

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 the purpose-built manufacturing facility in 2015 to produce an expand the 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 and has been producing the finest quality pickled onions grown in Tasmania since 1999.

Onions are grown in the rich volcanic soils of North-West 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 the grapes are carefully handpicked and then pressed and fermented locally by well-established winemaker Sierra Blair.

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

BRUNCH (ALL DAY) UNTIL 2:30pm

FREE RANGE EGGS - poached, fried or scrambled on toast served with our famous *Tasmanian pickled onions* grilled **16 GFA**
add bacon **4** add relish or hollandaise **3**

SMASHED AVO - on toast with maple pepitas, beetroot hommus, white truffle oil & dukkah crumb **23 VG**
add Poached Egg **3 GFA**

EGGS BENEDICT – with spinach and hollandaise
served on choice of: toast or freshly baked waffle
choice of: smoked salmon (**A**), bacon, ham or pulled pork **25 GFA**

CORN FRITTER WAFFLE - choice of: smoked salmon (**A**) or bacon or fried haloumi served with rocket, poached egg, spring onion, avocado, sour cream + relish **26 GFA**

FARMERS BIG BREKKY - scrambled eggs, bacon, mushrooms, **pickled onion** chorizo, cherry tomatoes, *grilled pickled onions*, hash brown, + toast **33 GFA**
add relish or hollandaise **3**

WOW BREKKY BURGER - fried egg, bacon, spinach, tasty cheese, avocado, hash brown and relish, on a milk bun **21**

SPANISH BEANS – with feta, poached eggs, chilli, **pickled onion chorizo** and garlic turkish **29 GFA**

BOWL OF FRIES **12 GFA**
SWEET POTATO CHIPS **12**
ONION RINGS **12**

SAUCES - add choice of sauces: aioli, tomato sauce, BBQ sauce, relish, **pickled onion** tartare **3**

All our Seafood is Australian (A)

LUNCH (ALL DAY) UNTIL 2:30pm

SIGNATURE VINEYARD PLATTER FOR TWO **GFA**

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

enjoy served with 2 glasses of **Broad Acres** wine 85

WOW BEEF HOUSEMADE PIE

slow cooked Tasmanian Beef, *Tasmanian Chilli Pickled Onions*, *Broad Acres Pinot Noir* served w/ chips and garden salad 29

CUBAN SANDWICH

pulled pork with sauerkraut, swiss cheese, spinach, pickles, **pickled onion** cream cheese, served with chips 29 **GFA**

DOUBLE CRUMBED MUSHROOMS - filled with savoury cream cheese topped with hollandaise, side salad with vinaigrette dressing 27 **GF**

WOW POWER SALAD - with roasted pumpkin, maple pepitas, spinach, semi dried tomatoes, brown rice, **shredded red pickled onion**, turmeric cauliflower, roasted beetroot hummus, avocado, dukkah seed mix with your choice of: **tofu 30 VG**, **fried haloumi 32 V**, **chicken 33**, **grilled salmon 34 (A) GF**

JUST LANDED TASMANIAN FISH & CHIPS - beer battered gummy or grilled salmon **(A) GF**, house made **pickled onion** tartare, fresh salad with a vinaigrette dressing, chips + **pickled onions** 36

SOUTHERN FRIED CHICKEN TACOS - with chipotle, slaw, corn, rocket, kewpie mayo, and black sesame seeds 26 **GFA**

STEAK SANDWICH ON TURKISH – scotch fillet with cos lettuce, aioli, tomato, bacon, fried egg, caramelised onion, relish + chips 36

Please advise us any dietary requirements before ordering

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

WOW WAFFLES GFA

Lemon Curd Pavlova

raspberry sauce, pavlova,
fresh berries, passionfruit,
raspberry sorbet,
cream, fairy floss 28



