

TARTS

Cafe +
Gourmet Food
+ Gifts

For brunch Every day 7am till 3.30 pm

(GF) Gluten Free

Eggs breakfast

Eggs your way \$10.90

2 eggs on ciabatta bread

Extras: 1 egg, baked beans, fetta, goats cheese, cream cheese, grilled tomato, pesto, spinach \$2.50

Asparagus, avocado, bacon, mushrooms, chorizo, salmon \$4

The Italian (V) \$14.90

with fresh tomato, avocado, crumbled fetta, lemon oil dressing with 1 slice of rye bread. Recommended with a poached egg extra. \$2.50

Savoury cake (V)(GF) \$16.90

corn and zucchini cake served with avocado, steamed spinach, goats cheese, tomato & basil salsa topped with a poached egg

Eggs benedict \$17.90

with honey ham, steamed spinach, Tarts own Hollandaise Sauce on ciabatta bread

Sweet Breakfast

Bircher (V) \$12.90

soaked in milk with citrus, almonds & sultanas, berry compote & nuts

Organic quinoa porridge (V)(GF) \$14.90

with a raspberry and rhubarb compote, sliced apple, mixed nuts & yogurt

Baked apple with rice pudding (V) \$14.90

cooked in coconut milk served with house-made granola muesli and topped with mix berries and nuts

French toast (V) \$17.90

brioche bread topped with grilled banana, vanilla ice cream & butterscotch sauce

Pancakes (V) \$17.90

served with mix berry compote, maple syrup & cream, sprinkled with toasted almond flakes

Pick-me up!

The PPP \$14

Sparkling prosecco with poached peach in syrup

Bloody Mary \$14

Vodka, tomato, tabasco, worcestershire sauce & lime

Scrambled brunch (GF) \$17.90

scrambled Eggs, fetta, Semi-Dried Tomatoes & Steamed Spinach served with house-made corn bread

Potato head (V)(GF) \$19.90

2 poached eggs with asparagus, mushroom, spinach & Hollandaise sauce on a potato cake

Neptune fritter (GF) \$19.90

2 poached eggs with steamed spinach, smoked salmon & Hollandaise Sauce on a sweet potato & sun-dried tomato fritter

Cassoulet \$20.90

white beans cooked with chorizo & duck pieces, topped with a baked egg and served with ciabatta bread

The grande \$24.00

scrambled eggs with bacon, chorizo, grilled tomato & mushrooms served with ciabatta bread

Bread & sandwiches

Your choice of bread \$6.90

fruit loaf, ciabatta, corn bread (DF) (GF), multi grain, rye, gluten free or brioche served with home-made preserves, honey, cream cheese or vegemite

Croque-monsieur \$9.90

brioche bread filled with ham, cheese, béchamel sauce & coated with a smokey paprika butter

Continental baguette \$11.90

house baked baguette filled with salami, marinated capsicum, prosciutto, provolone cheese, spinach and aioli

Chicken panini \$11.90

with braised chicken in an Asian sauce, cashews, mayo, avocado and coriander

Vegetarian panini (V) \$11.90

with eggplant, zucchini, pumpkin, capsicum, asparagus & hommus

Savoury Brunch

Soup of the day (V) \$12.90

served with fresh bread and butter

Quiche of the day \$14.90

served with a garden salad

Steak sandwich (GF option) \$19.90

open sandwich with scotch fillet, baconnaisse sauce, pesto, tomato, caramelized onion on toasted Turkish Bread served with a garden salad

With chips extra \$2.50 available from 12pm

Slow cooked beef cheeks \$26.00

served with asparagus & potato croquettes topped with a fried egg

Roasted tower (GF) (V) (vegan) \$23.90

Roasted pumpkin, grilled peppers, courgette, eggplant and mushroom served with a mesclun, pine nuts & fresh chives salad topped with house-made hommus

Gnocchi (V) \$26.00

Tarts Homemade Potato & ricotta dumplings in a creamy Fontina sauce on a bed of Napolitana sauce served with a slice of ciabatta bread

(From 12pm only)

Please ask our friendly staff for
our fabulous daily specials
and takeaway options!

Entrees

Tarts garlic bread (V) \$2.50 (1 per serve)

Warm olives (GF) (V) \$6.00

warm marinated olives served in a cast iron bowl

Bruschetta on ciabatta (1 slice) (V)

tomato salsa \$5.90

grilled zucchini, avocado and tomato salsa \$7.90

Chicken liver pate \$10.90

house-made and served with a rosemary & red wine jelly,
toasted brioche & lavoche

Gourmet arancini (3) (V) \$12.90

vegetarian rice balls with dipping sauce

Grilled trio (V) \$16.90

asparagus, haloumi, & caramelized watermelon

Sizzling prawns \$20.90

king size prawns marinated in garlic & chilli, sizzled with
spring onion & chorizo and served with fresh ciabatta
bread

Boards to share

Giardinera \$18.90

prosciutto, sopressa, Tarts own Giardinera
& fresh bread

Trio of dips (V) \$16

toasted Turkish Bread with a trio of house-made dips

Vagabondo board \$32.90 (Serves 2)

Provolone cheese, grilled chorizo, fresh tomato salsa,
warm marinated olives and Turkish bread

