

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 and 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.

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 **Tasmanian pickled onions** 70
or served with 2 glasses of Broad Acres wine 85



BROAD ACRES WINES

150ml Glass / 750ml Bottle

2023 Sauvignon Blanc	12 / 39
2023 Pinot Gris	12 / 39
2023 Riesling	11 / 36
2022 Chardonnay	13 / 42
2021 Pinot Noir	14 / 45
<small>Bronze Medal 2023 Royal Hobart Show & 2023 Royal Sydney Wine Show</small>	
2019 Sparkling Blanc de Blancs	15 / 49

OTHER TASMANIAN ALCOHOL

Pig & d’Pooch Moscato	12 / 39
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	10
Pagan Blueberry Cider 330ml	12
Pagan Cherry Cider 330ml	12
Spreyton Hard Ginger Beer 330ml	10
Tasmanian Forty Spotted Gin + tonic	10
Tasmanian 666 Vodka +soda+ lime	10
Mimosa	10

NON-ALCOHOLIC BEER

Heaps Normal Quiet XPA 330ml (non-alcoholic)	8
<small>a delicious, refreshing beer. Tropical and citrus aroma with a lingering and unmistakably beery finish. Unfiltered, with balanced bitterness, a subtle malt sweetness, without the downsides</small>	

BRUNCH & LUNCH UNTIL 2:30pm

FREE RANGE EGGS - poached, fried or scrambled with sourdough served with our famous *Tasmanian pickled onions* grilled 19.9 **GFA** add bacon 4.0 add relish or hollandaise 3.00

SMASHED AVO

on sourdough with maple pepitas, beetroot hommus, white truffle oil & dukkah crumb (VG) 20.9 add Poached Egg 3 **GFA**

EGGS BENEDICT

with spinach and hollandaise – choice of: - slow cooked pulled pork, smoked salmon, bacon or ham 23.9 **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 24.9

FARMERS BIG BREKKY

scrambled eggs, bacon, mushrooms, **pickled onion** chorizo, cherry tomatoes, *grilled pickled onions*, hash brown, + toast 30.9
add relish or hollandaise 3.00 **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 20.9

SPANISH STYLE BEANS

Housemade beans with grilled pickled onion chorizo, poached eggs, crumbled feta & toasted garlic bread 30.9 **GFA**

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

SOUP OF THE DAY - See specials board

WOW BEEF HOUSEMADE PIE

Slow cooked Tasmanian Beef, *Tasmanian Chilli Pickled Onions*, *Broad Acres Pinot Noir* served w/ chips and garden salad 29.9

PULLED PORK BURGER

with sauerkraut, swiss cheese, spinach, red onion, *pickled onion* cream cheese, pepperberry aioli, served with double hash browns 24.9 **GFA**

DOUBLE CRUMBED MUSHROOMS **GF**

filled with savoury cream cheese, pesto & hollandaise 23.9

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 29.9 (**VG**), **fried haloumi** 29.9 (**V**),
chicken tenders 30.9 , **grilled salmon** (**GF**) 31.9

JUST LANDED TASMANIAN FISH & CHIPS

beer battered gummy or grilled salmon (**GF**), house made **pickled onion** tartare, fresh salad, chips + *pickled onions* 33.9

SOUTHERN FRIED CHICKEN TACOS

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

PESTO CHICKEN BURGER

Marinated chicken breast fillet w/ pesto, rocket, aioli, semi dried tomatoes & brie cheese in a milk bun + chips 29.9

BOWL OF FRIES 10 **GFA**

ONION RINGS 12

with choice of sauce:

aioli, tomato sauce, bbq sauce, relish, **pickled onion** tartare 3.00

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: Coconut, Almond, Oat, Lactose Free	1

COLD DRINKS

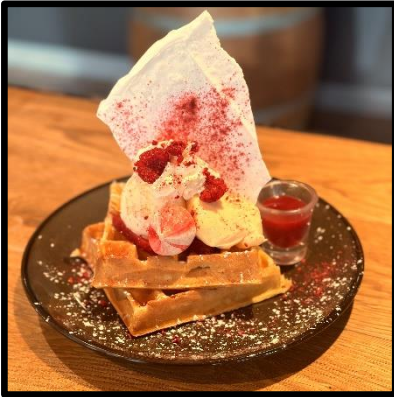
Coke, Coke No Sugar, Sprite, Raspberry	5
Lemon Squash	5
Lemon Lime & Bitters	6.5
Henry's Ginger Beer 500ml	10
Spreyton Ginger Beer 330ml	7.5
Sparkling Water 500ml	6
WOW Sunrise – orange juice + raspberry + sprite	10
Milkshake / Spiders	7.5
Chocolate, Caramel, Raspberry, Vanilla, Strawberry	
Iced Milk Drinks - Chocolate, Coffee, Mocha, Chai	8.5
Cold Brew Iced Latte	6.5
Fresh Cold Pressed Juice – see specials board	9.9
Noah's Juice - Apple, Orange, Apple/Peach/Kiwi/Lime	6.5

WOW WAFFLES GFA

WOW Waffle of the Week see specials board

Lemon Curd

raspberry sauce, meringue
chard, fresh berries and
vanilla ice-cream 24.9



Southern Fried Chicken

rocket, red onion, herb
mayo & maple syrup 24.9



Smoked Chicken

avocado, brie, rocket, herb
mayo & basil pesto 24.9



Banana & Bacon

rocket, maple syrup
and vanilla ice-cream
24.9



LIGHT SNACKS ALL DAY TO 3:30PM

FRUITY RAISIN & APRICOT BRIOCHE with butter 10

TOASTED SANDWICH 12 / TOASTED TURKISH 14

choice of:

- 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 25.9

SOMETHING SWEET

AFFOGATO 15

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

RASPBERRY SOFT SERVE SUNDAE 14

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

LEMON MERINGUE TART 10

+ double cream **GF**

ORANGE & ALMOND CAKE 10

served with syrup & double cream **GF**

STICKY DATE PUDDING 10

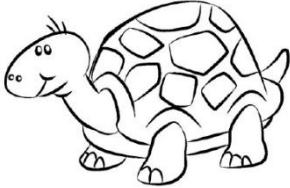
hot caramel sauce, double cream & ice-cream 10

CHEESE CAKE OF THE DAY 10

please also see our display cabinet for other freshly baked creations

JUST FOR KIDS

KIDS PLATTER 14



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

KIDS FISH & CHIPS 15

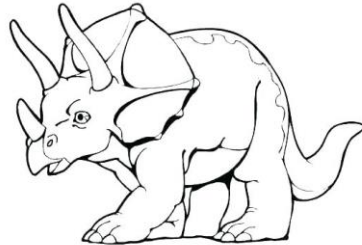
battered fresh fish, chips and tomato sauce

KIDS WAFFLE 15

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 18.9

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



NUTELLA WAFFLE 18.9

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