

Tarte.

bakery & café

ALL DAY BREAKFAST ||

GF BREAD AVAILABLE || SIDES ON PAGE 3 || SMALLER MENU 2-3PM

BAGELS || All served on our house Everything Bagel

BULLSEYE BANG || Fried eggs, avocado, bacon, rocket, house chilli sambal \$17.9

BULLSEYE BENNY || Poached eggs, house hollandaise, bacon, rocket *Salmon instead +\$2* \$16.9

SALMON BAGEL || Sustainable smoked salmon, pickled qukes, bronze fennel, crispy capers, salted onion, cream cheese \$17.9

TOMATO BAGEL || Ox-heart tomato, salted shallot, dehydrated olive, micro basil, cream cheese, vincotto - v - \$15.9

MISO SCRAMBLE || Miso scrambled eggs, togorashi, fine grated parmesan reggiano, chives, on white sourdough - v - \$15.9

AVO TOAST || Avocado, fried shallot, mixed puffed grain, fresh lime on multi-grain sourdough - VE - \$15.9

TURKISH EGGS || Whipped greek yoghurt, 2 poached eggs, Turkish spiced butter, served with white sourdough - v - \$16.9

B&E || Double-smoked streaky bacon, fried egg, red cheddar, pickles, gochujang mayo, house BBQ sauce on milk buns \$14.9

BREAKFAST BURRITO || Double-smoked streaky bacon, fried potato, onion, peppers, mixed cheese, guacamole, fried eggs, fresh jalapeno, hot sauce \$17.9

THE MORNING AFTER || House sausage patty, double-smoked streaky bacon, scrambled eggs, freshly grated parmesan, our secret 'hangover sauce', on our freshly made English Muffins \$17.9

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TARTINES || All served on toasted artisan sourdough - v -

MUSHROOM || Mixed exotic mushrooms, mushroom duxelles, confit garlic, lemon thyme, tempura enoki, whipped goats cheese - VE opt - \$18.9

AUTUMN || Citrus & turmeric roasted cauliflower, charred shallots, roasted carrots, radish, herbs, toasted almonds, house almond cream - VE - \$16.9

JAM || House raspberry & cherry jam, whipped sweet buffalo ricotta \$11.9

BABKA FRENCH TOAST || Brioche filled with Nutella and chocolate chips, balsamic strawberries, whipped cream - v - \$14.9

YOGHURT & BERRIES || Mango, plum gel, meringue & house granola - VE opt - \$15.9

NOURISH BOWL || Kale, avocado, poached egg, pesto quinoa, exotic mushrooms, zucchini, edamame, asparagus, sprouts, puffed grains, lemon dressing - VE opt - \$18.9

CHICKEN SANDWICH || Poached chicken, miso mayo, pickled cucumber, crispy chicken skin, watercress on fresh white sourdough \$16.9

NEW YORK SUB || Prosciutto, truffle salami, soppressata, mozzarella, sweet peppers, olive tapenade, caramelised onion, harrisa on a sourdough baguette \$16.9

TOASTIE || Five-Cheese, truffle, triple smoked ham, mustard on sourdough \$14.9

BEEF BURGER || House patty, bacon-onion jam, red cheddar, house pickles, mustard mayo on a milk bun *Add Fries +\$5* \$16.9

CAULIFLOWER BURGER || Roasted cauliflower, cabbage slaw, pickled daikon, house satay sauce *Add Fries +\$5* - VE opt - \$16.9

SAUSAGE ROLL || Pork, pineapple and pistachio in a flaky puff pastry \$9.9

SALADS || Made fresh daily - available for dine in and takeaway - GF -

SUMMER || Radicchio, spinach, green beans, orange, tea soaked raisins, walnuts, quinoa, a vincotto & lemon dressing and goats cheese - v - \$14.9

ASIAN PAPAYA || Green papaya, red & white cabbage, carrot, herbs, Asian spiced caramel nuts, fried shallot & caramelised nahm jim dressing \$14.9
Add Poached Chicken +\$6