

TARTINE



MAIN COURSE MEALS

Tartine take home is ready to serve or ready for the oven and stove top and many of the dishes are freezer friendly. To provide variety we rotate Tartine's daily selection from a 'menu' of our most popular and requested dishes. We regularly add new items some of which occur naturally with the change of seasons. Like soups, gratins & desserts. These will be posted on our website as they become available. If particular items are wanted phone ahead to check availability. Larger or catering servings can be ordered by giving a minimum 48 hours notice. For the placement of orders and quotes phone: (03) 9822-8849 Fax: (03) 9822 8294

As a guide to cost use multiples of in-store price e.g. 8 Servings of Veal Provencale \$80

The only additional cost being for delivery if required

(G F) gluten free (F) freezer friendly

- (GF) • **Veal Provencale** ... slow cooked veal with eggplant, olives, capers & fresh herbs.
(F) \$20 Serves 2
- (GF) • **Chicken Cacciatore** ... made to a traditional, homestyle recipe with boneless chicken & vegetables, simmered in a tasty "real" tomato sauce.
(F) \$20 serves 1
- (GF) • **Italian Meatballs** ... tasty prime minced beef meatballs in a robust fresh tomato & basil sauce.
(F) \$20 Serves 2



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- (GF) • **Indian Lamb Kofta Curry** ... minced lamb, coconut & fennel balls
(F) in a spicy tomato sauce.
\$20 serves 2

- (F) • **Beef Moussaka** ... prime beef mince simmered in white wine, cinnamon & cloves, layered with baked potatoes & eggplant, topped with a creamy béchamel sauce, croutons & pistachio nuts.
\$25 serves 2

- (GF) • **Moroccan Chicken Tagine** ... tender boneless chicken & slow
(F) cooked with preserved lemon, fresh coriander, dates & spices.
\$20 serves 2

- (GF) • **Coq Au Vin**... made with boneless pieces of chicken, leeks,
(F) white wine and trio of thyme, rosemary and bay leaf
\$20 serves 1-2

- (GF) • **Massaman Beef Curry** ... tender beef slowly braised in coconut
(F) milk & Thai herbs & spices.
\$20 serves 2

- (GF) • **Thai Chicken Curry** ... tender chicken breast pieces, slowly
(F) simmered in aromatic coconut milk & chicken stock infused with kaffir lime leaves & lemongrass.
\$20 serves 2

- (GF) • **Tuscan Meatballs** ... chicken & pork meatballs slow cooked in
(F) fragrant fresh tomato sauce & pine-nuts.
\$20 serves 2

- (F) • **Beef Lasagne** ... tender sheets of pasta layered in-between with a
rich meat sauce, topped with béchamel sauce & fresh parmesan.
\$25 serves 2-3



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- (F) • **Spinach, Fetta & Ricotta Cannelloni** ... baked with béchamel & an authentic Napoletana sauce.
\$20 serves 2

- (GF) • **Vegetarian Moussaka** ... chickpeas, fresh mushrooms & roasted eggplant in a tasty tomato & basil sauce topped with a yoghurt and egg yolk sauce.
(F) \$18 serves 1-2

- (F) • **Deluxe Chicken Pie** ... tender boneless chicken, fresh mushrooms, leeks in a light veloute sauce made with our own chicken stock & baked in a flaky pastry.
\$28 serves 4

- (F) • **Deluxe Beef Pie** ... slow cooked tender beef simmered in fine red wine with onions & fresh mushrooms.
\$28 serves 4

- (GF) • **Shepherd's Pie** ... prime minced beef, fresh peas, carrots, Worcestershire sauce, fresh tomatoes topped with creamy mashed potatoes.
(F) \$25 serves 2-3

- (GF) • **Beef Bourguignon** ... tender beef pieces, bacon lardons, whole mushrooms slowly simmered in red wine with fresh bay leaves.
(F) \$22 serves 2

(F) symbol for freezer friendly. (GF) symbol for gluten free.



TARTINE



SOUPS

... freshly made not frozen & served in our famous, easy to carry, airtight hygienic pails.

\$20 serves 2-3 / \$38 serves 4-5

Lamb Shanks, peas, barley & winter vegetables.

Thai Style sweet potato & pumpkin.

Zucchini, prosciutto, peas & fresh mint.

Jerusalem Artichokes, potato, leeks & fresh thyme.

Fresh Tomato & Zucchini with fresh basil & gruyere cheese.

Smoked Ham Hock, split pea & winter vegetables

Robust Minestrone with bacon, tiny pasta & winter vegetables.

Cauliflower, Potato & Leek with a crispy bacon garnish.

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

