puff Pastry Crescents (v)

Made with figs, halloumi, honey, thyme & parmesan
Minimum 2 dozen $48 per dozen

Duck Spring Rolls

Peking duck with hoisin, shredded vegetables, carrot & green onion, served with a dipping sauce
Minimum 2 dozen $60 per dozen

Nikki's Xmas Terrine (gf)

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

- Freshly made with premium ingredients of finely minced chicken & turkey with bacon lardons, peas, prunes, thyme & sage wrapped in bacon
- Worthy of a place on your Christmas table for its visual appeal and eating pleasure
- 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 $16.50

$120 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 persian feta
- Serve warmed through with demi glacé or can be served cold on the day with our Xmas chutney

Minimum order: 6
Demi Glacé from roasting juices (800mls) $25
Christmas Chutney $16.50

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, broccoli, leek, fresh thyme, roasted in a cheesy bechamel sauce ... serve hot

Medium - serves 6-8 $85

Coleslaw (gf)

Traditional Coleslaw with a twist, made with purple cabbage, green cabbage, kale, julienned carrots & pepitas, accompanied with a herby mayonnaise & sour cream dressing (seperate) and freshly grated parmesan (seperate)

Medium - serves 6-8 $80

Roasted Pumpkin & Broccolini Salad (gf)

Made with pumpkin, broccolini, carrot batons and balsamic roasted beetroot served with candied walnuts (seperate), persian feta (separate) and a balsamic honey mustard dressing (seperate)

Medium - serves 6-8 $85

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 $50 1kg serves 10 $75 1.5kg serves 12-14 $105

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 $35

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

Approx 1kg $80 500g $40

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 hit with customers and clients

- Handcrafted with creamy Neufchatel cheese and vanilla bean on a crumbed biscuit base, dusted with snow sugar

Serves: 8 $85

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 $165

*A $20 deposit is required and refundable on the safe return of the bowl to Tartine

Caramelised Apple & Raspberry Wreath Cake

- Caramelised apple & raspberry butter cake, topped with white chocolate frosting and summer berries

Serves: 8 $70

STOCKING FILLERS FOR FUSSY FOODIES

Tartine's Shortbread Diamonds

Handcrafted in small batches, with a buttery firmness $20.50 per bag

A Hint of Christmas Biscuits-Cinnamon, Sultanas & Oats

Freshly house made with crunch and character $19.50 per bag

White Chocolate & Macademia Biscuits

Freshly house made and a longtime family favourite $19.50 per bag, purchase in-store only

Tartine's Salted Caramel Popcorn

Made in-house, for max taste, crunch and not too sticky $12.50 per bag, purchase in-store only

Tartine's Fruit Mince Tarts

A delectable sweet & spicy cocktail of fruit mince-sultanas, currants, apple, encased in a thin, crumbly shortpastry 6-$30, 12-$60

Tartine's Muesli of Plenty

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

Toasted or Natural $19.50, purchase in-store only

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

Made from the roasting juices of our turkey fillets $25

Christmas Chutney (370 grams)

A festive favourite from the Yarra Valley & Cunliffe & Waters $17.50

Chunky Cranberry & Orange Relish (320 grams)

Made specifically for Christmas by Cunliffe & Waters, a must with turkey, terrine, chicken & rich meats $17.50

Red Capsicum & Tomato Relish (260 grams)

A superior all-purpose condiment for barbecued meats, our luxe family pies, terrine & more $15

Bread & Butter Pickles (325 grams)

The ideal accompaniment to cold meats and cheese from Cunliffe & Waters $17.50

A Gift of Good Food

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

IMPORTANT INFORMATION FOR ORDERS

For orders on Wednesday the 23rd and Thursday the 24th of December please place your order well in advance with full payment to guarantee we meet your requirements

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 BE CLOSED OVER THE CHRISTMAS, NEW YEAR PERIOD

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

TARTINE GOURMET

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