

TARTINE



SALAD & VEGETABLE ACCOMPANIMENT PLATTERS

Tartine salads are legendary. They are made with wonderful fresh ingredients, herbs and spices to achieve exotic and delectable tastes and flavours. Serve as a starter, main course or to accompany an ever changing tapas and mezze counter selection.

Tuscan Bean Salad – roasted butternut pumpkin, green peas, whipped feta cheese, pine nuts and currants. Tossed with baby spinach leaves, served with mustard vinaigrette.(c).

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

Quinoa Tabbouleh white quinoa with cherry tomatoes, cucumber, spring onion, mint, parsley, cashew nuts & capsicum tossed with a lemony Middle Eastern flavoured dressing (c) (v) (gf)

Moroccan Coleslaw – savoy and purple cabbage with julienne carrot and red capsicum, sultanas, roasted almonds and fresh mint. Dressed in a Greek yoghurt cumin aioli (c)

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 ©

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)

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.**