
TARTS *Dinner Menu* From 5 pm Tuesday to Friday

We select the best and seasonal produce for our ever changing weekly menu which will always surprise you. Bon Appetit!
(GF)Gluten Free (V)Vegetarian

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.

Chicken liver pate \$10.90

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

Gourmet arancini (3) (V) \$12.90

Served with dipping sauce.

Trio of dips (V) \$16

toasted Turkish Bread with a trio of house-made dips served on a wooden board.

Gourmet Cheese Board \$21.00

selection of 3 cheeses served with a side of house made preserve, lavoche, toasted ciabatta crostini and caramelised walnuts.

Sizzling Garlic Prawns \$21.90

King size prawns marinated in garlic and chilli, sizzled with spring onion and cacciatore and served with fresh ciabatta bread.

Beef Carpaccio \$21.00

seared beef fillet with pickled fennel topped with shaved Grano Padano parmesan, red onion and rocket leaves tossed in truffle infused olive oil.

Vagabondo board \$35.00 (Serves 2)

prosciutto, sorpresa semi dried tomatoes, provolone cheese and fetta, served with a side of warm marinated olives, toasted Turkish bread and parmesan grissini twists.

Mains

Quinoa and haloumi salad (V) (GF) \$23.90

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

Salt and pepper calamari \$26.00

served with a rocket, pine nut and semi dried tomato salad with a side of lime mayonnaise

Spaghettini with Snow Crab \$31.90

Spaghettini pasta with Snow Crab, broccolini pieces with onion, garlic, chilli and a splash of white wine and tossed with Tarts own Napolitana Sauce

Mushroom, Leek and White wine Pot Pie (V) (GF) \$28.50

Served with a rocket, tomato, and fetta salad drizzled with a pesto dressing.

Duck breast salad \$29.90

pan roasted duck breast atop a salad of toasted walnut, orange, feta and rocket drizzled with a Muscat reduction.

Gold Band Snapper (fish of the day) \$34.00

Pan fried Gold Band Snapper served with a pumpkin and asparagus risotto, grilled peach, rocket and pancetta salad and finished with a passionfruit béchamel.

Chermoula spiced lamb cutlets \$35.00

Served with an eggplant and tomato caviar, garlic sautéed broccolini, lyonnaise potato and finished with a Tatzhiki dressing.

Fillet mignon \$38.00 (GF) option

beef tenderloin wrapped in pancetta and cooked to your liking served with a truffle mustard royal blue mashed potato, Provençale tomato, buttered greens and a creamy peppercorn sauce.

Not all ingredients used in our products are listed. More dishes are available gluten free with a slight variation.

Please let us know if you have any allergies or special dietary requirements.

Restaurant licensed - Liquor without a meal - BYO wine. \$5 corkage.

Drinks Menu

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

Tea pot for One \$4.20

Tea pot for one \$6.50

Chai, Darjeeling, English Breakfast,
Earl Grey, Irish Breakfast, Orange
Pekoe, Black Tarts house blend
Chamomile, Lemon Grass, Pepper-
mint, Green Tea, Jasmine or
Tarts herbal blend.

Cold Drinks

Small Nectars - \$3.50

Apricot, Peach or Pear

Iced coffee, Iced Chocolate-\$6.70

Citron Press - \$6.70

House-made Ice-tea - \$7.90

Ask our selection

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,
Frangelico, Sugar syrup, finished with
coffee powder and coffee beans

Café Agave - \$16

Café Patron XO, Baileys, double
espresso, cream topped with choc flakes

P.P.P - \$14

Sparkling Prosecco with Poached
Peach in syrup

Bloody Mary - \$14

Vodka, Tomato juice, Tabasco, salt,
Pepper, Worcester sauce,
and lemon juice

Mixers - \$8.00/30ml

Bourbon, Cointreau, Gin, Scotch,
Bacardi, 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 -

\$10.00/\$37.00

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