

# *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.

**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	12 / 39
2022 Chardonnay	13 / 42
2021 Pinot Noir	14 / 45
<small>Bronze Medal 2023 Royal Hobart Show &amp; 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 & 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

**SOUTHERN FRIED CHICKEN TACOS**

with chipotle, slaw, corn, rocket, kewpie mayo + 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

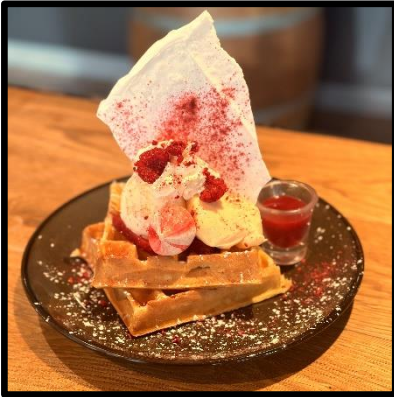
Coke, Coke No Sugar, Sprite, Raspberry	4.9
Lemon Squash	4.9
Lemon Lime & Bitters	6
Henry's Ginger Beer 500ml	10
Spreyton Ginger Beer 330ml	7
Sparkling Water 500ml	6
WOW Sunrise – orange juice + raspberry + sprite	10
Milkshake / Spiders	7
Chocolate, Caramel, Raspberry, Vanilla, Strawberry	
Iced Milk Drinks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



### Southern Fried 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

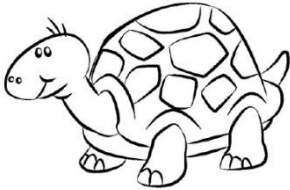
**CHEESE CAKE OF THE DAY 10**

*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

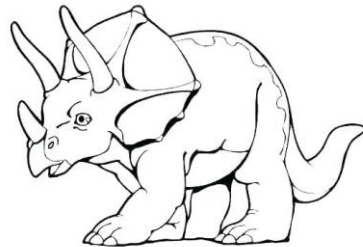
battered fresh fish, chips and tomato sauce

### 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