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 a well-established winemaker Justin Arnold and 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 with sourdough served with our famous **Tasmanian pickled onions** grilled **16.0** GFA add bacon **4.0** add relish or hollandaise **3.0**

SMASHED AVO

on sourdough with maple pepitas, beetroot hommus, white truffle oil & dukkah crumb (VG) **23.0** add Poached Egg **3.0** GFA

EGGS BENEDICT

with spinach and hollandaise – choice of: - slow cooked pulled pork, smoked salmon, bacon or ham **24.0** 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 **26.0**

FARMERS BIG BREKKY

scrambled eggs, bacon, mushrooms, **pickled onion** chorizo, cherry tomatoes, *grilled pickled onions*, hash brown, + toast **31.0** add relish or hollandaise **3.0** 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 **21.0**

Please advise us any dietary requirements before ordering GFA = Gluten Free Available on request, GF = Gluten Free, VG = Vegan, V = Vegetarian

Please note on Saturday and Sunday a **10% service charge** will be automatically added to all food & drinks - Thank you for your support and understanding.

LUNCH (ALL DAY) UNTIL 2:30pm

DOUBLE CRUMBED MUSHROOMS GF

filled with savoury cream cheese topped with hollandaise, side salad with herb mayo and pesto **25.0**

WOW BEEF HOUSEMADE PIE

slow cooked Tasmanian Beef, **Tasmanian Chilli Pickled Onions, Broad Acres Pinot Noir** served w/ chips and garden salad **29.0**

CUBAN SANDWICH

pulled pork with sauerkraut, swiss cheese, spinach, pickles, *pickled onion* cream cheese, served with chips **26.0** 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 with your choice of: **tofu 30.0** (VG), **fried haloumi 30.0** (V), **chicken tenders 31.0**, **grilled salmon** (GF) **32.0**

JUST LANDED TASMANIAN FISH & CHIPS

beer battered gummy or grilled salmon (GF), house made **pickled onion** tartare, fresh salad with a vinaigrette dressing, chips + **pickled onions 34.0**

SOUTHERN FRIED CHICKEN TACOS

with chipotle, slaw, corn, rocket, kewpie mayo + black sesame seeds **25.0** GFA

WOW BIG BEEF BURGER

house made beef pattie with bacon, fresh tomato, cheddar cheese, lettuce, bacon jam, aioli, in a milk bun served w/ chips **29.0**

BOWL OF FRIES 10.0 GFA ONION RINGS 12 add choice of sauces: aioli, tomato sauce, bbq sauce, relish, **pickled onion** tartare **3.0**

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
Island State Lager 375ml	9
Island State Brewing Ranga Red Ale 375ml	9
Island State Brewing Stout 375ml	9
Frank's Apple Cider 330ml	10
Pagan Blueberry Cider 330ml	12
Pagan Cherry Cider 330ml	12
Spreyton Hard Ginger Beer 330ml	10
Tasmanian Forty Spotted Gin + tonic	12
Tasmanian 666 Vodka +soda+ lime	12
Mimosa	10
NON-ALCOHOLIC BEER	

Heaps Normal Quiet XPA 330ml (non-alcoholic) 8

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VINEYARD PLATTER FOR TWO GFA

selection of Tasmanian cheeses, meats, dips, olives, crackers, bread, and **Tasmanian pickled onions** 70 or served with 2 glasses of Broad Acres wine 85

BROAD ACRES WINES

150ml Glass / 750ml Bottle

2023 Riesling	11 / 36
2024 Sauvignon Blanc	12 / 39
2024 Pinot Gris	12 / 39
2024 Chardonnay	13 / 42



2023 Pinot Noir	14 / 45
Silver Medal 2024 Sydney Royal Wine Sho	W



2022 Pinot Noir18 / 58Gold Medal 2024 Sydney Royal Wine Show

OTHER TASMANIAN WINES

Pig & d'Pooch Moscato	12 / 39
Jansz Sparking Cuvee	15 / 49
Jansz Sparking Premium Rose	15 / 49

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
Tea - Earl Grey, English Breakfast, Green Tea,	
Lemongrass & Ginger, Peppermint, Chai	5
Options: Extra Shot, Large, Cream, Bonsoy, Syrups	1
Milklab: Almond, Oat, Lactose Free	1

COLD DRINKS

Coke, Coke No Sugar, Sprite, Raspberry	5
Lemon Squash	5
Lemon Lime & Bitters	6.5
Henry's Ginger Beer 500ml	10
Spreyton Ginger Beer 330ml	7.5
Spreyton Sparking Apple Cider 330ml	7.5
Sparkling Water 500ml	6
WOW Sunrise – orange juice + raspberry + sprite	10
Milkshake / Spiders	7.5
Chocolate, Caramel, Vanilla, Strawberry, Lime	
Iced Milk Drinks - Chocolate, Cold Brew Coffee,	8.5
Mocha, Chai	
Cold Brew Iced Latte	6.5
Fresh Cold Pressed Juice – see specials board	11

Noah's Juice - Apple, Orange, Apple/Peach/Kiwi/Lime 6.5

WOW WAFFLES GFA

WOW Waffle of the Week

please see our specials board

Lemon Curd

raspberry sauce, meringue chard, fresh berries and vanilla ice-cream **25.0**

Southern Fried Chicken

rocket, red onion, herb mayo & maple syrup **25.0**



Smoked Chicken avocado, brie, rocket, herb mayo & basil pesto 25.0

Banana & Bacon rocket, maple syrup and vanilla ice-cream 25.0





LIGHT SNACKS ALL DAY TO 3:30PM

FRUITY RAISIN & APRICOT BRIOCHE with butter 11

TOASTED SANDWICH 13 / TOASTED TURKISH 15

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

CHEESE & FRUIT PLATE with crackers 28

SOMETHING SWEET

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

RASPBERRY SOFT SERVE SUNDAE 15

raspberry compote, cream + chocolate shards GF

LEMON MERINGUE TART + double cream GF 12

ORANGE & ALMOND CAKE 12

served with syrup & double cream GF

STICKY DATE PUDDING 12

hot caramel sauce, double cream & ice-cream

CHEESE CAKE OF THE DAY 12

please also see our display cabinet for other freshly baked creations

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JUST FOR KIDS

KIDS PLATTER 15



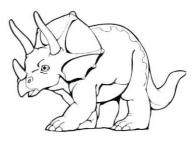
fairy bread, hot chips, fresh fruit, freddo frog, cheese and crackers

KIDS FISH & CHIPS 15 battered fresh fish, chips and tomato sauce

KIDS WAFFLE 19 fresh berries, choc shard, cream, vanilla ice-cream and maple syrup

KIDS CHICKEN BURGER 15

chicken, cheese, aioli, chips and sauce



ICE-CREAM & TOPPING 5 chocolate, caramel, raspberry, vanilla

WIZZ FIZZ WAFFLE 19

sherbet cone, wizz fizz, cream, rainbow ice-cream and raspberry sauce



nutella, fresh strawberries, cream, vanilla ice-cream, choc shard and chocolate sauce

