

TARTINE

Christmas Is Served

35 years providing exceptional food for your celebrations, sharing & giving

THE SHARED CHRISTMAS TABLE

Tartine's Slow Roasted Turkey Fillets

Christmas at Tartine would not be complete without this iconic favourite. You and your guests will love the taste, flavour and look of the fillet. Prior to being expertly rolled they are filled with a delectable stuffing of herbed breadcrumbs, caramelised onion, celery, red bell peppers and Australian apricots. They also have the advantage of not taking up too much oven space, are easy to carve and can be served hot or cold. We complete your enjoyment by providing (at no extra cost) a generous amount of rich demi glacé sauce made from roasting juices.

2kg - serves 8-10 \$160 Available in multiples of 2kgs

Decorated Hams Are Back (g/f)

Back in the day Tartine was famous for its baked, glazed and decorated hams. We are celebrating their return with award winning Andrew's Choice, whole leg hams-artisan handcrafted and lightly smoked, naturally with German Beechwood. Tartine makes the enjoyment (and appearance) of your ham extra special with a taste enhancing housemade glaze that's double baked, and scored and studded with whole cloves... a superb table centrepiece. Comes with a zesty, ham friendly Gourmet Traveller - Pineapple & Coconut Chutney.

Weight 5.5kg - 6kg \$220

Note: orders for hams will close on or before 14th December

Tartine's Roasted Prime Eye Fillet

Choice and tender with a tasty Dijon mustard crust, roasted rare, to heat and serve medium on the day... accompanied with a housemade red wine and peppercorn jus.

Approx 2kg - serves 8-10 \$220

Tartine's Classic 'Parisian' Style Chicken Terrine (g/f)

Handmade in the time honoured way with a luscious combination of fresh, choice ingredients- finely minced chicken breasts, fig, pistachios and baby peas -infused with brandy, fresh thyme and sage - wrapped in streaky bacon and slow cooked. Its firmness makes your terrine perfect for slicing and serving as an entrée, main course with salad, or refreshing snack... Bon Appetit.

Comes with a super, terrine friendly Apple and Lemon Myrtle chutney from the Gourmet Traveller range.

\$85 - 18 slices

Tartine's 'Spanish' Style Roasted Chicken Breasts (g/f)

Tender, individual 'free range' breasts, roasted with a special filling of roasted pumpkin, chorizo, caramelised onion, ricotta and fresh sage - can be heated and served with an accompanying sherry infused jus. Alternatively slice and serve at room temperature on the day.

Comes with heating and serving instructions.

\$18 each

SANTAS LITTLE HELPERS

Ready To Serve 75 Piece Finger Food Platter.
Full of Christmas cheer for get togethers, celebrations and entertaining

Available until Saturday 22nd December 2018



* Mini brioche sliders, filled with turkey, crispy bacon, avocado and aioli...topped with cranberry sauce

*Tartlets...roast pumpkin,sage,walnut and goats cheese

*Spanakopita filo triangles

*Arancini balls ...field mushrooms,thyme and white wine

* Thai chicken cakes , topped with housemade tomato jam

\$255 ... 75 pieces

Presentation options: boxed, or arranged on 2 smart, white china like non returnable platters, \$6 each
Refunds on return of platters.

3 WISE SALADS

This selection has been chosen to compliment our festive meats, and importantly will all maintain freshness, taste and colour (refrigerated) for your special day

Christmas Gratin

Pumpkin, parsnip and cauliflower roasted with caramelised onion, ricotta cheese, nutmeg, fresh cream and fresh sageserve hot.

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

Italian Coleslaw

Savoy cabbage, thinly sliced radish, peas, asparagus, grated pecorino and fresh mint.... served with a luxe honey and mustard vinaigrette.

Medium - serves 6 - 8 \$54 Large - serves 10-12 \$90

Mediterranean Vegetables

Baby potatoes, Spanish onion wedges, red and yellow bell peppers, roasted together with garlic cloves and fresh thymeserve hot.

