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

BRUNCH (ALL DAY) 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) 22.9 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 25.9

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

DOUBLE CRUMBED MUSHROOMS GF

filled with savoury cream cheese topped with hollandaise, side salad with herb mayo and pesto 24.9

Please advise us any dietary requirements before ordering

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

LUNCH (ALL DAY) UNTIL 2:30pm

WOW BEEF HOUSEMADE PIE

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

CUBAN SANDWICH

pulled pork with sauerkraut, swiss cheese, spinach, pickles, *pickled onion* cream cheese, served with chips 25.9 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 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 with a vinaigrette dressing, chips + **pickled onions** 33.9

SOUTHERN FRIED CHICKEN TACOS

with chipotle, slaw, corn, rocket, kewpie mayo + black sesame seeds 24.9 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 29.9

BOWL OF FRIES 10 GFA ONION RINGS 12

add choice of sauces:

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



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 Show



2022 Pinot Noir 17 / 55 Gold 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

TASMANIAN ALCOHOL

Boag's Light 375ml	8
Boag's Premium 375ml	10
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

HOT DRINKS

Cappu	ccino / Latte / Flat White / Ristretto	5.5
Spiced	Chai Latte / Vanilla Chai Latte	5.5
Hot Ch	ocolate - White/Dark	5.5
Dirty C	hai / Mocha	6
Espres	so Shot / Short Black / Long Black / Macchiato	5
Baby C	ino	2
Tea -	Earl Grey, English Breakfast, Green Tea,	
	Lemongrass & Ginger, Peppermint, Chai	5
Option	s: Extra Shot, Large, Cream, Bonsoy, Syrups	1
Milklab	o: Almond, Oat, Lactose Free	1
	COLD DRINKS	
Coke, C	Coke No Sugar, Sprite, Raspberry	5
Lemon	Squash	5
Lemon	Lime & Bitters	6.5
-	s Ginger Beer 500ml	10
Spreyt	on Ginger Beer 330ml	7.5
Spreyt	on Sparking Apple Cider 330ml	7.5
	ng Water 500ml	6
	Sunrise – orange juice + raspberry + sprite	10
	ake / Spiders	7.5
	ate, Caramel, Vanilla, Strawberry, Lime	
	ilk Drinks - Chocolate, Cold Brew Coffee,	8.5
Mocha	•	
	rew Iced Latte	6.5
Fresh (Cold Pressed Juice – see specials board	11
Noah's	Juice - Apple, Orange, Apple/Peach/Kiwi/Lime	6.

WOW WAFFLES GFA

WOW Waffle of the Week see our 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 11

TOASTED SANDWICH 13 / TOASTED TURKISH 15

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 26.9

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 18.90

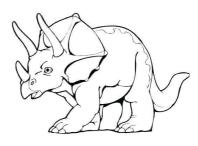
fresh berries, choc shard, cream, vanilla ice-cream and maple syrup

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 icecream, choc shard and chocolate sauce rainbow ice-cream and raspberry sauce