

BREAKFAST MENU

Available every day from 7am

<p>Your choice of bread Bagel, fruit loaf, ciabatta, multi grain, rye, sour dough, gluten free, brioche + homemade preserves, honey, cream cheese or vegemite</p>	7	<p>Croque Monsieur Brioche bread, ham, cheese, béchamel sauce + smoky paprika butter.</p>	10.9
<p>Eggs, your way 2 fried, poached or scrambled eggs on ciabatta bread with a choice of extras – see below</p>	10.9	<p>Breakfast Quesadillas tomato, coriander, corn salsa, olive tapenade, cheddar, rocket, scrambled eggs + guacamole.</p>	14.9
<p>The Italian Fresh sliced tomato, avocado, crumbled feta, lemon oil dressing with 1 slice of rye bread. (V) Add poached egg + bacon</p>	14.9	<p>Rainbow Bowl house made granola or porridge, raspberry compote, yogurt, seasonal fruit, dried fruit and nuts + honey (V)</p>	15.9
<p>Vegan Buddha Bowl quinoa, crispy spiced chickpeas, avocado, mixed greens, roasted red bell pepper sauce, pomegranate pearls + black sesame (V)(GF) Add poached egg extra \$2.5</p>	15.9	<p>Christos Baked Avocado filled with a poached egg and smoked salmon + panko cheese crumb, grilled asparagus + toast.</p>	15.9
<p>Brioche French Toast with mascarpone and house made raspberry vanilla chia seed jam served with Aperol and Vanilla bean Pannacotta</p>	15.9	<p>Pancakes Served with a mixed berry compote, maple syrup + vanilla mascarpone (V)</p>	15.9
<p>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</p>	16.9	<p>Eggs Benedict With honey ham, steamed spinach topped with TARTS Hollandaise Sauce, ciabatta bread Neptune with smoked salmon extra \$2.50</p>	18.9
<p>The Hombre Guacamole on ciabatta toast, grilled tomato, rocket, poached eggs + TARTS own chipotle sauce. Add bacon</p>	18.9	<p>Grande Scrambled eggs, bacon, chorizo, grilled tomato, mushrooms + ciabatta bread</p>	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

DINING MENU

Available every day from 12pm

SHARING

Garlic bread House made, 3 slices(V)	4	The Big Board Roasted Beet + Danish Feta Dip, topped with hazelnuts, Sicilian green olives, Grilled Cacciatore, Provolone Dolce, Caramelised Walnuts, Parmesan Twists,	
Olives served warm in a cast iron bowl.(V)	5	Poppy, Fennel Seeds Crackers, Turkish bread + figs compote.	25.0
Arancini 4 mini asparagus, cheddar + sun dried tomato, Napoletana sauce + shaved Parmesan.(V)	12.9		

SOMETHING BIG

Chicken Panini Soy, honey, chilli citrus braised chicken, with cashews, avocado, mayo + coriander in a Turkish bun	11.9	Pork Bagel Slow cooked shredded pork shoulder, apple slaw, horseradish mayo, apple + tomato chutney + greens	17.9
Vegan Buddha Bowl quinoa, crispy spiced chickpeas, mushrooms, roasted sweet potatoes, avocado, wilted spinach, roasted red bell pepper sauce (Vegan)(GF) Add Chicken extra 7.00	15.9	Beetroot, orange + Danish feta salad chickpeas, spinach, caramelised Walnuts, spanish onions + honey seeded mustard dressing (V)	18.9
Salt + Pepper Calamari served with pine nut, rocket and sundried tomato with lime mayonnaise.	18.9	Steak Panini Grilled scotch fillet steak, pesto, Mayo, tomato, greens, caramelised onion, Turkish bun + garden salad. Chips extra 2.00, cheese extra 2.00	19.9
Sizzling King Prawns Garlic, Chilli, Cacciatore sausage & spring onion in a cast iron pot + side of ciabatta bread.	21.9	House made Gnocchi In a fontina and (parmesan, spinach, cream basil) Napoletana sauce (V)	22.9
Handmade Saffron Ravioli marscarpone, bocconcini, gorgonzola, ricotta + parmesan served with TARTS napoletana sauce (V)	22.9	Handmade Agnolotti veal, mushrooms + truffle oil, creamy cherry tomato, asparagus + spinach sauce, parmesan + basil	23.9
Handmade Squid Ink Stripe Tortelloni Prawns, scallops, chilli, garlic, basil + white wine sauce	24.9	Grilled Barramundi Burrito Bowl fresh avocado, lime cauliflower rice, cilantro lime slaw, mango + strawberry salsa, fresh lime wedges in a tortilla bowl.	25.9
Beef Bowl grilled steak, black beans, cherry tomato vinaigrette salsa, avocado, sweet corn, green onion, lime coriander rice + chimichurri sauce.	25.9		

