

Welcome

**Windows On Westella Café
Tasmanian Pickled Onions
Broad Acres Vineyard**

With a long history of broad acre farming in the area since the early 1980's, the Broadby family opened this purpose-built manufacturing facility in 2015 to produce an expanding range of Tasmanian grown pickled onions.

Tasmanian Pickled Onions is a family owned/operated company with traditional values and a hands-on approach to every aspect of the business. Producing the finest quality pickled onions grown in Tasmania since 1999.

Onions are grown in the rich volcanic soils of North West of Tasmania and processed using traditional methods, including carefully hand-trimming and bottling the onions to produce the best quality pickled onions in Australia

Broad Acres Vineyard was established in 2016 with wine grape production complimenting the land with the first vintage harvested in 2019 of Pinot Noir and Chardonnay with successive plantings of Pinot Gris, Sauvignon Blanc, and Riesling. All our grapes are carefully handpicked and then pressed and fermented locally by a well-established winemaker on the same day.

Windows On Westella café and tasting centre was opened in 2017 to celebrate and showcase some of Tasmania's best locally produced food featuring pickled onions crafted by our talented chefs on the seasonal all-day dining menu.

Thank you for visiting



VINEYARD PLATTER FOR TWO **GFA**

selection of Tasmanian cheeses, meats, dips, olives,
crackers, bread, and our **pickled onions** 70



or served with your choice of 2 glasses of Broad Acres wine 85

BROAD ACRES WINES

150ml Glass / 750ml Bottle

Sauvignon Blanc	12 / 39
Pinot Gris	12 / 39
Riesling – new	12 / 39
Chardonnay	13 / 40
Pinot Noir	14 / 45
Sparkling Rose	15 / 49
Sparkling Blanc de Blancs	15 / 49

OTHER TASMANIAN ALCOHOL

Bream Creek Cabernet Merlot 750ml	42
Pig & d’Pooch Moscato Glass 10 / 750ml	35
James Boag’s Light 375ml	8
James Boag’s St George 330ml	9
Little Penguin Session Ale 375ml	8
King Penguin Pale Ale 375ml	9
Island State Lager 375ml	9
Island State Brewing Ranga Red Ale 375ml	9
Island State Brewing Stout 375ml	9
Frank’s Apple Cider 330ml	9.5
Pagan Blueberry Cider 330ml	9.5
Pagan Cherry Cider 330ml	9
Spreyton Hard Ginger Beer 330ml	9.5
Tasmanian Forty Spotted Gin + tonic	10
Tasmanian 666 Vodka +soda+ lime	10
Mimosa	10

BRUNCH & LUNCH UNTIL 2:30pm

FRUITY RAISIN & APRICOT BRIOCHE with cinnamon butter + maple syrup 10

FREE RANGE EGGS & BACON (poached, fried or scrambled) with sourdough and our famous **pickled onions** grilled 18.5 **GFA**
add relish or hollandaise 2.00

SMASHED AVO

on sourdough with maple pepitas, beetroot hommus, white truffle oil & dukkah crumb (VG) 19 add Poached Egg 3 **GFA**

EGGS BENEDICT

with spinach and hollandaise – choice of : - slow cooked pulled pork, smoked salmon, bacon or ham 22.5 **GFA**

CORN FRITTER WAFFLE **GFA**

choice of: smoked salmon or bacon or fried haloumi served with rocket, poached egg, spring onion, avocado, sour cream + relish 24

FARMERS BIG BREKKY

scrambled eggs, bacon, mushrooms, **pickled onion** chorizo, cherry tomatoes, grilled **pickled onions**, hash brown, + toast 28.5
add relish or hollandaise 2.00 **GFA**

DON'T GO BACON MY HEART BREKKY BURGER

fried egg, bacon, spinach, Swiss cheese, and relish, on a milk bun served with double hash browns 19

BOWL OF FRIES 7.9 **GFA**

SWEET POTATO FRIES 8.9

ONION RINGS 9.9

with choice of sauce:

aioli, tomato sauce, bbq sauce, relish, **pickled onion** tartare 2.00

FRESH COB LOAF with herb butter, dukkah, olive oil + balsamic 10

PULLED PORK SANDWICH

with sauerkraut, swiss cheese, spinach, red onion, **pickled onion** cream cheese, pepperberry aioli, served with double hash browns 23.50 **GFA**

