

The Artisan Café

Menu

Please order at the front counter

OPEN DAILY

Monday - Wednesday	7:30 AM - 5:00 PM
Thursday - Friday	7:30 AM - 9:00 PM
Sunday	9:00 AM - 5:00 PM
Public Holidays	Closed



ArtisanCafeBlackwood



artisan_cafe



TheArtisanCafeBlackwood

Functions

Birthday, Anniversary, Wedding, Reunion, Community Group.....

With a minimum of only 20* guests we will tailor a menu, drinks, and entertainment to suit your needs on any night of the week. We hold both seated and standing style functions. Choose between a traditional 2 or 3 course menu, a small plates menu of several courses, or a cocktail style menu where platters of food circulate as your guests mingle. Please ask our staff for further details.
*minimum 25 guests Saturday and Sunday



Catering

From office lunch to intimate dinner party to birthday cocktail function, the Artisan Tuck Shop has your catering needs covered. Your food will be prepared on the premises, packaged, and ready for pickup or delivery with detailed heating and/or serving instructions. What could be easier? For more information please ask our cafe staff, visit the Tuck Shop or check out our website

Takeaway Meals

Take the Artisan experience home with you with our Artisan Tuck Shop ready made meals. Our restaurant style meals (apart from the salads!) simply require reheating when you're ready to eat. Made on the premises using fresh, local ingredients, free range animal products and sustainable seafood, our meals are a delicious, nutritious and ethical takeaway alternative.

www.TuckShop.net.au

Special Diets

Dishes fulfilling dietary requirements are denoted:

(v) - vegetarian

(vv) - vegan or a vegan alternative is available

(gf) - gluten free or a gluten free alternative is available*

(gi) - trace amounts of gluten

Please advise our staff when ordering alternatives

* substitution with gluten free bread incurs a cost

Children

Welcome to The Artisan Cafe.

To children's parents and caregivers

For the safety of your children and our staff we request that children remain seated with you while in the cafe.

For the comfort of other customers we request that you ensure your children are suitably behaved.

We thank you for your co-operation.

Please note that for safety reasons we are unable to heat food that we have not prepared.

A Café with Conscience

At The Artisan Cafe and Tuckshop we draw inspiration from the artisan (ar-ti-san) of old: a skilled manual worker or tradesperson taking pride in their craft. Thus it is with pride that we create delicious food and beverages, whilst operating in the most ethically sound and socially responsible manner possible, as we strive to minimise our impact on the planet.

We start with high quality ingredients, locally sourced where possible, thereby increasing nutritional value while decreasing carbon miles (the distance food is transported). We use free range animal products, sustainable seafood, and although we are not an organic cafe, we use certified organic coffee, dairy and baking products, and organically grown fruit and vegetables where practical. Many of our herbs and greens are sourced from our own garden where much of the cafe waste is composted and recycled.

Using fresh, local ingredients and traditional methods we create food and beverages with exceptional flavour, no preservatives and no artificial additives. Although we use several products from other artisan suppliers, most of our dishes are prepared from scratch, on the premises.

Additionally, we compost or recycle most of our kitchen waste, use biodegradable packaging, and recycled paper products where possible. We also have ethical policies regarding our employees, community engagement, and other companies with whom we do business.

For additional information please visit our website:

www.TheArtisanCafe.com.au

Cocktails

Bloody Mary	11.50
vodka on ice with fresh tomato juice, a squeeze of lemon, Worcestershire sauce, tabasco sauce, and a sprinkle of celery salt, finished with a celery stick stirrer Add freshly ground rock salt and black pepper to taste	
Tequila Sunrise	11.00
tequila, grenadine and freshly squeezed orange juice on ice freshly ground rock salt and black pepper to taste	
Bucks Fizz	8.00
chilled sparkling white wine with freshly squeezed orange juice	
Artisan Splice	15.50
Midori melon and Malibu Caribbean rum & coconut liqueurs on ice, with organic pineapple juice, topped with whipped cream	
Espresso Martini	18.00
vodka, Kahlua coffee liqueur, Creme de Cacao & an Artisan organic espresso shot, on ice	
Affogato	11.50
Golden North ice-cream and a double shot of coffee, accompanied by a liqueur shot - Frangelico, Baileys, Disaronno or Grand Marnier	

