

TARTINE



MEZZE, TAPAS & SMALL EATS BY THE DOZEN

Mix and match flavours and create your own delicious platters. For a smaller function please limit your finger food selection to 5-6 variations. Step up a size for the end of the night... Brioche steak sliders with caramelised onions & spicy red capsicum & tomato relish... \$6.00 each (gf)

(v) vegetarian (gf) gluten free (h) hot (c) cold

Rice paper rolls (c) minimum order 2 dozen per variety \$48 per dozen

- Mushroom, water chestnuts, vegetables and noodles infused with a tangy Szechuan marinade (v)
- Peking flavoured duck, pickled ginger, sesame seeds, spring onion, vegetables and noodles.
- Prawn, apple, coriander and lemongrass sauce.

All served with spicy hoi sin sauce (gf)

NEW Japanese Nigiri minimum 2 dozen \$42 per dozen

- Sticky rice, topped with raw tuna... Kingfish...Atlantic salmon (gf) (c)

Blinis (c) minimum order 2 dozen per variety \$42 per dozen

- Tasmanian smoked salmon topped with Greek yoghurt, capers and dill
- Peking duck marinated and roasted in hoi sin and Chinese five spices Topped with green onion

NEW Brioche Sliders (c) minimum 1 dozen per variety \$48 per dozen

- Pulled Pork
- Smoked Salmon, avocado, sour cream & dill
- Poached Chicken, chives & housemade Mayonnaise



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Deluxe Sandwiches (c) / 3 fingers / 4 points \$9.50

On multigrain, wholemeal or white. One type of bread per 6 sandwiches
Cut into 3 fingers with crust off or 4 points

- Smoked salmon, dill, capers, Greek yoghurt and rocket
- Rare roast beef, aioli, roasted capsicum, cornichons and rocket
- Ham off the bone with house chutney, vintage cheddar, avocado and rocket
- Avocado, crispy bacon (optional) tomato, mayonnaise and rocket
- Egg, chives, aioli, Lebanese cucumber and rocket (v)
- Poached chicken with basil, chives aioli and rocket

NEW Savory Tartlets (h/c) minimum 1 dozen per variety \$42 per dozen

- Roast pumpkin, sage & goat cheese
 - Pear, blue cheese & walnuts
 - Mushroom Ricotta & thyme
 - Lorraine, bacon, cheddar cheese & fresh thyme
- All with caramelised onion

Arancini Balls (c) (v) Minimum 2 dozen per variety \$36 per dozen

All made with arborio rice & served with aioli

- Roast pumpkin, pea & parmesan
- Field mushroom

Thai Chicken Cake (h/c) \$42 per dozen

Minced chicken breast, kaffir lime leaves, rice noodles and ginger topped with a house made chilli jam

NEW Mexican Chicken Fritters (h/c) \$42 per dozen

Minced chicken, corn, coriander & a pinch of chilli (gf)

NEW Portuguese chicken skewers (h/c) \$42 per dozen

Grilled chicken, marinated in paprika & lemon zest (gf)



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Spring Rolls (h) Minimum 1 dozen per variety \$42 per dozen

Authentic handmade Vietnamese spring rolls

- Spiced chicken and pork, water chestnuts, ginger and Vietnamese mint
- Vegetarian with Vietnamese omelette, mushrooms, coriander and green onion (v)
- Peking duck & shredded vegetables

Served with nuoc cham (dipping sauce)

Samosas (v) (h) \$36 per dozen

Indian pastry filled with cooked chopped curried potato, carrots, peas & onion in a spring roll wrapper (gf)

Traditional Sausage Rolls (h) minimum 1 dozen \$36 per dozen

Made with prime beef, spices, Worcestershire sauce and chutney
Served with bbq sauce

Party pies (h) minimum 2 dozen per variety \$42 per dozen

- Poached chicken with leek
- Shepherd's pie with prime beef, vegetables and topped with a fluffy mash
- Succulent beef and burgundy with mushroom and thyme

Served with a house made tomato chutney

Mediterranean Filo Triangles (h/c) \$36 per dozen

- Spinach, feta, ricotta, pine nuts and lemon zest (v)
- Lamb, pine nut & mint

Gourmet Pide (pizza) (h) 2 dozen per variety \$42 per dozen

- Margarita with basil, bocconcini and olives (v)
- Turkish lamb, mint and grated haloumi
- Zucchini, mint, ricotta and lemon zest (v)
- Broccolini, ricotta & lemon zest



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Croquettes (h/c) 2 dozen per variety \$36

- Spanish ham, cheese, potato & parsley
- Jalapenos with béchamel, cheese & chives
- 3 cheese, Ricotta, fetta & parmesan, potato & chives

Served with aioli

***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.**