DOUBLE CRUMBED MUSHROOMS **GF**

filled with savoury cream cheese, pesto & hollandaise 22

CLASSIC FRENCH ONION SOUP

finished with Broad Acres Chardonnay & parmesan crostini 17 **GFA**

WOW POWER SALAD

with roasted pumpkin, maple pepitas, spinach, semi dried tomatoes, brown rice, shredded red **pickled onion**, turmeric cauliflower, roasted beetroot hommus, avocado, dukkah seed mix and your choice of: **tofu (VG)**, **fried haloumi (V)**, **chicken tenders**, **grilled salmon (GF)** 28

JUST LANDED TASMANIAN FISH & CHIPS

beer battered gummy or grilled salmon (**GF**), house made **pickled onion** tartare, fresh salad, fries + **pickled onions** 31.9

MEXICAN BEEF BURGER

Housemade beef pattie, American cheddar, rocket, tomato & corn salsa, guacamole, fresh tomato, jalapeños, sour cream with side corn chip nachos 25.9 **GFA**

ROASTED SPICED PUMPKIN & CHICKPEA CURRY with brown rice, coriander & housemade naan 24.9 **GFA and VG on request**

SOUTHERN FRIED CHICKEN TACOS

with chipotle slaw, corn salsa, kewpie mayo + nigella seeds 23.9 **GFA**

GFA = Gluten Free Available on request, **GF** = Gluten Free, **VG** = Vegan, **V** = Vegetarian

HOT DRINKS

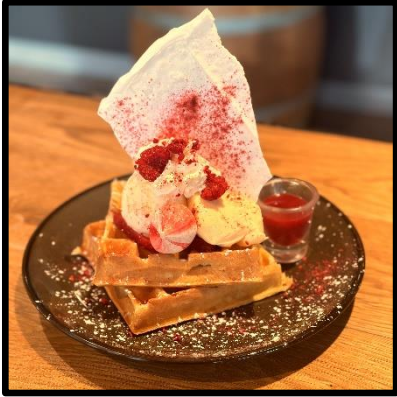
Cappuccino / Latte / Flat White / Macchiato / Mocha	5
Spiced Chai Latte / Vanilla Chai Latte	5
Hot Chocolate - White/Dark	5
Dirty Chai	5.5
Espresso Shot / Short Black / Long Black	4.5
Baby Cino	1
Tea - Earl Grey, English Breakfast, Green Tea, Lemongrass & Ginger, Peppermint, Chai	5
Options: Extra Shot, Large, Cream, Bonsoy,	1
Milklab: Coconut, Almond, Oat, Lactose Free	1

COLD DRINKS

Coke, Coke No Sugar, Sprite, Raspberry	4.5
Lemon Squash	4.5
Lemon Lime & Bitters	6
Henry's Ginger Beer 500ml	10
Spreyton Ginger Beer 330ml	6
Sparkling Water 500ml	6
Milkshake / Spiders	7
Chocolate, Caramel, Raspberry, Vanilla, Strawberry	
Iced Milk Drinks - Chocolate, Coffee, Mocha, Chai	7.5
Iced Latte	6
Fresh Cold Pressed Juice – see specials board	9.5
Noah's Juice - Apple, Orange, Apple/Peach/Kiwi/Lime	6

WOW WAFFLES GFA

WOW Waffle of the Week see specials board



Lemon Curd

raspberry sauce, meringue
chard, fresh berries and
vanilla ice-cream 22.9



Southern Fried Chicken

rocket, red onion, maple
syrup and herb mayo 24



Smoked Chicken

avocado, brie, rocket, herb
mayo & basil pesto 24



Banana & Bacon

rocket, maple syrup
and vanilla ice-cream 24

LIGHT MEALS ALL DAY TO 3:30PM

FRUITY RAISIN & APRICOT BRIOCHE with cinnamon butter + maple syrup 10

SAVOURY CROISSANT OR TOASTIE

- ham, cheese and pineapple 10
- smoked chicken, avocado, brie, spinach + pesto 12
- spinach, Rubicon red cheese, **pickled onion**, roasted pumpkin + relish 12 **GFA**

TOASTED TURKISH PRESS

with smoked chicken, brie, pesto, spinach + avocado 13.9 **GFA**

CHEESE & FRUIT PLATE with crackers 23.9

SOMETHING SWEET

AFFOGATO 14.9

espresso shot, liqueur shot of Frangelico or Amaretto + ice cream

RASPBERRY SOFT SERVE SUNDAE 13.9

raspberry compote, cream + chocolate shards **GF**

LEMON MERINGUE TART 10

+ double cream **GF**

ORANGE & ALMOND CAKE 8.5

served with syrup & double cream **GF**

STICKY DATE PUDDING 10

hot caramel sauce, double cream & ice-cream 10

CHEESE CAKE OF THE DAY 9.5

please also see our display cabinet for other freshly baked creations