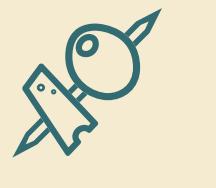


We want to welcome you to Tapenade!
Our little slice of the South of France within Prahran.
You might recognise or have heard of most of those dishes,
however our recipes are based on the ones kept in our
families from generations, handed down from either our
great-grandmothers, grandmothers, mothers or fathers. They
all raised us with a passion for food so we decided to give you
a little taste of our childhood memories into your plates.

K & L



Tapenade

All Day Goodness

from 730am to 2pm

PASTRIES DELIVERED FRESH DAILY

To enjoy, on the go or sitting at the terrace, with
your coffee!

Croissant	7
Croissant aux amandes	7.5
Pain au chocolat	7
Pain aux raisins	7
Baguette with butter and jam	7
Pastry special	7.5

LES CROQUES ET SANDWICHES

Croque Monsieur - Toasted bread with béchamel, Adelaide Hills ham, pickled onions and Emmental.	16
Croque Fromage - Toasted bread with Emmental, Cheddar, Gouda, topped with goat cheese and white truffle honey.	17
Ham & Cheese Croissant - Fresh croissant from our pastries selection, stuffed with Adelaide Hills ham and Emmental. Recommended with mustard and pickles.	12
Breakie Sandwich - Brioche bun, Adelaide Hills bacon, free range fried egg and a spread of tomato relish.	13

Menu Provençal

available from 11.30am to 2pm

\$45

Un plat de saison

for dessert

Madeleine au citron

and
Served with
a glass of wine
or a beer

Feel free to also browse our boutique.
Check out Kevin and Laurie's selection of French products.

Take away also available for Wines, Cocktails, Beer and Food.

Lunch Time

from 11.30am to 2pm

LE SNACK DU MIDI

Niçoise Sandwich - Tuna, green beans, eggs, tomatoes, kalamata olives, confit garlic and anchovy mayonnaise.

17

Grilled Vegetables Brioche - Grilled eggplant and zucchini, marinated peppers and Tapenade.

15

L'APÉRO

Little bites to go with your drinks.

Tapenade with focaccia

13

Croquettes (2pcs)

10

Duck liver mousse on toast

8ea

Escargots au beurre persillé

19

CHARCUTERIE & FROMAGES

Charcuterie Board - Chef's selection of cured meats, Tapenade and homemade "Bread and Butter" pickles.

31

Fromages Board - Chef's selection of cheeses, pear, walnuts and french black cherry jam.

29

Happy Apéro

available from 3pm to 6pm
on Friday and Saturday

Kronenbourg 1664

\$6

House Wines

\$10

Aperol Spritz

\$12

Kir Royal

\$15

Complimentary
snack to go with
your drink

Please note that our team will do their absolute best to cater to any dietary requirement mentioned to them at the time of the order, however, Tapenade won't be responsible for any illness cause by cross-contamination.

All credit card payments incur a 1.8% surcharge - Sundays and Public Holidays incur a 10% surcharge

A BIGGER BITE

Quiche Lorraine - Housemade pastry, Adelaide Hills ham and bacon served with a side of tomato chutney and a small salad.

17

Tarte à la tomate - Homemade pastry topped with tomatoes, Dijon mustard, herbes de Provence and Emmental served with a small salad.

16

Baked Brie - Topped with honey and walnuts, served with toasted bread.

28

LES PLATS DE SAISON

We aim to use seasonal and fresh products, therefore we will regularly be changing our main courses. Please ask one of our friendly staff or check the boards to see what specials are available at the moment

TAPENADE'S SIGNATURE DISH

"Au Chinan" Confit duck leg

Homemade traditional confit duck leg, slow cooked for 12 hours, served with seasonal accompaniments.

MP

SIDES

Hand Cut French Fries

7/14

Green Salad

7/14

Bread Basket and Olive Oil

8

AND FOR DESSERT

Madeleine au citron

3

Fondant au chocolat

16

Tarte au citron meringuée

16

Basque Burnt Cheesecake - With a hint of brandy and served with berry coulis.

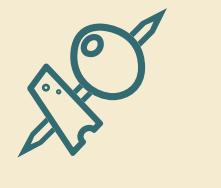
16

Café Gourmand - Your choice of a hot beverage, served with chef's selection of bite size sweets.

15

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Tapenade

Dinner Time

from 5.30pm till 8pm

L'APÉRO

Little bites to go with your drinks.

Tapenade with focaccia

13

Croquettes (2pcs)

10

Duck liver mousse on toast

8ea

Escargots au beurre persillé

19

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