Spirits

St Anges brandy	5.50
Barcardi white rum	5.50
Bundaburg dark rum	5.50
Tanqueray gin	6.00
Gilbey's gin	5.50
Smirnoff vodka	5.50
Jose Cuervo tequila	6.00
Southern Comfort bourbon	5.50
Jim Beam bourbon whisky	5.50
Jameson Irish whisky	5.50
Dewars Scotch whisky	6.00
Chivas Regal Scotch whisky	6.00
Canadian Club Canadian whisky	5.50
Jack Daniels Tennessee whisky	6.00
Martel VSOP Cognac	9.00

Liqueurs

Malibu Caribbean rum & coconut liqueur	5.50
Baileys Irish Cream	5.50
Kahula coffee liqueur	5.50
Midori melon liqueur	5.50
Frangelico hazelnut liqueur	6.00
Tia Maria coffee liqueur	6.00
Disaronno almond liqueur	6.00
Drambuie Scotch Whisky liqueur	6.50
Grand Mariner orange & cognac liqueur	6.50

Wine

Corkage 13.50

Sparkling

	Bottle	Glass
Adelaide Hills Howard 2011 Sparkling Brut	34	8.50
Hope Forest Brackenwood 2009 Sparkling Shiraz	36	9.00

White

Adelaide Hills Dog Ridge Moscato	30	7.50
Adelaide Hills Brackenwood 2013 Riesling	32	8.00
Adelaide Hills Karrawatta Anna's 2014 Sauvignon Blanc	32	8.00
Adelaide Hills Jonathan Tolley 2014 Pinot Grigio	30	7.50
Lenswood Simon Greenleaf 2013 Pinot Gris	32	8.00
Adelaide Hills Brackenwood 2013 Fumé Blanc	32	8.00

Rose

Adelaide Hills Hahndorf Hill Winery 2013 Trollinger & Blaufrankisch Rose	30	7.50
---	----	------

Red

Lenswood Simon Greenleaf 2012 Pinot Noir	32	8.00
Adelaide Hills Brackenwood 2011 Shiraz	32	8.00
Barossa Kooky Village 2010 Shiraz	34	8.50
McLaren Vale Paxton Guesser 2010 Cabernet Shiraz	30	7.50
McLaren Vale Penny's Hill 2011 Cabernet Sauvignon	32	8.00
Langhorne Creek Karrawatta Christo's Paddock 2013 Cabernet Sauvignon	59	

To finish

Adelaide Hills Brackenwood Botrytis Riesling (500 mL)	30	8.50
Barossa Valley Grant Burge 10 year old Tawny Port		5.50

Beer

Adelaide Brew Boys <i>Seeing Double</i> wee heavy (8.0%)	9.00
Adelaide Brew Boys <i>Maiden</i> Amber Ale (4.9%)	8.50
Adelaide Brew Boys <i>Ace of Spades</i> Stout (5.9%)	8.00
Lobethal Bierhaus <i>Chocolate Oatmeal Stout</i> Silky Smooth Stout (5.8%)	8.00
Lobethal Bierhaus <i>India Pale Ale</i> Hoppy British Ale (5.9%)	8.00
Lobethal Bierhaus <i>Pale Ale</i> American Style Pale Ale (5.6%)	8.00
McLaren Vale Goodieson Stout (6.0%)	8.00
McLaren Vale Goodieson Brown Ale (6.0%)	8.00
McLaren Vale Goodieson Wheat Beer (5.2%)	8.00
McLaren Vale Goodieson Pilsner (5.0%)	8.00
McLaren Vale Goodieson Pale Ale (4.5%)	8.00
Pikes Oakbank Pilsener Lager (4.5%)	8.00
Myponga Smiling Samoyed <i>Dark Ale</i> Australian Dark Ale (4.3%)	8.00
Myponga Smiling Samoyed <i>12 Paws</i> American Style Pale Ale (5.5%)	8.00
Robe Town Brewery Amber Ale (5.1%)	8.00
Robe Town Brewery Baltic Porter (6.2%)	8.00
Robe Town Brewery Shipwreck Stout (6.5%)	8.50
SA Coopers Sparkling Ale (5.8%)	7.50
SA Coopers Pale Ale (4.5%)	7.00
Hahn Premium Light (2.6%)	6.00

