

Tarte.

bakery & café

ALL DAY BREAKFAST || 630am - 2pm

BAGELS || All served on our house Everything Bagel

BULLSEYE BANG || Fried eggs, avocado, bacon, rocket, house chilli sambal \$22.9

BULLSEYE BENNY || Poached eggs, house hollandaise, bacon, rocket *Salmon instead +\$4* \$21.9

SALMON BAGEL || Sustainable NZ smoked salmon, pickled qukes, bronze fennel, crispy capers, salted onion, cream cheese \$22.9

TOMATO BAGEL || Ox-heart tomato, salted shallot, dehydrated olive, micro basil, cream cheese, vincotto - v - \$19.9

CUCUMBER BAGEL || Fresh cucumber, herbed cream cheese, lemon zest, lemon balm - v - \$18.9

MISO SCRAMBLE || Miso scrambled eggs, togorashi, fine grated parmesan reggiano, chives, on white sourdough - v - \$19.9

AVO TOAST || Avocado, fried shallot, mixed puffed grain, chilli flakes, fresh lime on multi-grain sourdough - VE - \$18.9

HEALTH BOWL || Kale, avo, poached egg, purple cauliflower, broccoli, shaved brussel sprout, zucchini, toasted almonds, cranberries, pesto, lemon dressing - VE opt - \$22.9

TURKISH EGGS || Whipped greek yoghurt, 2 poached eggs, Turkish spiced butter, served with white sourdough - v - \$18.9

B&E || Double-smoked streaky bacon, fried egg, red cheddar, pickles, gochujang mayo, house BBQ sauce on milk buns \$16.9

BREAKFAST BURRITO || Double-smoked streaky bacon, fried potato, onion, peppers, mixed cheese, guacamole, fried eggs, fresh jalapeno, hot sauce \$24.9

CHICKEN & CRUMPETS || Fried sweet free range chicken, hot honey, double-smoked streaky bacon, herbed creme fraiche on house made crumpets \$22.9

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SALTED CARAMEL CRUMPETS || house made crumpets, salted caramel, coffee & chocolate butter, white chocolate mousse, pistachio praline \$17.9

MUSHROOM TARTINE || Roasted mushrooms & golden shallots, silverbeet, pine nuts, house cashew cream, sage, tarragon and lemon on grain sourdough - VE - \$21.9

TOMATO TARTINE || Confit garlic heirloom tomatos, broken burrata, salted onion, capers, radish, chives, basil on grain sourdough - v - \$21.9

ACAI || Fresh berries, house granola, macadamia praline & meringue shards \$17.9

RHUBARB & ORANGE YOGURT || Tarragon & rhubarb compote, fresh orange, dehydrated tarragon, roasted pecans, house granola, house toffee - VE opt - \$20.9

CHICKEN SANDWICH || Poached free range chicken, miso mayo, pickled cucumber, crispy chicken skin, watercress on fresh white sourdough \$19.9

EGG & MI GORENG SANDWICH || Crispy mi goreng noodles, Japanese style miso mayo smashed egg, mild wasabi, soy egg and fish roe \$18.9

TOASTIE || Five-Cheese, truffle, triple smoked ham, mustard on sourdough \$18.9

BUFFALO BURGER || Fried chicken, house buffalo sauce, cos, celery, house ranch dressing, Tarte pickles on house everything bagel bun *Add Fries +\$5* \$24.9
option // cauliflower instead - v -

KOREAN PHILLY CHEESE STEAK || Gochujang beef, provolone, spiced exotic \$26.9 mushrooms, grilled capicum and onion, parmesan reggiano, chives on warm baguette

CHOPPED WOMBOK SALAD || Wombok, celeriac, rocket, green chilli, coriander, spring onion, fried shallots, house teriyaki, miso mayo & lemongrass vinaigrette - VE - *add teriyaki grilled chicken \$6.9* \$20.9

HEALTHY 'RISOTTO' || Brown rice, goats cheese, silverbeet, kale, caramelised onion, slow-cooked mushroom, parsley, pine nuts, fried onion, currants, parmesan reggiano & lemon - v - \$20.9

THAI CRISPY RICE SALAD || Red curry crispy rice, kale, mint, coriander, spring onion, sliced red onion, red chilli, spiced caramelised peanuts, Nam Jim dressing *add maple hot smoked salmon \$6.9* \$20.9

HOUSE MADE PROTEINS || **Maple hot smoked salmon** \$7.9 || **Wagyu Smoked brisket** \$7.9 || **Teriyaki grilled chicken** || **Poached chicken** \$6.9

