

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 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
served on choice of: *sourdough* or freshly baked *waffle*
choice of: smoked salmon, bacon or ham **25.0 GFA**

CORN FRITTER WAFFLE - choice of: smoked salmon or bacon or fried
haloumi served with rocket, poached egg, spring onion, avocado, sour
cream + relish **26.0 GFA**

FARMERS BIG BREKKY - scrambled eggs, bacon, mushrooms, **pickled
onion** chorizo, cherry tomatoes, *grilled pickled onions*, hash brown, +
toast **31.0 GFA**
add relish or hollandaise **3.0**

WOW BREKKY BURGER - fried egg, bacon, spinach, tasty cheese,
avocado, hash brown and relish, on a milk bun **21.0**

BOWL OF FRIES **10.0 GFA**
SWEET POTATO CHIPS **12.0**
ONION RINGS **12.0**

add choice of sauces: aioli, tomato sauce, bbq sauce, relish, **pickled
onion** tartare **3.0**

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

LUNCH (ALL DAY) UNTIL 2:30pm

DOUBLE CRUMBED MUSHROOMS - filled with savoury cream cheese topped with hollandaise, side salad with vinaigrette dressing **25.0 GF**

THAI BEEF SALAD - marinated beef, rocket, vermicelli noodles, cucumber, bean shoots, coriander, nim jam and fresh lime **29.0 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 30.0 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, and black sesame seeds **25.0 GFA**

STEAK SANDWICH ON TURKISH – scotch fillet with cos lettuce, aioli, tomato, bacon, fried egg, caramelised onion, relish + chips **36.0**

LAMB MEATBALLS - Tasmanian lamb, with garlic and lemon labneh, rocket, crispy chilli oil, cucumber, **shredded red pickled onion** and feta **29.0 GF**

SIGNATURE 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**

Please advise us any dietary requirements before ordering

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

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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150ml Glass / 750ml Bottle

2023 Riesling

11 / 36

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

2024 Chardonnay

13 / 42

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

2024 Sauvignon Blanc

tropical fruit, lychee, lemon zest, passionfruit



12 / 39

2024 Pinot Gris

*aromatic, exotic fruit characters including
cinnamon spice & ripe lychee*



12 / 39
nashi pear,

2023 Pinot Noir

*fresh & vibrant with bright colour, nice acid
and light tannins, notes of raspberry leaf,
spice and cut flowers*



14 / 45

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, Lemonade, 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, Mocha, Chai	8.5
Cold Brew Iced Latte	6.5
Noah's Juice - Apple, Orange, Apple/Peach/Kiwi/Lime	6.5
Fresh Cold Pressed Juice – see specials board	11

WOW WAFFLES GFA

WOW Waffle of the Week - please see our specials board

Lemon Curd Pavlova

raspberry sauce, pavlova,
fresh berries, raspberry
sorbet, cream, fairy floss 25.0



Southern Fried Chicken

rocket, shredded red
pickled onion, herb mayo &
maple syrup 25.0



Smoked Chicken

avocado, brie, rocket,
herb mayo 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 cinnamon butter 11

TOASTED SANDWICH 13 / TOASTED TURKISH 15

- 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 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

CHEESECAKE OF THE DAY 12

please also see our display cabinet for other freshly baked creations

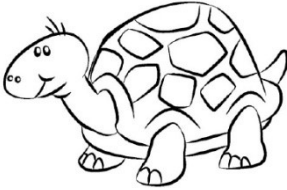
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JUST FOR KIDS

KIDS PLATTER 15



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

KIDS FISH & CHIPS 15

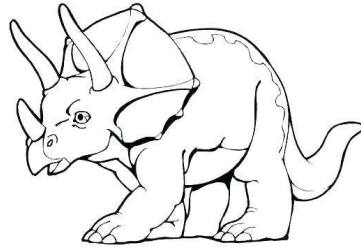
battered fresh fish, chips and tomato sauce

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 WAFFLE 19

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