

## SOUP

### **Soup of the Moment**

Snack 5.90 Dinner 9.90  
served with crusty ciabata bread

## VEGO

### **Garden Salad** (vv)(d)(gf)

Snackpot 4.50 Dinner 8.50  
fresh tomato, red capsicum, cucumber, radish, carrot, red onion, and mixed green leaves, with Artisan vinaigrette

### **Roast Vegetable & Feta Salad** (vv\*)(v)(gf) 12.50

feta, cherry tomatoes, quinoa, and a sprinkle of almonds, tossed with lettuce, sun-dried tomato pesto, tea-soaked raisins and roast vegetables

### **Eggplant Tagine** (vv\*)(v)

Snackpot 9.50 Dinner 13.50  
North African curry of eggplant slow-cooked in tomato and Chermoula pastel, served with minted couscous, with a side of yoghurt

### **Cheese and Onion Tart** (v) 11.90

short crust pastry filled with caramelized onion topped with melted nuage blanc cheese, served with a pear, pecan and rocket salad, with ver juice and hazelnut oil dressing

### **Veggie Stack** (gr)(vv\*)(v) 8.50

Artisan patty of spiced lentil, quinoa, linseed, and chickpea, sandwiching roast pumpkin, beetroot, tomato and tomato chilli jam

## BEEF

### **Beef Bourguignon**

Snackpot 12.90 Dinner 17.90  
free-range beef and smokey bacon, shallot, mushroom, and rich red wine casserole, served with steamed green beans and potato mash

### **Spaghetti Bolognese**

Snackpot 9.90 Dinner 14.90  
braised free-range beef and pork mince in an intense tomato, smokey bacon, basil and garlic sauce with fresh pasta, topped with parmesan cheese

## CHICKEN

### **Master Stock Chicken Salad** (d)(gi) 15.90

free range chicken fillet poached in Chinese master stock, 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

### **Chicken Green Curry** (d)(gf)

Snackpot 10.90 Dinner 16.50  
tender free range chicken thigh simmered in green curry paste & coconut milk, finished with eggplant, kaffir leave, fish sauce & coriander served with coconut lime rice

### **Spicy Chicken Meatballs** (d)(gf)

Snackpot 10.90 Dinner 16.90  
succulent balls of free-range chicken and mint simmered in chipotle, morita & ancho chilli spiced tomato sauce, served with Mexican style basmati rice

## LAMB

### **French Provincial Lamb** (d\*)(gf)

Snackpot 10.90 Dinner 15.50  
tender lamb and root vegetables braised in rich stock, served with minted Kipfler potatoes

### **Lamb Tagine**

Snackpot 12.90 Dinner 17.90  
North African style marinated lamb, slow-cooked with cinnamon, cumin, and paprika, finished with chickpeas, apricots and dates, served with minted couscous

## FISH

### **Fish Pot** (gf) Snackpot 15.90

SA prawns and poached atlantic salmon with parsley, dill, peas and spinach, in a creamy shellfish sauce, topped with potato mash and organic cheddar cheese

## SIDES \*

Creamy Mash Potato (250g) 3.90  
Rice (300g) 3.90  
Baked Beans (500g) 5.50

\* subject to availability

more overleaf

## MEAT DISH ONLY \*

	230g	350g
Bolognaise (d)(gf)	6.50	9.50
French Prov. Lamb (d)(gf)	8.90	13.50
Green Chicken Curry (d)(gf)	9.50	13.90
Lamb Tagin	9.90	14.50
Beef Bourguignon (d)	9.90	14.50

5% bulk discount applies to orders of 10 meals or more or meat dishes of 2 kg or more

## SWEET

<b>Flapjacks</b> (v)	7.90
four American style pancakes served with Artisan whipped citrus butter and Artisan sweet spiced syrup	
<b>Sticky Date Cake</b> (v)	5.50
a slice of beautifully moist sticky date cake with butterscotch sauce and fresh cream	
<b>Salted Caramel &amp; Chocolate Tart</b>	6.50
<b>Cheesecake</b> (v)(gf)	5.50
Lemon, Blueberry, Raspberry	
<b>Frangipane Tart</b> (v)	4.20
<b>Friand</b> (v)(gf)	3.90
Blueberry, Raspberry, Choc Hazelnut	
<b>Orange Syrup Cake</b> (v)(d)(gf)	3.90
<b>Lemon Curd Tart</b> (v)	3.90
<b>Portuguese Tart</b> (v)	2.60

## DIETARY INDICATORS

- (v) ~ vegetarian
- (vv) ~ vegan
- (d) ~ dairy free
- (gf) ~ gluten free
- (gi) ~ trace amounts of gluten
- \* made to order

packaging 100% biodegradable  
printed on 100% Australian post-consumer  
recycled paper

Proudly  
**Totally  
Locally**  
BLACKWOOD

# TAKE AWAY MENU



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Monday - Wednesday, Friday  
10:30 AM - 7:00 PM  
Thursday 10:30am - 8:30pm  
Saturday - Sunday  
12.00 PM - 6:00 PM

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Freshly prepared on the premises  
using locally sourced ingredients,  
free range animal products and sustainable  
seafood, our ready made, restaurant style  
meals simply require re-heating.

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The Artisan Café & Tuck Shop  
252 - 254 Main Road, Blackwood SA