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

Choose 3 vegies and/or fruit juice;
 Orange / Apple / Watermelon / Lemon / 6.9
 Beetroot / Celery / Carrot / Ginger /
 Tomato

Banana / Mango Smoothie 7.9

House Made Ice Tea 7.9
 Ask for our selection

Iced Coffee, Chocolate Or Mocha 6.7

Soft Drinks

Coke Diet Coke Coke Zero
 Sprite Lift Fanta 4
 Ginger Beer Tonic Soda Water
 Dry Ginger Ale Lemon Lime Bitters

Milkshakes

Amaretto / Banana / Caramel / Chocolate
 / Hazelnut / Strawberry / Vanilla / 6.9
 Butterscotch / Spearmint

Citron Press 6.7

Super Smoothie Dairy Free 7.9
 Mixed berries, apple, banana, spinach &
 vital greens

Italian Drinks

Aranciata Rossa Limonata Chinotto 4

Water | Still 600ml 3.5

Sparkling Water

250ml 3.5
 500ml 5.0
 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 / Irish Breakfast / Orange Pekoe / Chamomile
 Lemon Grass / Peppermint / Green Tea / Jasmine / Tarts Herbal Blend / Black Tarts House Blend

DRINKS MENU

SPARKLING

Driftwood "Oceania" Sparkling Brut /
Margaret River, WA 35
9 glass

WHITE

**Driftwood "The Collection" Semillon
Sauvignon Blanc /** 30
Margaret River, WA
9 glass

Spring Seed "Poppy" Pinot Grigio /
McLaren Vale, SA 30
9 glass

RED

**Driftwood "The Collection" Cabernet
Melot /** 30
Margaret River, WA
9 glass

BEER & CIDER

Corona 4.5% 355ml 8

Heineken 5.0% 330ml 8

Peroni Leggera 3.5% 330ml 8

Peroni 5.1% 330ml 8

Guinness 4.1% 375ml 8

Vale Ale 4.5% 330ml 8

Dr Pilkington's Miracle Cider 5% 11
500ml

SPIRITS

Bacardi | Bourbon | Campari | 9
Cointreau | Gin | Kahlua | Malibu |
Scotch | Pimms | Aperol | Vodka (with
Tequila | Bundaberg Rum 30ml mixer 11)

Double Black Scotch 30ml 10

ROSE

Driftwood "Oceania" Rose / Margaret
River, WA 30
9 glass

Driftwood "The Collection" Chardonnay/
Margaret River, WA 30
9 glass

Astrolabe "Durvillea" Sauvignon Blanc /
Marlborough, NZ 36
9 glass

St Hallett "Game keepers" Shiraz /
Barossa, SA 36
9 glass

Red Knot Cabernet Sauvignon /
McLaren Vale, SA 36
9 glass

COCKTAILS

Aperol Spritz 12
Aperol, Prosecco, dash of soda

Mojito 14
White rum, brown sugar, mint & lime juice

Bloody Mary 12
Vodka, tomato juice, Worcestershire sauce,
tabasco, fresh lime juice

Espresso Martini 16
Double espresso, Vodka, Kahlua, Frangelico, sugar
syrup with coffee powder & beans

DIGESTIVES

Averna Baileys Frangelico 9

Limoncello | Sambuca Black | Sambuca
White 10