Welcome

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. Recent accolades include a Gold medal for the 2022 Pinot Noir at the Sydney Royal Wine Show (2024), plus multiple Bronze and Silver medals across Pinot Noir, Pinot Gris, Sauvignon Blanc, and Sparkling Rose at the Sydney Royal, Royal Hobart and cool-climate wine shows through 2025

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

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

BRUNCH (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**

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**

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**

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

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

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

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**

LUNCH (ALL DAY) UNTIL 2:30pm

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

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

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

THAI BEEF SALAD - marinated beef with rocket, vermicelli noodles, cucumber, bean sprouts, fresh coriander, nam jim sauce, fresh lime & cashews **31** GFA

CAJUN RANCH CHICKEN BURGER - grilled chicken breast with rocket, tasty cheese, shredded red, fresh tomato, ranch sauce on ciabatta & sweet potato chips **29**

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

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

CHICKEN SATAY BOWL - marinated chicken breast with rice noodles, Asian salad, fried garlic, fresh coriander, lime & house made peanut satay sauce, with a fried egg **31** GFA

HOUSEMADE PORK SPRING ROLLS - with side crispy noodle salad & nam jim **29**

Please advise us any dietary requirements before ordering

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

All our Seafood is Australian (A)

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

TAS & AUS
BROAD ACRES
VINEYARD

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

2023 Blanc De Blancs Sparkling 15 / 49

100% Chardonnay from our 2023 vintage followed by over 3 years on lees prior to disgorging with minimal intervention throughout. This is a wine grown and built with poise, elegance, and longevity in mind. A true example of Tasmanian sparkling exhibiting sophisticated profiles of lemon sherbet, lanolin, and exotic spice characters.

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

2026 Pinot Gris 12 / 39

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

2025 Pinot Noir 15 / 49

Bronze medal Sydney Royal Wine Show 2026

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	5.5

COLD DRINKS

Coke, Coke No Sugar, Lemonade, Raspberry	5.5
Lemon Squash	5.5
Lemon Lime & Bitters	8
Spreyton Ginger Beer 330ml	8
Spreyton Sparking Apple Cider 330ml	8
Henry's Ginger Beer 500ml	12
Orange Juice	7
Sparkling Water 500ml	6
Mocktail Sunrise – orange juice + raspberry + sprite	12

Milkshake / Spiders 8
Chocolate, Caramel, Vanilla, Strawberry, Lime

Iced Milk Drinks
Chocolate, Cold Brew Coffee, Mocha, Chai 9

Cold Brew Iced Latte 8

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, sweet potato, semi dried tomatoes + relish GFA

CHEESE & FRUIT PLATE with crackers **29**

PICKLED ONION TASTING EXPERIENCE 15
Try 5 types of pickled onions, cheese, chorizo, dip, crackers GFA

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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