



TARTINE



CHRISTMAS IS SERVED

2016 will be Tartine's 32nd year of Providing Exceptional Festive Food For Celebrations, Sharing & Giving

Tartine's Slow Roasted Turkey Fillets

These are so good on many different levels. They are easy to carve, can be served hot or cold, don't take up too much oven space, look & taste delicious. Our choice fillets are expertly rolled & filled with a luscious stuffing of cranberries, fresh tarragon, figs & orange juice. Each fillet comes with a generous container of rich demi-glace sauce made from roasting juices & foolproof heating & serving instructions are provided.

1.5kg (serves 6-8) \$120 (available in multiples of 1.5Kg)

Tartine's Classic Country Style Terrine

A rarity today due to the time it takes to individually hand-make each one. But well worthwhile for the praise it receives. The premium ingredients of finely minced pork & veal, fresh spinach & finely chopped pistachios are wrapped in streaky bacon rashers & slow cooked. The pièce de résistance is the weighing down of the terrine (house bricks) to create a density of flavour & a firmness that makes it easy to slice. Thin for an entrée, substantial for a main course with salad or as a refreshing snack. It will keep up to 5 days wrapped in foil & refrigerated. Each terrine comes with our house-made apple & pear chutney.

\$95 Per Kilo — 18 slices

* CHRISTMAS BREAKFAST *

Get the day started with a delicious Tartine breakfast flan.

Choose from 2 varieties... spinach, bacon, ricotta, parsley & cracked egg or (v) roast pumpkin, sage, goats cheese & parsley.

\$38 / serves 8

TARTINE FINGER FOOD

Freshly Made & Snap Frozen for your convenience
comes with easy to follow serving instructions.



- Spanakopita filo triangles
- Traditional beef sausage rolls
- Curried vegetable samosas
- Spring rolls (chicken & pork)

\$36 per dozen



Non-frozen & ready to heat
Plump chicken tenderloins in a panko & sesame seed crumb with lemon aioli.

\$42 per dozen

Tartine's Roasted Chicken Breasts

Free range, plump & tender beauties with a delectable stuffing of kale, spinach, fetta, ricotta, leek & lemon zest ... comes with a housemade jus made from the roasting juices & foolproof heating & serving instructions.

\$17.50 each

Tartine's Slow Roasted Chickens

Apart from being genuinely 'free range' our chickens are plump & tender to meet our requirement for succulent chicken meat that compliments our special stuffing ... a delicious mélange of fresh apple, prune & sage. Every chicken comes with heating & serving instructions & a delectable demi-glace sauce made from its roasting juices.

2kg (serves 6) \$60

Tartine's Roasted Eye Fillet

Roasted rare to medium with a Dijon mustard & cracked black pepper crust ... served with a demi-glace sauce

Approx 2kg (serves 8-10) \$200



SALADS SIDE DISHES & ACCOMPANIMENTS

The selection complements our festive meats & importantly will maintain freshness (refrigerated) & appearance on the big day.

Cracked 'Mt Zero' Freekeh

With pan-fried broccolini, roasted eggplant, kale, hazelnuts & pomegranate ... comes with separate labne dressing ... serve at room temp.

Medium (serves 6-8) \$60 Large (serves 10-12) \$95

French Style Gratin

Broccoli, cauliflower, leeks roasted in a cheesy sauce & topped with brioche breadcrumbs ... a side dish with a difference ... serve hot.

Medium (serves 6-8) \$60 Large (serves 10-12) \$95

Italian Roasted Pink Eye Potatoes

With red onion wedges, whole garlic cloves roasted with fresh thyme & rosemary serve hot.

Medium (serves 6-8) \$50 Large (serves 10-12) \$85

Moroccan Coleslaw

Savoy & purple cabbage with julienne carrot & red coleslaw, sultanas, roasted almonds & fresh mint. Greek yoghurt & cumin aioli provided in a separate container.

Medium (serves 6-8) \$60 Large (serves 10-12) \$100



THE SWEET STUFF

Vintage Plum Pudding

To achieve a rich, moist taste delight Tartine's puddings are 'old school'. It begins with an abundance of fresh ingredients like juicy Australian raisins, currants & sultanas soaked in sherry & brandy, fresh eggs, dates, butter, brown sugar & spices (no nuts) & finishes with a time honoured boiling process in calico cloth. Each pudding is then hung to mellow & mature.