Cider

Adelaide Hills Hills Cider Company Apple Cider (5.0%)	7.50
Adelaide Hills Hills Cider Company Pear Cider(5.0%)	7.50
Adelaide Hills Kersbrook Hill Apple Cider (650 mL) (5.9%)	15.50

Small Plates, Starters & Sides

Soup of the Moment (ask for gf option) served with crusty bread and organic butter	10.90
Dukkah (vv)(ask for gf option) Artisan mix of sesame seeds, almond and spices, served with a warm dip of apple balsamic vinegar in olive oil and sourdough bread pieces	8.50
Deconstructed Garlic Bread (vv) chargrilled turkish and sour dough, with roast garlic smash, parsley, olive oil, lemon zest and smoked paprika salt	8.50
Twice Baked Cheese Soufflé (ask for v option) gruyere, grana gadano & organic cheddar cheese soufflé topped with free range ham, organic cream and chives	9.90
Two Little Roo Burgers chopped kangaroo fillet and native pepper berry pattie, served in a brioche bun with nuage blanc, chilli jam, and rocket	13.50
Imam Bayildi (v)(ask for gf option) (vv no quark) eggplant cooked with spices, tomato, onion and currants, topped with quark, served with cucumber and yoghurt salad, and toast	12.50
Pork Rillettes (ask for gf option) rustic French style potted meat, spiced with chilli and orange, served with toast and pickled vegetables	12.50
Cheese and Onion Tart with Pear Salad (v) short crust pastry filled with caramelized onion topped with melted Paris creek nuage blanc cheese, served with a pear, pecan and rocket salad, drizzled with ver juice and hazelnut oil dressing	13.90
Kipfler Potatoes (available after 11am) sliced kipfler potato with skin on, fried, served with thyme salt and garlic mayonnaise	7.50

Garden Salad	7.00
fresh tomato, red capsicum, cucumber, radish, carrot, red onion, and mixed green leaves, with Artisan vinaigrette	
Green Leaves (vv)(gf)	7.00
dressed rocket, baby spinach, salad herbs and salad greens with hazelnut and verjuice dressing	
Green Beans (vv)(gf)	7.00
steamed beans, finished with harissa and almond	

On and In Bread

Roast Cherry Tomatoes (v)(ask for gf or vv option - soy cheese)	12.50
cherry tomatoes roasted with garlic, served on char grilled organic sourdough topped with red onion confit and goats curd, drizzled with basil dressing	
Vegetable Turkish (v)(ask for gf option)	14.50
toasted Turkish toast topped with pesto, grilled eggplant, zucchini, pumpkin, and cherry tomato, grilled with organic cheddar cheese	
Chicken Tikka Turkish (ask for gf option)	19.50
toasted Turkish bread topped with lightly spiced char-grilled free range chicken, fresh avocado, marinated roast capsicum, and baby spinach salsa, dressed with minted yoghurt	
Steak Sandwich (ask for gf option)	19.50
char-grilled fillet steak in toasted ciabatta, with fresh tomato, baby rocket, tomato chilli jam and roast garlic mayonnaise	
Artisan Beef Burger (ask for gf option)(available after 11am)	21.90
a patty of chopped beef rump and marrow in a brioche bun with tomato, cos lettuce, cheddar cheese, tomato jam and garlic mayonnaise, served with kipfler potato chips	

From the Grill

Blackened Chicken (gf)	24.90
free range chicken fillet with chipotle chilli rub, served with turtle bean and bacon mash, cumin roast sweet potato and guacamole	
Aged Scotch Fillet (gf)	38.50
char-grilled steak, served with red wine, shallot and mustard jus, and fried kipfler potato with thyme salt	
Fish of the Day	POA

