

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 of 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

Sauvignon Blanc	12 / 39
Pinot Gris	12 / 39
Riesling	12 / 39
Chardonnay	13 / 42
Pinot Noir	14 / 45
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
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BRUNCH & LUNCH UNTIL 2:30pm

FREE RANGE EGGS & BACON - poached, fried or scrambled with sourdough and our famous *Tasmanian pickled onions* grilled 18.5 **GFA** add relish or hollandaise 2.00

SMASHED AVO

on sourdough with maple pepitas, beetroot hommus, white truffle oil & dukkah crumb (VG) 20 add Poached Egg 3 **GFA**

EGGS BENEDICT

with spinach and hollandaise – choice of: - slow cooked pulled pork, smoked salmon, bacon or ham 23 **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 29.5
add relish or hollandaise 2.00 **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 19.5

SPANISH STYLE BEANS

Housemade beans with grilled pickled onion chorizo, poached eggs, crumbled feta & toasted garlic bread 28.9 **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 with *Tasmanian Chilli Pickled Onions* & *Broad Acres Pinot Noir* served w/ chips and garden salad 28.9

PULLED PORK BURGER

with sauerkraut, swiss cheese, spinach, red onion, *pickled onion* cream cheese, pepperberry aioli, served with double hash browns 24
GFA

DOUBLE CRUMBED MUSHROOMS **GF**

filled with savoury cream cheese, pesto & hollandaise 23

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 - your choice of:
tofu 29 (**VG**), **fried haloumi** 29 (**V**), **chicken tenders** 29 , **grilled salmon** (**GF**) 31

JUST LANDED TASMANIAN FISH & CHIPS

beer battered gummy or grilled salmon (**GF**), house made **pickled onion** tartare, fresh salad, chips + *pickled onions* 32.9

SALT & PEPPER FRIED CHICKEN TACOS

with slaw, corn salsa, aioli +black sesame seeds 23.9 **GFA**

CHICKEN PARMIGANA TURKISH

with iceberg, slaw, aioli + chips 28.9

BOWL OF FRIES 9 **GFA**

ONION RINGS 10

with choice of sauce:

aioli, tomato sauce, bbq sauce, relish, **pickled onion** tartare 2.00

HOT DRINKS

Cappuccino / Latte / Flat White	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

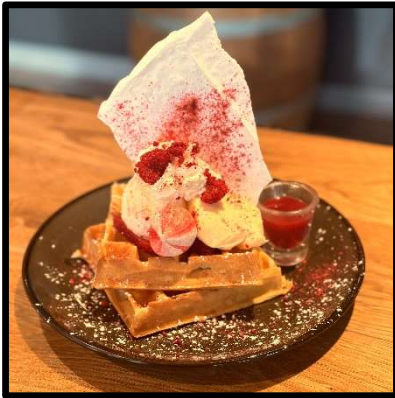
Coke, Coke No Sugar, Sprite, Raspberry	4.9
Lemon Squash	4.9
Lemon Lime & Bitters	6
Henry's Ginger Beer 500ml	10
Spreyton Ginger Beer 330ml	7
Sparkling Water 500ml	6
WOW Sunrise – orange juice + raspberry + sprite	10
Milkshake / Spiders	7
Chocolate, Caramel, Raspberry, Vanilla, Strawberry	
Iced Milk Drinks - Chocolate, Coffee, Mocha, Chai	8
Cold Brew Iced Latte	6
Fresh Cold Pressed Juice – see specials board	9.5
Noah's Juice - Apple, Orange, Apple/Peach/Kiwi/Lime	6

WOW WAFFLES GFA

WOW Waffle of the Week see specials board

Lemon Curd

raspberry sauce, meringue
chard, fresh berries and
vanilla ice-cream 24



Salt & Pepper Chicken

rocket, red onion, herb
mayo & maple syrup 24



Smoked Chicken

avocado, brie, rocket, herb
mayo & basil pesto 24



Banana & Bacon

rocket, maple syrup
and vanilla ice-cream 24



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**

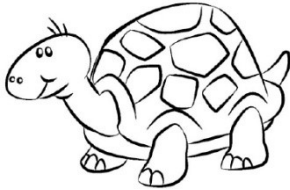
STICKY DATE PUDDING 10

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

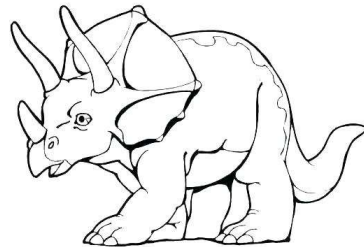
fairy bread, hot chips, fresh fruit, freddo frog, cheese and crackers

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