500g (serves 4-6) \$30 1kg (serves 8-10)
\$48 1.5kg (serves 12-14) \$65

'Bench Mark' Brandy Hard Sauce

It's the brandy hard sauce by which all others are judged. Liberal amounts of the finest ingredients including premium brandy go into the making. It will keep forever in your freezer & is sensational on all types of hot desserts including of course Tartine's vintage plum pudding.

Medium (serves 6-8) \$20 / Large (serves 10-12) \$30

Christmas Fruit Cake

You could say our fruit cakes have been 30 years in the making. That's how long Tartine has been perfecting them. It's a cake of plenty. Bursting with flavour filled ingredients. Dried fruits liberally soaked in brandy & sherry, fresh eggs & almonds. A joy to slice, each cake is topped with whole almonds & impressively presented in clear cello & tied with festive ribbon.

Individual (approx. 120g) \$12.50 / Small Round (500g) \$37.50
Large Rectangle (approx. 1kg) \$75

WE'RE SWEET ON CHRISTMAS DAY



A delectable selection that can be relied on to maintain their freshness, taste & appearance on Christmas Day.



Sicilian Apple Cake

Layers of freshly sliced apple with pine-nuts & sultanas layered in between & held together with a delectable vanilla bean cake mix ... superb as a dessert ... serve heated or at room temp.
\$50 serves 8-10

Champagne Jelly and Berry Trifle

If you are wanting a centrepiece on your Christmas table that has the 'wow' factor this is it. And yes, the taste is just as sensational. Our trifle is made with a superb ingredient combination of housemade berry and champagne jelly layered with liquor soaked Italian sponge fingers, vanilla bean custard, fresh raspberries and topped with freshly whipped cream. Comes in a clear glass bowl for added visual impact.
\$85 serves 8

Lemon Curd Topped Citrus Tart

Always a hit but now even more popular and enjoyable since we topped our silky smooth mixture of fresh lemons and King Island cream with a lip smackingly good lemon curd.
\$48 serves 8-10

Frangipani Tart

French style brisé pastry with a smooth almond frangipani with roasted nectarines & raspberries.
\$50 serves 8-10

FESTIVE CONDIMENTS & FOODIE TREATS

Mr Wilkinson's Ploughmans Pickle

A tangy, finely chopped vegetable combo in a sauce of blended spices, lemon juice, malt vinegar & Worcestershire sauce.

350g \$13

Mr Wilkinson's Pineapple Chutney

The natural sweetness of the fruit is balanced by cooling it with onions, a hit of curry, spices & white wine vinegar.
360g \$13.50

Cranberry, Orange & Port Relish

Specially made by Cunliffe & Waters to celebrate the festive season ... super with turkey, terrine, chicken & rich meats.
320g \$13

Christmas Chutney

A spicy Yarra Valley favourite from Cunliffe & Waters ... a must with cold meats & mature cheese.
370g \$13

Spicy Citrus Marmalade

Another Yarra Valley winner ... a delish blending of ginger, all-spice, grapefruits & oranges ... also doubles as a luxe ham glaze
260g \$10.50

Fruit Mince Tarts

A tempting & delicious cocktail of fruit mince encased in a buttery pastry with a pretty star decoration.
\$21 for 6 or \$42 for 12

Tartine Shortbreads

Hand-made in small batches – like all our biscuits – with a classic buttery flavour, firm but not heavy & stodgy.
\$16 per bag

CUSTOMER ALERT 23RD & 24TH DECEMBER

For orders needed on the above days please remember we do not have unlimited capacity particularly where Festive Meats & Salads are involved. Please confirm your requirements as soon as possible with either full or half payment. On Saturday 24th Tartine will be open from 8am – 2.30pm for the collection of orders only & the sale of condiments & general supplies.

TARTINE WILL RE-OPEN ON TUESDAY 10TH JANUARY 2017

STOCK UP WITH OUR FREEZER FRIENDLY MAIN COURSES – PRINTED GUIDE IN STORE¹

TARTINE

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Monday – Friday 8am – 6pm / Saturday 8am – 4pm & Sunday 9am – 4pm

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