Salads

Roast Vegetable and Feta Salad (v)(gf)	15.90
a salad of roast vegetables, cherry tomatoes, quinoa, tea soaked raisins, and feta, tossed with mixed lettuce, topped with a sprinkle of almonds	
add a serve of free range chicken fillet (gf)	23.50
Salt and Pepper Tofu (vv)	15.90
crispy salt and pepper tofu cubes served on a bed of shredded vegetables and bok choy, with a black bean sauce	
swap tofu for shredded eye fillet (gf)	21.90
Artisan Caesar Salad (ask for gf option)	19.50
crisp sugar spiced free range bacon, poached free range egg, smoked sardines, cos lettuce, grana gadano cheese, and crisp pita bread topped with Artisan creamy Caesar dressing	
add a serve of free range chicken fillet (gf)	26.90
Master Stock Chicken and Rice Noodle Salad (gi)	18.90
poached master stock free range chicken fillet, served shredded with a carrot, bean-sprout, spring onion, capsicum, garlic shoot, coriander, mint and rice noodle salad sprinkled with crisp shallots and drizzled with citrus tamarind dressing	
Veggie Stack (v)(gf)(ask for vv option - no mayo)	16.50
Artisan patty of spiced lentil, quinoa, linseed, and chickpea, sandwiching beetroot, roast pumpkin and tomato, and a touch of mayo, accompanied by tomato chilli jam and a full tossed salad	

From the Pan

Eggplant Tagine (vv*)(v) 16.90

North African curry of eggplant slow-cooked in tomato and chermoula paste, topped with yoghurt served with minted couscous

Chicken Green Curry (d)(gf) 19.90

tender free range chicken thigh simmered in green curry paste and coconut milk, finished with eggplant, kaffir leave, fish sauce and coriander, served with coconut lime rice and watercress salad

Spicy Chicken Meatballs (d)(gf) 19.90

succulent balls of free-range chicken and mint simmered in chipotle, morita & ancho chilli spiced tomato sauce, topped with minted yoghurt served with Mexican style basmati rice

French Provincial Lamb (d*)(gf) 19.90

tender lamb and root vegetables braised in rich stock, served with minted kipfler potatoes and peas

Lamb Tagine 20.90

North African style marinated lamb, slow-cooked with cinnamon, cumin, and paprika, finished with chickpeas, apricots and dates, served with minted couscous and yoghurt

Beef Bourguignon 21.90

free-range beef and smokey bacon, shallot, mushroom, and rich red wine casserole, served with steamed green beans and potato mash

Spaghetti Bolognese 17.90

braised beef and pork mince in an intense tomato, smokey bacon, basil and garlic sauce with fresh pasta, topped with grana padano cheese

Desserts

Sticky Date Cake (v)	7.90
served with warm butterscotch sauce, house made vanilla ice-cream and fresh cream	
Strawberry Ice-cream Sundae	7.50
fresh strawberries and cream, house made strawberry ice-cream, house made strawberry and salted caramel syrup, topped with slithered roast almonds	
Warm Chocolate Tart (v)	11.00
rich chocolate cream in a sweet pastry shell, served with house made vanilla ice cream and vanilla sauce	
Scoops of House Made Ice-cream	2.50 / 4.70 / 6.90
check our Specials Board for today's flavours	
Affogato	
Golden North ice-cream and a double shot of coffee	6.00
accompanied by a liqueur shot	
- Frangelico, Baileys, Disaronno or Grand Marnier	11.50

Liqueur Coffee

White

cafe latte made with Artisan organic blend coffee, Paris Creek organic bio-dynamic milk and a shot of liqueur, topped with whipped cream

Irish Fantasy - Baileys and Belgian chocolate 10.00

Monte Christo - Kahlua & Grand Marnier 10.00

Black

Artisan organic blend coffee with a shot of liqueur, topped with whipped cream

Irish Coffee - Irish whiskey 10.00

Gaelic Coffee - Scotch whisky 10.00

Cream Liqueur Coffee - Baileys 10.00

Brandy Coffee - brandy 10.00

Calypso Coffee - Tia Maria & Barcardi 10.00

French Coffee - Grand Marnier 10.00

Hot in a Cup

- Totally Organic Coffee -

Made with our own Artisan organic beans blend and Paris Creek organic bio-dynamic milk. Organic decaf available.

