



BRUNCH MENU



Available every day from 7am

Your choice of bread Bagel, fruit loaf, ciabatta, multi grain, rye, sour dough, gluten free, brioche & a choice of homemade preserves, honey, cream cheese or vegemite	7	Croque Monsieur Brioche bread, ham, cheese, béchamel sauce & smoky paprika butter.	10.9
Eggs, your way 2 fried, poached or scrambled eggs on ciabatta bread with a choice of extras – see below	10.9	Breakfast Quesadillas tomato, coriander, corn salsa, olive tapenade, cheddar, rocket, scrambled eggs & guacamole.	16.9
The Italian Fresh sliced tomato, avocado, crumbled feta, lemon oil dressing with 1 slice of rye bread. (V) Add poached egg + bacon	15.9	Rainbow Bowl house made granola or porridge, raspberry compote, yogurt, seasonal fruit, dried fruit and nuts & honey (V)	15.9
Vegan Buddha Bowl quinoa, crispy spiced chickpeas, mushrooms, roasted sweet potatoes, avocado, wilted spinach, roasted red bell pepper sauce (Vegan)(GF) add poached egg extra 2.50 (add chicken or steak for lunch extra 7.00)	16.9	Christos Baked Avocado filled with a poached egg and smoked salmon & panko cheese crumb, grilled asparagus & toast.	17.9
Brioche French Toast with mascarpone and house made raspberry vanilla chia seed jam served with Aperol and Vanilla bean Pannacotta	16.9	Pancakes Served with a mixed berry compote, almond, maple syrup + vanilla mascarpone (V)	16.9
Breakfast Bruschetta Corn + zucchini cake, roasted sweet potato, semi dried tomato, rocket + goats cheese, poached egg & balsamic reduction. (V) (GF) Add avocado or chorizo \$4 each	16.9	Eggs Benedict With honey ham, steamed spinach topped with TARTS Hollandaise Sauce, ciabatta bread	18.9
The Hombre Guacamole on ciabatta toast, grilled tomato, rocket, poached eggs & TARTS own chipotle sauce (V). Add bacon extra \$4	18.9	Neptune with smoked salmon extra \$2.50	
		Grande Scrambled eggs, bacon, chorizo, grilled tomato, mushrooms & ciabatta bread	24.9

SIDES & 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



LUNCH MENU

Available every day from 11.30am

SHARING

Garlic bread House made, 3 slices(V)	4	The Sharing Board Roasted Beet root & Danish Feta Dip, Sicilian green olives, Grilled Chorizo sausage, Provolone Dolce cheese, Caramelised Walnuts, Fig compote, grissini sticks, Poppy & Fennel Seeds Crackers with Toasted Turkish bread	25.0
Olives served warm in a cast iron bowl.(V)	5		
Arancini 4 mini asparagus, cheddar & sun dried tomato, Napoletana sauce & shaved Parmesan.(V)	12.9		

SOMETHING BIG

Tarts Taco Salad Bowl black beans, cherry tomato vinaigrette salsa, avocado, sweet corn, green onion, cheddar cheese, sour cream and corn chips (v) (gf) Add steak or chicken extra \$7.00ea	16.9	Toasted Chicken Panini Slow cooked shredded chicken thigh in a Soy, honey, chilli citrus braise, with cashews, avocado, mayo and coriander in a Turkish bun	11.9
Beetroot, orange + Danish feta salad chickpeas, spinach, caramelised Walnuts, Spanish onions & honey seeded mustard dressing (V)	18.9	Gourmet Beef Burger Premium beef pattie, roasted beetroot, fresh tomato, caramelized onion, cheddar, bacon mayonnaise in a toasted brioche Bun. Extra \$2.50 with chips	16.9
Handmade Squid Ink Stripe Tortelloni filled with Prawns & scallops, in a chilli, garlic, basil and white wine sauce	24.9	Steak Panini Grilled scotch fillet steak, pesto, Mayo, tomato, greens, caramelised onion, in a Turkish bun with a side of garden salad. Chips extra 2.00, cheese extra 2.00	19.9
House made Gnocchi In a fontina sauce (parmesan, spinach, cream basil) and Tarts own Napoletana sauce (V)	22.9	Salt + Pepper Calamari with a side salad of rocket, pine nut and sundried tomato alongside a lime mayonnaise dip.	18.9
Handmade Saffron Ravioli marscarpone, bocconcini, gorgonzola, ricotta and parmesan cheese served with TARTS own napoletana sauce (V)	22.9	Grilled Barramundi Burrrito Bowl fresh avocado, lime cauliflower rice, cilantro lime slaw, mango + strawberry salsa, fresh lime wedges in a tortilla bowl.	25.9
Handmade Agnolotti veal, mushroom, truffle oil with a creamy cherry tomato, asparagus, spinach sauce topped with parmesan & basil	23.9		

SIDES + EXTRAS

House made Poppy seed and fennel seeds Crackers or Turkish bread	2.5	Small bowl of Chips	5.5
Small Garden salad	7.5	Medley of seasonal vegetables	7.0
		Scotch fillet steak or Chicken breast fillet	7.0

DRINKS MENU

COLD DRINKS

Freshly Squeezed Juice		Milkshakes	
Choose 3 vegies and/or fruit juice;		Banana / Caramel / Chocolate / Hazelnut	
Orange / Apple / Watermelon / Lemon /	6.9	/ Strawberry / Vanilla / Butterscotch /	6.9
Beetroot / Celery / Carrot / Ginger /		Spearmint	
Tomato			
Banana or Mango Smoothie	7.9	Citron Press -MYO , sparkling water,	6.7
		lemon juice, sugar syrup	
House Made Ice Tea	7.9	Super Smoothie Dairy Free	
Ask for our selection		Mixed berries, apple, banana, spinach &	7.9
		vital greens	
Iced Coffee, Chocolate Or Mocha	6.7	Italian Drinks	
		Limonata / Chinotto	4
Soft Drinks		Water Still 600ml	3.0
Coke/ Diet Coke/ Coke Zero/		Sparkling Water	
Sprite/ Fanta	4	250ml	3.5
Ginger Beer/ Tonic/ Soda Water		500m	5.0
Dry Ginger Ale/ Lemon Lime Bitters		1L	7.0

COFFEE & TEA

Baby Cino	2	Espresso	3.2
Double Espresso	3.8	Long Black	4.0
Cappuccino / Flat White / Latte	4.2	Short Macchiato	3.6
Long Macchiato	4.5	Mocha	4.7
Hot Chocolate	4.5	Chai Latte	4.5
Affogato	4.7	Mugs & Takeaway	4.7

Extra Shot 0.7 Soy Milk 0.7 Almond Milk 0.7

Tea pot for 1 4.2 | Tea pot for 2 6.5

Chai /Darjeeling / English Breakfast / Early Grey / Orange Pekoe / Chamomile Lemon Grass / Peppermint / Green Tea / Jasmine / Tarts Herbal Blend / Black Tarts House Blend