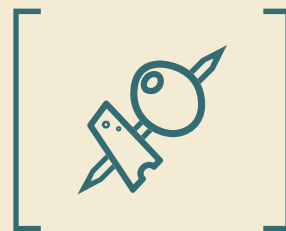


We want to welcome you to Tapenade!
Our little slice of the South of France within Prahran.
You might recognise or have heard of most of those dishes,
however our recipes are based on the ones kept in our
families from generations, handed down from either our
great-grandmothers, grandmothers, mothers 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

Morning Goodness

from 7.30am to 11.30am

PASTRIES DELIVERED FRESH DAILY

To enjoy, on the go or sitting on 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

CAFE by Nomadi

Espresso, Latte, FlatWhite, Cappuccino, Mocha, Piccolo, Macchiato, Teas,...

Small coffee	4.80
Medium coffee	5.80
Large coffee	6.80
Extra coffee shot	+0.5
Alternative milks	+0.5
Bonsoy Soy, Milk Lab Almond, Barista Oat, Milk Lab Lactose Free.	

LES CROQUES ET SANDWICHES

Croque Monsieur

Toasted bread with béchamel, Adelaide Hills ham, pickled onions and grated Emmental.

17

Croque Fromage

Toasted bread with grated Emmental, Cheddar, Gouda, topped with goat cheese and white truffle honey.

18

Ham & Cheese Croissant

Fresh croissant from our pastries selection, stuffed with Adelaide Hills ham and Emmental. Recommended with mustard and pickles.

13

+1

Breakie Sandwich

Brioche bun, Adelaide Hills bacon, free range fried egg and a spread of tomato relish. Recommended with golden hash brown.


15

+3

Follow us to stay in touch with all of our special events

Catering & Venue Hire

Contact us for your next private/office catering needs or to hire our venue for your event.

 [Tapenademelbourne](#)

Crêpes on weekends

Every Saturdays and Sundays from 10am until sold out

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 - Weekends and Public Holidays incur a 10% surcharge

Lunch Time

from 11.30am to 2pm

L'APÉRO

Little bites to go with your drinks.

Tapenade with focaccia

Croquettes (2pcs)

Escargots au beurre persillé
with toasted baguette

LES CROQUES ET SANDWICHES

All served with a side of salad or fries.

Croque Monsieur - Toasted bread with béchamel, Adelaide Hills ham, pickled onions and grated Emmental. **22**

Croque Fromage - Toasted bread with grated Emmental, Cheddar, Gouda, topped with goat cheese and white truffle honey. **23**

Niçoise Sandwich - Tuna, green beans, eggs, tomatoes, kalamata olives, confit garlic and anchovy mayonnaise. **23**

Vegetables Brioche - Grilled eggplant and zucchini, marinated peppers and Tapenade. **20**

CHARCUTERIE & FROMAGES

Duck Liver Mousse - Topped with a sweet wine jelly and served with croûtons and homemade pickles. **19**

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**

A BIGGER BITE

Quiche Lorraine - Homemade pastry, Adelaide Hills ham and bacon served with a side of tomato chutney and a small salad. **22**

Quiche au Saumon et Poireau - Homemade pastry, Tasmanian cold smoked salmon, leek fondue served with a small salad. **24**

Baked Brie - Topped with honey, pistachios and walnuts, served with toasted bread. **29**

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

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

SIDES

Pommes frites with rosemary salt **7/14**

Green Salad **7/14**

Bread Basket and Olive Oil **8**

AND FOR DESSERT

Madeleine au citron **3**

Fondant au chocolat blanc et châtaigne **16**

Tarte au citron meringuée **16**


Basque Burnt Cheesecake - With a hint of brandy and served with berry coulis. **16**

Café Gourmand - Your pick of a hot beverage, served with chef's selection of bite size sweets. **15**

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Dinner Time

from 5.30pm till 8pm

L'APÉRO

Little bites to go with your drinks.

Tapenade with focaccia

Croquettes (2pcs)

Escargots au beurre persillé
with toasted baguette

CHARCUTERIE & FROMAGES

Duck Liver Mousse - Topped with a sweet wine jelly and served with croûtons and homemade pickles.

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

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

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

LES PLATS DE SAISON

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10

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SIDES

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Pommes frites with rosemary salt

7/14

Green Salad

7/14

Bread Basket and Olive Oil

8

29

AND FOR DESSERT

Madeleine au citron

3

Fondant au chocolat blanc et châtaigne

16

Tarte au citron meringuée

16

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

16

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

15

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

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