

THE TART MENU

SAVOURY TARTS / FAMILY MEALS / ENTERTAINING MEALS / SALADS / SIDES / SWEET TARTS / CAKES / CUPCAKES / DESSERTS

At The Tart we make - to - order using quality ingredients: free range chicken, eggs, seasonal fruits and vegetables. As produce is seasonal, some ingredients may need to be substituted.

All orders require at least a 24 hour lead time. On occasion we cannot take orders as we do not wish to compromise our quality standards.

Meal and Platter orders are supplied in disposable containers, alternatively you're welcome to bring your own dishes.

Please note that we cannot accommodate any changes to the menu. Thank you for your valued support

We are open from Monday to Saturday and have Market Days on Fridays from 11h00 - 17h00. Feel free to call ahead and find out what is available.

SAVOURY TARTS

	<u>Regular</u>	<u>Cocktail</u>
* Gorgonzola, mascarpone and balsamic onion	R 185	R 15
* Onion marmalade, goats cheese, mushrooms, artichokes (egg free)	R 220	R 22
* Smoked salmon, leek and spring onion	R 200	R 20
* Spinach, feta and mint	R 150	R 13
* Tomato, basil pesto and camembert	R 180	R 15
* Wild mushroom and thyme	R 195	R 18

Regular tarts serve 8-10

Cocktail tarts - minimum order 6 per flavour

FAMILY MEALS

* Beef casserole	R 54
* Bolognese sauce	R 21
* Chicken pies - cocktail	R 22
* Chicken pies in various sizes	SQ
* Crispy chicken fingers in buttermilk marinade	R 42
* Chicken pieces in barbecue sauce	R 48
* Spinach, cheese and tomato lasagne	R 58

Price is per serving - minimum 4 servings per order

ENTERTAINING MEALS

* Chicken with fennel and tarragon	R 48
* Coq au Vin	R 79
* Lamb with couscous & almonds	R 98
* Osso bucco	SQ
* Slow roasted lamb shanks with tomato and olives	SQ

Price is per serving - minimum 4 servings per order



SWEET TARTS

	<u>Regular</u>	<u>Cocktail</u>
* Apple and almond	R 185	R 15
* Lindt chocolate and orange	R 180	R 15
* Lemon brulee	R 185	R 15
* Lemon meringue	R 215	R 21
* Seasonal berries and mascarpone	R 188	R 17

Regular tarts serve 8-10

Cocktail tarts - minimum order 6 per flavour

CAKES

	<u>8 Slices</u>	<u>12+ Slices</u>
* Carrot - studded with pecans topped with cream cheese icing	R 175	R 275
* Cheesecake - oven baked and topped with crème fraiche and berries		R 320
* Chocolate Cashew - three layers with chocolate cashew cream ganache		R 330
* Chocolate Torte - almond based chocolate cake, gluten free		R 275
* Devilish Chocolate - dense chocolate with Lindt chocolate ganache	R 190	R 300
* Lemon, Almond and Polenta - rich and moist with a lemony punch	R 175	R 275
* Orange Cheesecake - combination of orange and ginger		R 330
* Red Velvet - layered with cream cheese icing		R 285

CUPCAKES

* Carrot - iced with cream cheese icing, nuts and spun sugar	R 16
* Devilish Chocolate - topped with chocolate ganache and chocolate shavings	R 16
* Lemon - vanilla cupcake with lemon curd filling and marshmallow meringue	R 16
* Marshmallow - vanilla cupcake with marshmallow meringue	R 16
* Red velvet - with cream cheese icing with chocolate shavings	R 15
* Vanilla - with creamy butter icing in pastel colours	R 12

Minimum order 6 per flavour

SALADS

ANTIPASTI PLATTER

* Bocconcini, tomato & basil pesto salad	R 40
* Roast vegetable, feta & basil salad	R 39
* Seasonal salad (please enquire)	SQ

Price is per serving - minimum 4 servings per order

ON THE SIDE

* Cooked basmati	R 14
* Hasselback potatoes	R 18
* Mashed potatoes	R 22
* Mashed potatoes with parmesan	R 34
* Root vegetables oven roasted with sesame dressing	R 18

Price is per serving - minimum 4 servings per order

DESSERTS

* Chocolate mousse gateau (12+ slices)	R 320
* Chocolate brownie squares ~	R 10
* Chocolate brownie squares with roasted nuts ~	R 16
* Crème brulee in ramekins ~	R 20
* Date & orange crème brulee in ramekins ~	R 22
* Hazelnut praline tiramisu ~	R 39
* Pavlova with summer berries (seasonal)	R 190
* Pavlova with strawberries (seasonal)	R 190
* Pavlova with poached plums (seasonal)	R 175
* Pavlovawith roasted almonds, toffee and chocolate	R 210
* Strawberry mousse gateau (12 slices)	R 225
* Opera cake slices ~	R 38

Price is per serving - minimum 6 servings per dessert marked with ~

ADDITIONAL CHARGES

* Whole roses and rose petals for decoration are priced according to seasons and are only supplied on request	SQ
* Chocolate inscriptions on cakes and sweet tarts	R 15
* Decorative ribbon	SQ
* Any additional items will be quoted and charged for	

Imported meats, selection of cheeses		
Roasted marinated vegetables, olives, artichokes	6-8	R 440
Focaccia	10-12	R 660

CHEESE PLATTER

Cheeses - combination of hard, soft and blue		
Marmalades and preserves, seasonal fruit	6-8	R 320
Savoury biscuits	10-12	R 495

HIGH TEA PLATTER

Cucumber and mint sandwiches		
Smoked salmon and cream cheese sandwiches		
Buttermilk scones with preserves & cream	6-8	R 320
Assorted macaroons	10-12	R 495

MEDITERRANEAN PLATTER

Lamb kofta		
Chicken souvlaki		
Roasted peppers, olives		
Spanakopita	6-8	R 425
Hummus and tzatziki dips, pita crisps	10-12	R 640

MIXED PLATTER

Beef and chicken skewers		
Tomato, basil, camembert cocktail tart		
Salad skewers	6-8	R 460
Mini chicken pies	10-12	R 690

SANDWICH PLATTER

Chicken mayonnaise		
Italian cheese and salami		
Mozzarella, basil and tomato	6-8	R 390
Roast beef and crispy onion	10-12	R 599

WRAP PLATTER

Hummus and fresh vegetables		
Chicken and avocado with yoghurt dressing	6-8	R 345
Smoked salmon, cream cheese and chives	10-12	R 510