

TARTINE



SALAD & VEGETABLE ACCOMPANIMENT PLATTERS

Tartine has a reputation for catering some of the best salads you will ever eat or serve in Melbourne.

It starts with our ability to select & match fresh prime ingredients & combine them to achieve appealing and exceptional tastes & flavors. But also with an eye to color & presentation. Serve as a starter, main course or as an impressive accompaniment to fish & meat platters. All our marinades are made in-house. Where appropriate they are supplied separately.

NEW Caramelised Pear Salad, roasted fennel, fig & toasted walnuts tossed with mixed greens & served with a blue cheese & yogurt dressing

French Gratin of Cauliflower, broccoli, leek and green peas roasted with parmesan cream, parsley and brioche breadcrumbs (h)

NEW Greek Gratin, of orzo pasta, tomato eggplant, zucchini, carrot & oregano, grated haloumi cheese & drizzled with cream & baked to be served hot

NEW Vietnamese Coleslaw, Chinese cabbage, red cabbage, shredded carrot, red capsicum, spring onion, Vietnamese mint & coriander. Comes with a spicy Asian dressing (gf)

Red and White Quinoa (wholegrain) with roasted cauliflower, pumpkin, raisins, pepitas, dill and lemon zest tossed in baby spinach leaves served with whipped feta and a blood orange dressing (c)

Cracked 'Mt. Zero' freekeh with pan-fried broccolini, roasted eggplant, kale, hazelnuts and pomegranate. Served with a saffron labne (c)

Caesar Salad panko crumbed chicken tenderloins, crispy bacon, chives, croutons, tossed with coz & radicchio leaves dressed with yoghurt & mayonnaise (c)

Potato Bravas - roasted pontiac potatoes and paprika, pan-fried Spanish onion, red capsicum and green beans served with a chimichurri and Greek yoghurt sauce (h/c)

Gratin of Potato, Leeks & Mushrooms oven-baked with cream & parmesan . . . garnished with rosemary (h)



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Balsamic Roasted Beetroot, du puy lentils, roasted carrot, baked ricotta, dill & mixed greens . . . served with a horseradish vinaigrette (c)

Greek Style Roasted Vegetables, eggplant, zucchini, fennel & onions tossed with fresh dill, mint & pan-fried haloumi . . . garnished with lemon zest (h/c)

NEW Waldorf Salad, tender chicken tossed with pink lady apples, roasted walnuts, crunchy celery. Dressed with housemade mayonnaise & yoghurt (gf)
All salads - \$54 serves 6-8, \$90 serves 10-12

The Tartine kitchen crew never stops creating new and exciting dishes as produce becomes available. To be up with the latest just ask our staff

***Due to seasonal factors, the availability of ingredients and unforeseen price rises, Tartine reserves the right to make changes to the menu and adjust prices where necessary.**