TARTINE

7 Ways To Enjoy Summer with Good to Go Anywhere Food

EATING ALFRESCO

Put up the umbrellas, chill the wine and relax with a freshly prepared,
and ready to serve selection:
As a starter a **Nicoise Salad** made with Italian tuna, and for the main a **Whole Atlantic Salmon** filled with Julienned vegetables accompanied with Tartine's 'special' **Greek Salad** with cherry tomatoes, cos lettuce, mount zero olives, marinated feta, cucumber, roasted red capsicum, greek oregano with an olive oil vinaigrette.

A SUMMER SOIREE

Have some fun with daylight savings. Invite your guests to play at being food tourists. It's easy with Tartine's globally inspired, freshly prepared and ready to serve platters. Like '**The European**' finger food selection, a salad of **Vietnamese Coleslaw** with a spicy Asian dressing, and for dessert **Sicilian Apple Cake** made with pine-nuts and raisins.

A BARBECUE WORTH GOING TO

It's not all about the meat, Tartine's scene stealing salads are well worth inviting, they impress with delicious ingredient combinations, freshly made 7 days a week, salads like: **Spirelli Pasta** with roasted red capsicum, olives, feta cheese spring onions tossed in a house made pesto; **Moroccan Coleslaw** dressed with a cumin flavoured yoghurt sauce; **Apple**, pan fried kale, roasted nuts, savoy cabbage, fresh herbs dressed with a lemony vinaigrette and fresh herbs.

THE SUMMER SPOILER

It's hot and you can't face up to preparing meals. Spoil yourself with our exceptional oven ready main courses: **Chilli Con Carne**... tender diced beef simmered with red kidney beans, Mexican spices and fresh herbs; **Coq Au Vin**... boneless chicken, button mushrooms, bacon braised in red wine, fresh thyme and brandy; **Summer Lasagne** tender pasta sheets layered with fresh mushrooms, spinach, ricotta, basil, roasted red capsicum and napoletana sauce.

A POSH BRUNCH OR LUNCH

Get a bunch of your favourite people together for a collective munch. Impress your guests with a delicious **Whole Frittata** presented in a **Metal Frittata Dish**. The special tastes come from ingredients of roasted red capsicum, peas, ricotta, fresh spinach, caramelised onions and fresh parsley. Alternatively, the same frittata can be in smaller, round individual servings. The light and luscious theme continues with **Savoury Flans** filled with ingredients of prosciutto, fresh spinach, ricotta, caramelised onion dazzlingly topped with cracked eggs. And to complete the meal: **Brioche Buns** filled with Tasmanian smoked salmon, cream cheese, fresh dill and capers.

A PICNIC FOR 2 OR 22

Summer is the time for enjoying the outdoors.
At Tartine you can take your pick.
From a **Picnic Box** for 2, **Platters of Delectable Edibles** for a social cricket match, food boxes for the **Australian Open**, concerts in
the park, and other social activities. Our fresh daily **Bench Top Selection** provides a variety of suitable small, savoury and sweet items including: **Arancini Balls** made with aborio rice, **Greek Style** chicken fritters, **Thai Chicken** cakes, **Panko Crumbed** tenderloins plus 5-6 Salads, and small cakes and cake slices

PRE-CHRISTMAS ENTERTAINING

Festive or Not? At Tartine you have a choice. Our festive selection includes:
Roasted Meats, **Salads**, **Puddings**, **Trifles** and more. For other impressive choices see "The Party Starts Here" brochure in-store or go to
www.TartineGourmet.com.au

We don't believe you can substitute convenience for quality, so we don't. Nothing at Tartine is mass produced. Everything is handmade using only fresh prime ingredients & produce with no artificial anything.

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