Salads

Quinoa and haloumi salad (V) (GF) \$19.90

organic black quinoa, diced cucumber, tomato, red onion, bas-
il, avocado, cashews, rocket & lemon oil dressing salad
topped with grilled haloumi cheese

Chicken and pancetta salad (GF) \$21.90

grilled chicken with asparagus, roasted pumpkin,
marinated cherry tomato & caramelized walnut salad
topped with pancetta crisps

Duck breast salad \$22.90

with crispy pancetta, spinach, cherry tomato, pine nut,
cramberry & red onion finished
with a honey and lemon dressing

Misto mare salad \$26.00 (GF option)

pan-fried calamari, mussels and prawns with chilli,
garlic and basil, served with cherry tomato,
cucumber, avocado and mix leaf salad
finished with a citrus, olive oil and balsamic dressing

For the kids

Chicken sticks and chips \$10.50

Fish and chip \$10.50 (V) (GF)

Pasta \$10.50 (V)

Sides

Bread \$2.50

Bowl of chips \$5.50

Garden salad, medley of vegetable \$5.00

Hand cut lemon pepper chips \$7.50

Coffees and Teas

Coffees

Baby Cino \$2.00
Espresso \$3.20
Double Espresso \$3.80
Short Mac \$3.60
Long black \$4.00
Flat White, Cappuccino,
Latte \$4.20
Long Mac, Chai Latte, Hot
Chocolate \$4.50
Mocha, Affogato \$4.70
Mugs of coffee \$4.70
Takeaways \$4.70
Soy milk \$0.70
Extra Shot \$0.70

Tea pot for One \$4.20

Tea pot for one \$6.50

Chai, Darjeeling, English Breakfast,
Earl Grey, Irish Breakfast, Orange
Pekoe. Tarts house blend (black)
Chamomile, Lemon Grass ginger,
Peppermint, Green Tea. Jasmine,
Tarts herbal blend.

Cold Drinks

Small Nectars - \$3.50

Apricot, Peach or Pear

Iced coffee, Iced Chocolate - \$6.70

Citron Press - \$6.70

Milkshakes - \$6.90

Amaretto, Banana, Caramel,
Chocolate, Hazelnut, Strawberry,
Vanilla, Butterscotch, Spearmint

Soft drinks - \$4.00

Coke, Diet Coke, Coke Zero
Sprite, Lift, Fanta, Ginger
Beer, Boca Lupo, Tonic, Soda
water, Dry Ginger Ale, Lemon
Lime Bitters

Italian drinks - \$4.00

Aranciata Rossa, Chinotto,
Limonata, Aranciata,
Iced Tea Lemon,
Iced Tea Peach

Waters

Still \$3.50
Small Sparkling Water \$3.50
Medium Sparkling Water
\$5.00
Large sparkling Water
\$7.00

Cocktails

Espresso Martini - \$16

Double Espresso, Vodka, Kahlua,
Frangrlico, Sugar syrup, finished
with coffee powder and coffee beans

Café Agave- \$16

Café Patron XO, Baileys, double es-
presso, cream topped with choc
flakes

P.P.P - \$12

Sparkling Prosecco with Poached
Peach in syrup

Bloody Mary - \$14

Vodka, Tomato juice, Tabasco, salt,
Pepper, Worcester sauce, and lem-
on juice

Mixers - \$8.00/30ml

Bourbon, Cointreau, Gin, Scotch,
Barcardi, Vodka,

Double Black Scotch \$9.00 30ml

Afters - \$8.00

Averna, Bailey's, Campari,
Black Sambuca, Frangelico,
Kahlua, Limoncello, Tequila
White Sambuca,

Coffee Liqueur \$10.00

Patron XO Café

Juices

Do your own freshly squeezed vegie and/or fruit juice mix - choice of 3 - \$6.90

Orange, apple, watermelon, lemon,
beetroot, celery, carrot, ginger, tomato,
zucchini, spinach

Beers

Bottle - \$7.00

Corona 355 ml,
Heineken 330ml,
Peroni 330 ml,
Cascade light 375ml
Guinness 6.0% 375ml
Gipsy Pear Cider 330 ml

Sparkling

Driftwood Estate - \$9.00/\$35.00

Sparkling Brut,
Cellar Door Margaret river

Brown Brothers \$9.00/\$35.00

Prosecco King Valley 2012,
Vintage limited release

White Wine

Driftwood Estate - \$9.00/\$35.00

Classic White,
Margaret River W.A. 2012

Driftwood Estate - \$9.00/\$35.00

Sauvignon Blanc, Semillon,
Margaret River W.A. 2012

Torresella - \$9.00/\$35.00

Pinot Grigio, Veneto,
Italy 2012

Red wine

Driftwood Estate - \$8.00/30.00

Free Run Merlot Rosé,
Margaret River
Limited release

Driftwood Estate - \$9.00/\$35.00

Cabernet Merlot,
Margaret River, W.A. 2009

Devil's Corner - \$10.00/\$37.00

Pinot Noir,
Tasmania, TAS 2012

Annie's Lane, Shiraz - \$10.00/ \$37.00

Clare Valley, S.A.
2012

Cat Amongst The Pigeons - \$12.00/ \$40.00

Cabernet Sauvignon,
Barossa, S.A. 2012