Espresso	3.40
Ristretto	3.40
Macchiato	3.60
Long Black	3.60
Cappuccino	4.00
Flat White	4.00
Café Latte	4.00
Piccolo Latte	3.80
Mocha	4.60
Vienna - black or white coffee, topped with whipped cream	4.90

Hot Chocolate

made with Belgian chocolate and honey	4.00
Vienna Chocolate - topped with whipped cream	4.90

Chai Latte

Chai	4.60
Tea Drop Honeycomb Vanilla Chai	4.60

Extras

mug	1.20
soy milk	0.60
lactose free milk	0.60
coconut creamer	1.00
almond milk	1.00
coffee shot	0.60

Hot in a Pot

- Premium Loose Leaf Teas -

Pot for One	4.40
Pot for Two	7.90
Pot for Three	10.40

Black Teas

Australian Billy
Australian Daintree
Australian Breakfast
Australian Mint
Earl Grey
Irish Breakfast
Lapsang Souchoung
Russian Caravan

Chai
Chai Chocolate
Chai Vanilla
English Breakfast
French Earl Grey
Organic Orange Pekoe
Rainforest Magic

Fruit Teas

Berries of the Forest
Turkish Apple

Herbal Teas

Chamomile
Peppermint
Lemongrass & Ginger

Rooibos

Premium

Green Teas

Australian Green
Green Chai
China Jasmine

White Teas 5.50

Winter Velvet
Jasmine Pearls ~ Buddha's Tears

Milkshakes

- Syrups Made on the Premises -

with *Golden North* ice-cream and *Paris Creek* organic bio-dynamic milk.

* flavours from fresh fruit may be seasonally unavailable.

Vanilla - made from organic vanilla bean	6.50
Chocolate - made from Belgian chocolate	6.50
Caramel - made from toffee and cream	6.50
Banana* - made from fresh bananas	6.50
Strawberry* - made from fresh strawberries	6.50
Coffee - made from our own Artisan organic blend coffee	6.50

Extras

extra syrup	0.60
soy milk	1.10
lactose free milk	1.10
coconut creamer	1.50
almond milk	1.50
extra ice cream	1.80

Freshly Squeezed Juice

As we use primarily local produce some juices may be seasonally unavailable.

Any mixture of - orange, apple, pear, celery or carrot	7.90
Then add a hint of - parsley, mint, lemon or ginger	

Soft drinks

<i>Bundaberg</i> sarsaparilla, ginger beer, lemonade, apple cider	4.40
<i>Coke</i> (regular, diet, zero)	4.40
<i>Natures Organic</i> fruit juice	4.40
<i>Tiro</i> soft drinks	4.40

Iced Drinks

Iced Coffee - Artisan organic coffee, two scoops of <i>Golden North</i> ice-cream, and <i>Paris Creek</i> organic bio-dynamic milk	6.50
Iced Chocolate - Belgian chocolate, two scoops of <i>Golden North</i> ice-cream, and <i>Paris Creek</i> organic bio-dynamic milk	6.50
Iced Mocha - Belgian chocolate and Artisan coffee, two scoops of <i>Golden North</i> ice-cream, and <i>Paris Creek</i> organic bio-dynamic milk	6.50
Iced Chai - cold chai latte, two scoops of <i>Golden North</i> ice-cream, and <i>Paris Creek</i> bio-dynamic milk	6.50
Iced Latte - cafe latte, served on ice	5.00
Iced Vienna - black or white coffee, served on ice, topped with whipped cream	5.20
Iced Chocolate Vienna - Belgian chocolate, served on ice topped with whipped cream	5.20

Extras

soy milk	1.10
lactose free milk	1.10
coconut creamer	1.50
almond milk	1.50
extra ice cream	1.80

Iced Tea

Freshly brewed leaf tea served with ice and Artisan vanilla syrup	4.90
French Earl Grey	Berries of the Forest
Turkish Apple	Vanilla Chai

Spider

Any soft drink poured over <i>Golden North</i> ice-cream	6.50
--	------