Avo \$5.5 || **Double-Smoked Bacon** \$6 || **Halloumi** \$6.5 || **Free Range Egg** \$3.5 || **Exotic Mushroom Mix** \$6.5 || **Smoked Salmon** \$7.5 || **Goat's Cheese** \$5 || **Fries** \$7 || **Chilli Sambal** \$3.5

TARTE MARKET || 630am - 2pm

NY BAGELS || All served wrapped on our house Everything Bagel

VEGO || Fresh sliced avocado, heirloom tomato, spanish onion
Add fried egg \$3.5 // Add bacon \$6 \$18.9

BEC || Double-smoked streaky bacon, free range egg, cheese,
Tarte pickles, gochujang mayo, house BBQ sauce \$18.9

BRISKET || 24hr slow cooked wagyu brisket, free range egg,
cheese, Tarte pickles, gochujang mayo, house BBQ sauce \$19.9

LOX || Sustainable NZ smoked salmon, pickled onion,
chive & cucumber cream cheese, crispy capers \$20.9

KARAAGE || Free range chicken, celeriac, wombok, green chilli,
shallots, lemongrass, miso mayo, house teriyaki sauce \$19.9
option // swap for lettuce wrap instead

HAM & SALAD SANDWICH || Ham, red cheddar, bacon jam, miso mayo, lettuce,
tomato, avo, fried onion & house pickles on fresh sourdough \$19.9

BLT SANDWICH || Double-smoked streaky bacon, tomato, baby gem,
miso mayo, bacon onion & jalapeno jam on fresh sourdough \$18.9
Add Avo \$4.5

ALL MEALS SERVED WITH TARTE'S HOUSEMADE S&P POTATO CRISPS

DRINKS ||

COFFEE || Exclusive Tarte House Blend - Parallel Roasters - however you like it -
House blend || Single Origin || Filter || from \$4.7

TEA || Serving Fresh & Various Loose Leaf Tea
Fresh Mint || **Fresh Lemon** || **Classic Teas** ||

CUSTARD SHAKE || \$12.9

VANILLA BEAN || house custard, ice cream, vanilla bean

DULCE DE LECHE || house caramel, custard, ice cream

PEANUT BUTTER || peanut butter, house custard, ice cream,

CHOCOCIE || house chocolate custard ganache, ice cream

STRAWBERRY || fresh strawberries, house custard, ice cream

FRESH JUICE || Made Fresh Daily

Watermelon & Mint || **Orange Juice** || **Cloudy Apple** || \$8.9

Design your own however you like it || \$9.9

apple / orange / watermelon / pineapple / pear / passionfruit /

celery / cucumber / spinach / carrot / beetroot / lemon / ginger / mint

SMOOTHIES || \$12.9 - DF - VE -

BANANA || Banana, honey, cinnamon, macadamia, nutmeg

BANANUT || Banana, peanut butter, almond butter, macadamia praline \$13.9

MANGO || Mango, passionfruit, banana

BERRY || Blueberry, raspberry, strawberry, honey

GREEN || Spinach, kale, avo, cucumber, banana, mango, almond

CHOC & PEANUT BUTTER || Choc, peanut butter, banana

TARTE DRINKS || All Made in House

WATER || Cucumber, Lime & Basil || Strawberry & Mint || \$5.5

SOUTHERN ICED TEA || lemon & mint || \$8.5

OLD FASHIONED LEMONADE || \$8.5

ARNOLD PALMER || blend of house lemonade and iced tea || \$9



ALCOHOL || from 10am

COCKTAILS || All Made in House

- PROSECCO & POPSICLE || Italian bubbles with a sweet icy pole \$16
- PINK GRAPEFRUIT || Italian gin, fresh grapefruit, house rosemary syrup \$17
- GRANDE MIMOSA || with fresh OJ \$16
- BREAKFAST MARY || with smoked salt & maple bacon \$18
- HARD SOUTHERN ICED TEA || with vodka || \$15
- HARD OLD FASHIONED LEMONADE || with vodka \$15
- HARD ARNOLD PALMER || House lemonade & iced tea blend with vodka || \$16

WINE || by the glass | bottle

- PROSECCO || Fierce III NV, King Valley \$16 | \$75
- ROSE || Rameau d'Or Provence Rose 2021 \$14 | \$70
- SAUVIGNON BLANC || Craggy Range, Marlborough 2022 \$15 | \$70
- CABERNET SAUVIGNON || Wirra Wirra Church Block, McLaren Vale \$13 | \$57

BEERS ||

- PALS || Vodka Peach Yuzu & Soda \$11
- STONE N WOOD || Pacific Ale \$11
- BALTER || Captain Sensible \$10
- BALTER || Cerveza \$10
- HEAPS NORMAL || Non-alcoholic XPA \$8