

# BREAKFAST MENU

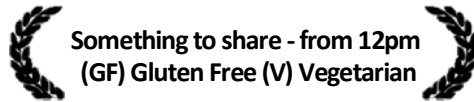


Available every day from 7am  
(GF) Gluten Free (V) Vegetarian



- Your choice of bread - Bagel, fruit loaf, ciabatta, multi grain, rye, sour dough, gluten free, and brioche served with homemade preserves, honey, cream cheese or vegemite **7**
- Croque Monsieur – Brioche bread filled with ham, cheese, béchamel sauce and coated with a smoky paprika butter. Recommended with a poached egg, extra \$2.50 **10.9**
- Eggs, your way – 2 fried, poached or scrambled eggs on ciabatta bread with a choice of extras \$2.50ea -1 egg, baked beans, feta, goat's cheese, cream cheese, grilled tomato, pesto, spinach, \$4.00ea- Asparagus, avocado, bacon, mushrooms, chorizo, smoked salmon **10.9**
- Breakfast Quesadillas – Filled with tomato, coriander and corn salsa, olive tapenade, cheddar cheese and rocket, served with scrambled eggs and topped with guacamole. **(V)** **14.9**
- The Italian - Fresh sliced tomato, avocado, crumbled feta, lemon oil dressing with 1 slice of rye bread. **(V)** Recommended with poached egg, extra \$2.50 with bacon, extra \$4.00 **14.9**
- Rainbow Bowl – House made granola and raspberry compote, yogurt, blueberries, strawberries, banana, kiwifruit, apple, orange, watermelon, dried fruit and nuts, and topped with a drizzle of honey. **(V)**  
Bircher can be requested to replace the granola **15.9**
- Vegan Buddha Bowl – quinoa, crispy spiced chickpeas, sautéed mushrooms, roasted sweet potatoes, avocado, wilted spinach, topped with a roasted red bell pepper sauce and pomegranate pearls & black sesame seeds **(Vegan)(GF)** **15.9**  
Recommended non vegan option add a poached egg, extra \$2.50
- Christos – Baked Avocado filled with a poached egg and smoked salmon, topped with panko cheese crumb, served with grilled asparagus and toast. **15.9**
- Brioche French Toast – with mascarpone and house made raspberry vanilla chia seed jam served with Aperol and Vanilla bean Pannacotta **15.9**
- Pancakes– Served with a mixed berry compote, maple syrup & vanilla infused mascarpone, sprinkled with toasted almond flakes and coconut **(V)** **15.9**
- Savoury Cake – Corn and zucchini cake served with avocado, steamed spinach, Danish Feta, tomato & basil salsa topped with a poached egg. **(V) (GF)** **18.9**  
Recommended with chorizo extra \$4.00
- Eggs Benedict - With honey ham, steamed spinach topped with Tarts Hollandaise Sauce served on ciabatta bread Or Neptune, with smoked salmon extra \$2.50 **18.9**
- The Hombre - House made guacamole on ciabatta toast, grilled tomato, rocket, and poached eggs topped with TARTS own chipotle sauce. Recommended with bacon extra \$4.00 **18.9**
- Grande - Scrambled eggs with bacon, chorizo, grilled tomato and mushrooms served with ciabatta bread. **24.9**

# DINING MENU



Toasted house made Garlic bread <b>(V)</b> 3 slices	<b>4</b>
Warm Mediterranean olives served in a cast iron bowl. <b>(V)</b>	<b>5</b>
Soy, honey, chilli citrus braised chicken, with cashews, avocado, mayo & coriander served in a Turkish bun.	<b>11.9</b>
4 mini asparagus, cheddar & sun dried tomato arancini served on Napoletana Sauce topped with shaved Parmesan. <b>(V)</b>	<b>12.9</b>
Vegan Buddha Bowl – quinoa, crispy spiced chickpeas, sautéed mushrooms, roasted sweet potatoes, avocado, wilted spinach, topped with a roasted red bell pepper sauce and pomegranate pearls & black sesame seeds <b>(Vegan)(GF)</b> Recommended for non-vegans add chicken or steak extra \$7.00	<b>15.9</b>
Slow cooked spiced Linley Valley shredded pork shoulder, served in a bagel with an apple slaw, horseradish mayonnaise, apple & tomato chutney and topped with greens.	<b>17.9</b>
Salt and Pepper Calamari served with pine nut, rocket and sundried tomato with lime mayonnaise.	<b>18.9</b>
Sizzling Garlic and Chilli King prawns with Cacciatore and spring onion served sizzling in a cast iron pot with a side of ciabatta bread.	<b>21.9</b>
Tarts Sharing Board Roasted Beet & Goats Cheese Dip, topped with hazelnuts, Sicilian green olives, Grilled Cacciatore, Provolone Dolce, Caramelised Walnuts, Parmesan Twists, Poppy, Fennel Seeds Crackers, Turkish bread and figs.	<b>25</b>
<b>Sides/Extras</b>	
House made Poppy seed and fennel seeds Crackers or Turkish bread	<b>2.5</b>
Small bowl of Chips or Creamy mash potato	<b>5.5</b>
Small Garden salad	<b>7.5</b>
Medley of seasonal vegetables	<b>8</b>
Scotch fillet steak or Chicken breast fillet	<b>7</b>

# DINING MENU

Something Bigger  
Every day from 12pm, available for dinner on Friday:  
(GF) Gluten Free (V) Vegetarian

- Beetroot, orange, and Danish feta salad tossed with chickpeas, spinach, caramelised walnuts and Spanish onions drizzled with lemon oil and honey dressing **(V)** **18.9**  
Recommended with scotch fillet or chicken breast fillet, extra 7.00
- Grilled scotch fillet steak, pesto, Mayo, tomato, greens and caramelised onion in a toasted Turkish bun with aside of a garden salad. Chips extra 2.00, cheese extra 2.00, egg extra 2.00. **(GF option)** **19.9**
- Handmade Saffron Ravioli filled with marscarpone, bocconcini, gorgonzola, ricotta and parmesan served with TARTS own napoletana sauce **(V)** **22.9**
- Hand made Agnolotti filled with veal, mushrooms and truffle oil, served with a creamy cherry tomato, asparagus and spinach sauce topped with shaved parmesan and basil chiffonnade. **23.9**
- House made Gnocchi tossed in a fontina and (parmesan, spinach, cream basil) Napolitana sauce **(V)** **22.9**
- Handmade squid ink stripe tortellini filled with prawns and scallops served with chilli, garlic, basil and white wine sauce **24.9**
- Jamaican Jerk Spiced chicken breast on a salad of red quinoa, rocket, sweet potato, black beans, pomegranate seeds, dried cranberries and toasted walnuts finished with a honey and seeded mustard dressing and topped with grilled haloumi and fresh mint leaves. **(GF)** **25.9**
- Calamari, King Prawns and fish pieces tossed in chilli, garlic and basil served on a mesclun, avocado, tomato, cucumber, red onion, salad finished with a balsamic dressing. **(GF)** **27.9**
- Grilled Cone Bay Barramundi atop a white wine and leek risotto, served with orange, roasted beetroot, toasted walnut and pomegranate pearls tossed with wild rocket and drizzled with EVOO& balsamic glaze **31.9**
- Beef served with creamy royal blue mash potatoes, buttered greens and confit cherry tomatoes topped with mushrooms and red wine jus. **34.9**