Southern Fried Chicken

rocket, shredded red
pickled onion, herb mayo &
maple syrup 28



Banana & Bacon

rocket, maple syrup and
vanilla ice-cream 28



WOW Waffle of the Week

please see our specials board 28



TASMANIAN ALCOHOL

Boag's Light 375ml	8
James Boag's St George 330ml	9
Little Penguin Session Ale 375ml	8
King Penguin Pale Ale 375ml	9
Heaps Normal Quiet XPA 330ml (0% alcohol)	8
Frank's Apple Cider 330ml	10
Pagan Blueberry Cider 330ml	12
Pagan Cherry Cider 330ml	12
Spreyton Hard Ginger Beer 330ml	10
Tasmanian Vodka + soda+ lime	15
Tasmanian Whisky + Coke	17
Mimosa	15
Raspberry Spritz with Sparkling Rosé	17
WOW Sunrise Cocktail	17
Mocktail Sunrise	
orange juice + raspberry + sprite (0% alcohol)	12

*Please note a **10% service charge on Saturday and Sunday and 15% on Public Holidays** is added to all food & drinks on the menu.*

Thank you for your support and understanding



150ml Glass / 750ml Bottle

2023 Sparkling Rosé

15 / 49

[Silver medal Tasmanian Wine Show 2026](#)

pinot noir dominant blend, bright, delicious floral aromatics, strawberries and cream, rose petal and raspberry sorbet, a balanced acidity dances around the palate

2024 Riesling

12 / 39

flavours of white flowers, jasmine, notes of apricot, lemon zest with zippy acidity

2025 Sauvignon Blanc

12 / 39

tropical fruit, lychee, lemon zest, passionfruit

2024 Chardonnay

14 / 46

[Silver medal Tasmanian Wine Show 2026](#)

vibrant, creamy – with light toasted edges from French oak barrels, floral aromatics with white peach and nectar notes

2025 Pinot Gris

12 / 39

aromatic, exotic fruit characters including nashi pear, cinnamon spice & ripe lychee

2025 Pinot Noir **(new)**

15 / 49

immensely aromatic, cherries and red fruits aplenty with hints of spice, forest and mocha intertwined

HOT DRINKS

Cappuccino / Latte / Flat White / Ristretto	5.5
Spiced Chai Latte / Vanilla Chai Latte	5.5
Hot Chocolate - White/Dark	5.5
Dirty Chai / Mocha	6
Espresso Shot / Short Black / Long Black / Macchiato	5
Baby Cino	2
Options: Extra Shot, Large, Cream, Bonsoy, Syrups	1
Milklab: Almond, Oat, Lactose Free	1
Tea - Earl Grey, English Breakfast, Green Tea, Lemongrass & Ginger, Peppermint, Chai	5

COLD DRINKS

Coke, Coke No Sugar, Lemonade, Raspberry	5
Lemon Squash	5
Lemon Lime & Bitters	7
Henry's Ginger Beer 500ml	10
Orange Juice	7
Spreyton Ginger Beer 330ml	7.5
Spreyton Sparking Apple Cider 330ml	7.5
Sparkling Water 500ml	6
Mocktail Sunrise – orange juice + raspberry + sprite	12
Milkshake / Spiders	7.5
Chocolate, Caramel, Vanilla, Strawberry, Lime	
Iced Milk Drinks	
Chocolate, Cold Brew Coffee Mocha, Chai	8.5
Cold Brew Iced Latte	7

LIGHT SNACKS ALL DAY TO 3:30PM

FRUITY RAISIN & APRICOT BRIOCHE with cinnamon butter 12

TOASTED SANDWICH 14 / TOASTED TURKISH 16

- ham, cheese and Dijon mustard
- smoked chicken, avocado, brie, spinach + herb mayo
- spinach, cheese, caramelised onion, roasted pumpkin, semi dried tomatoes + relish **GFA**

CHEESE & FRUIT PLATE with crackers 29

SOMETHING SWEET

please see our display cabinet for other freshly baked creations

AFFOGATO espresso shot, liqueur shot of Frangelico
or Amaretto + ice cream 15

RASPBERRY SOFT SERVE SUNDAE raspberry compote,
cream + chocolate shards 15 **GF**

LEMON MERINGUE TART + double cream 15 **GF**

ORANGE & ALMOND CAKE served with syrup & double cream 15 **GF**

STICKY DATE PUDDING hot caramel sauce, double cream
& ice-cream 15

CHEESECAKE OF THE DAY 15 **GFA**

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