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

TRADITION LIVES ON

Artisan Plum Pudding

Everybody tells us that only 30 - 40 minutes boiling time is a bonus for such a great plum pudding. It all starts with the hand mixing of ingredients, prior to being cooked in natural calico and hung to dry and mature. Rich and moist the pudding excels with an abundance of the best ingredients. Including: currants, raisins, fresh free range eggs, butter, dates, orange juice, Australian brandy, fresh breadcrumbs, sugar and spices.

500g - serves 4-6 \$32 1kg - serves 8-10 \$50

1.5kg - serves 12-14 \$70

'Bench Mark' Brandy Hard Sauce

Now in its umpteenth year this is the authentic 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, and is sensational on all types of hot desserts; including of course Tartine's artisan plum puddings.

Medium-serves 6-8 \$22 Large-serves 10-12 \$32

Christmas Fruit Cake

This once a year Tartine tradition has to create something special. What we aim for is a moist and more-ish, full bodied fruit cake, that slices beautifully and does justice to the fine ingredients. Australian dried fruits liberally soaked (for 3 months) in brandy and sherry, spices, fresh eggs and almonds. Each cake is topped with whole almonds and impressively presented in clear cello, tied with festive ribbon.

Individual - approx 120g \$15 Round-approx 500g \$37.50
Log - approx 500g \$37.50

SWEET & SPECIAL CHRISTMAS DAY

This selection can be relied upon to maintain their freshness, taste and appearance on Christmas Day

Champagne Jelly and Berry Trifle

When it comes to a Christmas table centrepiece, this is hard to beat. With perhaps the addition of our baked and decorated hams. Our trifle is made to taste as good as it looks, with a superb combination of ingredients. 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 visual impact.

\$95- serves 8-10

Fresh Pear, Chocolate and Pistachio Log Cake

Topped with a chocolate drizzle and chopped, roasted pistachios.... moist and easy to slice....can be served as a dessert cake... keeps up to 3 days

\$48 - serves 8-10

Seasonal Nectarine and Almond Frangipani Tart

Baked in French style brisee pastry and can be served hot or cold.

\$55 - serves 8-10

White Chocolate Panacotta topped with Berry Jelly (gf)

Velvety smooth and presented in a ready to serve glass bowl..

\$14.50 each

STOCKING FILLERS FOR FUSSY FOODIES

Chutneys and Relishes from the exceptional
Gourmet Traveller range

Beetroot & Horseradish Relish

Strikes the perfect balance between the earthiness of beetroot and the kick of horseradish....great with roast beef and BBQs.

260g \$12

Apple & Lemon Myrtle Chutney

The iconic flavour of an Aussie botanical with apple and spices ...good match with terrines(Tartine), cheeses, lamb and pork.

260g \$12

Pineapple & Coconut Chutney

Exotic and flavoursome, good with hams (Tartine) and roast pork.

260g \$12

BBQ Relish

A classic accompaniment to all things barbecued, and bacon and eggs.

260g \$12

Christmas Chutney

A spicy Yarra Valley favourite from Cunliffe & Waters, a must with cold meats and mature cheeses

370g \$14

Cranberry, Orange and Port Relish

Specially made by Cunliffe & Waters to celebrate the festive season, super good, with turkey, terrine, chicken and rich meats.

320g \$14

Tartine's festive gingerbread stars

decorated for Christmas with Royal Icing.

\$16 per bag

Tartine's shortbreads

handmade in small batches, firm with a buttery flavour.

\$16 per bag

Tartine's Fruit Mince Tarts

A delicious cocktail of fruit mince, encased in a buttery pastry with a pretty star decoration.

6 for \$21 or 12 for \$42

IMPORTANT INFORMATION FOR ORDERS 23rd and MONDAY 24th DECEMBER

Please confirm your requirements as soon as possible. Particularly where Festive Meats & Salads are concerned, with either a full or half payment to confirm the order.

On Monday the 24th Tartine will open from 8am -2.30pm for the collection of orders and sale of condiments & general supplies.

TARTINE WILL RE-OPEN ON THURSDAY 10th JANUARY 2019

STOCK UP WITH OUR FREEZER FRIENDLY MAIN
COURSES-PRINTED GUIDE IN STORE & ONLINE

TARTINE

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Phone: (03) 9822-8849

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

www.tartinegourmet.com.au