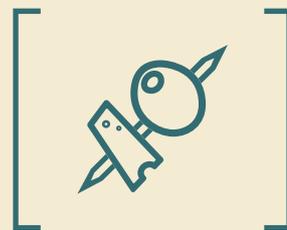


We want to welcome you to Tapenade!
 Our little slice of the South of France within Prahran.
 You might recognise or have heard of most of those dishes,
 however our recipes are based on the ones kept in our
 families from generations, handed down from either our
 great-grandmothers, grandmothers, mothers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



Tapenade

K & L

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 <i>GFO</i>	7
Pastry special	7.5

CAFE by Nomadi

Espresso, Latte, FlatWhite, Cappuccino, Mocha, Picollo, 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 <i>GFO</i> Toasted bread with béchamel, Adelaide Hills ham, pickled onions and grated Emmental.	17
Croque Fromage <i>V • GFO</i> Toasted bread with grated Emmental, Cheddar, Gouda, topped with goat cheese and white truffle honey.	18
Ham & Cheese Croissant <i>VO</i> 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

GF: Gluten Free • GFO: Gluten Free Option • V: Vegetarian • VO: Vegetarian Option • VG: Vegan • DF: Dairy Free

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

 Tapenademelbourne

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 VG • DF • GFO

Croquettes (2pcs) V

Escargots au beurre persillé GFO
with toasted baguette

LES CROQUES ET SANDWICHES

All served with a side of salad or fries.

Croque Monsieur GFO

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

Croque Fromage V • GFO

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

Niçoise Sandwich

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

Vegetables Brioche V

Grilled eggplant and zucchini, marinated peppers and Tapenade.

CHARCUTERIE & FROMAGES

Duck Liver Mousse GFO

Topped with a sweet wine jelly and served with croûtons and homemade pickles.

Charcuterie Board GFO

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

Fromages Board V • GFO

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

A BIGGER BITE

Quiche Lorraine

Homemade pastry, Adelaide Hills ham and bacon served with a side of tomato chutney and a small salad.

Quiche au Saumon et Poireau

Homemade pastry, Tasmanian cold smoked salmon, leek fondue served with a small salad.

Baked Brie V • GFO

Topped with honey, pistachios and walnuts, served with toasted bread.

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 GFO

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

SIDES

Pommes frites with rosemary salt

7/14

Green Salad

7/14

Bread Basket and Olive Oil GFO

8

AND FOR DESSERT

Madeleine au citron

3

Crème chocolat brûlée GF

16

Tarte au citron meringuée

16

Basque Burnt Cheesecake

With a hint of brandy and served with berry coulis.

16

Café Gourmand GFO

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 VG • DF • GFO

Croquettes (2pcs) V

Escargots au beurre persillé GFO
with toasted baguette

CHARCUTERIE & FROMAGES

Duck Liver Mousse GFO

Topped with a sweet wine jelly and served with croûtons and homemade pickles.

Charcuterie Board GFO

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

Baked Brie V • GFO

Topped with honey, pistachios and walnuts, served with toasted bread.

Fromages Board V • GFO

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

LES PLATS DE SAISON

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SIDES

Pommes frites with rosemary salt

Green Salad

Bread Basket and Olive Oil GFO

AND FOR DESSERT

Madeleine au citron

Crème chocolat brûlée GF

Tarte au citron meringuée

Basque Burnt Cheesecake

With a hint of brandy and served with berry compote.

Café Gourmand GFO

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

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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