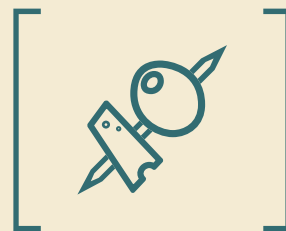


We want to welcome you to Tapenade!  
 Our little slice of the South of France within Prahran.  
 You might recognise or have heard of most of those dishes,  
 however our recipes are based on the ones kept in our  
 families from generations, handed down from either our  
 great-grandmothers, grandmothers,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

<b>Croissant</b>	<b>7</b>
<b>Croissant aux amandes</b>	<b>7.5</b>
<b>Pain au chocolat</b>	<b>7</b>
<b>Pain aux raisins</b>	<b>7</b>
<b>Baguette with butter and jam <i>GFO</i></b>	<b>7</b>
<b>Pastry special</b>	<b>7.5</b>

### CAFE by Nomadi

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


<b>Small coffee</b>	<b>5</b>
<b>Medium coffee</b>	<b>6</b>
<b>Large coffee</b>	<b>7</b>
<b>Extra coffee shot</b>	<b>+0.5</b>
<b>Alternative milks</b>	<b>+0.70</b>
Bonsoy Soy, Milk Lab Almond, Barista Oat, Milk Lab Lactose Free.	

### LES CROQUES ET SANDWICHES

<b>Croque Monsieur <i>GFO</i></b> Toasted bread with béchamel, Adelaide Hills ham, pickled onions and grated Emmental.	<b>18</b>
<b>Croque Fromage <i>V • GFO</i></b> Toasted bread with grated Emmental, Cheddar, Gouda, topped with goat cheese and white truffle honey.	<b>19</b>
<b>Ham &amp; Cheese Croissant <i>VO</i></b> Fresh croissant from our pastries selection, stuffed with Adelaide Hills ham and Emmental. Recommended with mustard and pickles.	<b>14 +1</b>
<b>Breakie Sandwich</b> Brioche bun, Adelaide Hills bacon, free range fried egg and a spread of tomato relish. Recommended with golden hash brown.	<b>16 +4</b>

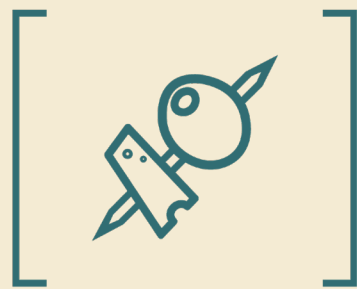
*GF: Gluten Free • GFO: Gluten Free Option • V: Vegetarian • VO: Vegetarian Option • VG: Vegan • DF: Dairy Free*

## 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



Tapenade

# 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

Seasonal grilled vegetables, in a toasted milk bun.

## 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. 24

**Seasonal Quiche**

Served with a small salad. 25

**Baked Brie** V • GFO

Topped with honey, pistachios and walnuts, served with toasted bread. 29

## LES PLATS DE SAISON

23 *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*

24

## TAPENADE'S SIGNATURE DISH

**"Au Chinan" Confit duck** GFO

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

24

21

## SIDES

**Pommes frites with rosemary salt**

7/14

**Green Salad**

7/14

**Bread Basket and Olive Oil** GFO

8

20

## AND FOR DESSERT

**Madeleine au citron**

3.5

**Crème chocolat brûlée** GF

16

**Crêpes Suzette au Grand Marnier**

22


**Basque Burnt Cheesecake**

With a hint of brandy and served with berry coulis.

16

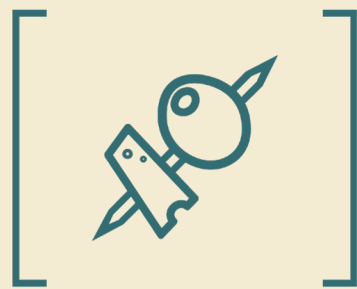
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