

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 (V) 3 slices	4
Warm Mediterranean olives served in a cast iron bowl. (V)	5
Soy, honey, chilli citrus braised chicken, with cashews, avocado, mayo & coriander served in a Turkish bun.	11.9
4 mini asparagus, cheddar & sun dried tomato arancini served on Napoletana Sauce topped with shaved Parmesan. (V)	12.9
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) Recommended with chicken breast fillet extra 7.00	15.9
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.	17.9
Salt and Pepper Calamari served with pine nut, rocket and sundried tomato with lime mayonnaise.	18.9
Sizzling Garlic and Chilli King prawns with Cacciatore sausage & spring onion served sizzling in a cast iron pot with a side of ciabatta bread.	21.9
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.	25
Sides/Extras	
House made Poppy seed and fennel seeds Crackers or Turkish bread	2.5
Small bowl of Chips or Creamy mash potato	5.5
Small Garden salad	7.5
Medley of seasonal vegetables	8
Scotch fillet steak or Chicken breast fillet	7

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 a honey seeded mustard 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**
- House made Gnocchi tossed in a fontina and (parmesan, spinach, cream basil) Napolitana sauce **(V)** **22.9**
- Handmade 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**
- Handmade squid ink stripe tortellini filled with prawns and scallops served with chilli, garlic, basil and white wine sauce **24.9**
- Crumbed Barramundi Burrito bowl served with fresh avocado, lime cauliflower rice, cilantro lime slaw, mango and strawberry salsa and topped with fresh lime wedges in a tortilla bowl. **24.9**
- Brazilian Picanha Steak bowl served with black beans, cherry tomato vinaigrette salsa, avocado, sweet corn, green onion, lime coriander rice, topped with a chimichurri sauce. **26.9**
- 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)** **31.9**