

DELI MENU

Cheese

Manchego - Spain	11
Semi hard Sheep' milk	
Pecorino al Tartufo (Truffle) - Italy	14
Creamy and Sweet Sheep's milk Truffle	
Pecorino di Fossa - Italy	10
Aged Hard Intense Maremma sheep's milk	
Gorgonzola DOP Piccante - Italy	11
Intense aromatic Cow's milk	
Double Cream Brie - SA	9
Soft Rich Cow's milk	
Crottin de Chèvre - France	15
Smooth Delicate Organic Goat's milk	
Buffalo Mozzarella- Italy	12
Italian Buffalo milk	
Parmigiano Reggiano - Italy	11
Aged for 18 - 24 months.	
Fontina - Italy	12
Semi hard Medium Sharp Cow's milk	
Taleggio - Italy	11
Semi soft Aromatic Cow's milk	
Caciocavallo - Italy	11
Stretched curd Cow's milk	
Pecorino Romano - Italy	9
Hard Salty Sheep's milk	

Meat

Jamon Serrano Iberico Porxas - Spain	14
Matured for 24 months. It has a pronounced flavour and a sweet aroma	
Mortadella LP's - NSW	9.5
LP's are smoked in Southern Pride smokers for 10 hours with applewood and ironbark.	
Culatta (Prosciutto Crudo) - Modena Italy	12
Made from the core of the ham and has a distinctive pear shape and flavour.	
Wagyu Bresaola - NSW (Cured Beef)	23
Served with roquette, parmesan cheese	
Salame al Prosciutto & Pistachio - QLD	13
Capocollo (Coppa) - NSW	10
Pork neck that is salted, cured and dried for about 3 to 6 months.	
Porchetta - Homemade	15
Herb and spice rolled pork belly slow cooked for 3 hrs	
Truffle Salami - NSW	12
Speck - Italy	13
Cacciatore Calabrese Salami - NSW (HOT)	9.5
Fish	
Ortiz Anchovies- Spain	17
Cantabrian White - Spain	12
Ortiz Sardines - Spain	15.5

ASSORTED DELI PLATE

CHEESE	35
Pecorino Romano • Moliterno al Tartufo • Buffalo Mozzarella • Double Cream Brie • Quince Paste • Italian Flat Bread	
MEAT	38
Homemade Porchetta • Speck • Capocollo (Coppa) • Mortadella • Artichoke • Focaccia Romana	
BOLOGNA	30
Mortadella • Prosciutto Crudo • Pistacchio & Prosciutto Salame • Stracciatella Cheese • Parmigiano • Rosetta Bread • Fresh Grapes	
NORTHERN ITALY	35
Wagyu Bresaola • Speck • Bruschetta with Cured Lardo • Fontina • Taleggio • Polenta Chip	
CENTRAL ITALY	32
Coppa • Truffle Salame • Pecorino di Fossa • Olive Ascolane • Sausage Bruschetta • Homemade Chicken Pâté • Italian Garlic Bread	
SOUTHERN ITALY	35
Hot Salame Cacciatore • Nduja • Caciocavallo • Buffalo Mozzarella • Sun-dried Tomatoes • Marinated Eggplant & Zucchini • Tomatoes Bruschetta with Ricotta Salata • Homemade Focaccia	
SPANISH	30
Jamon Serrano • Grilled Rodriguez Chorizo • Manchego Cheese • Cantabrian Anchovies • White Anchovies • Tostada Bread	
VEGETARIAN	30
Truffle Cheese • Taleggio • Tomatoes Bruschetta with Ricotta Salata • Fried Pumpkin Flowers • Sun-dried Tomatoes • Marinated Eggplant & Zucchini • Focaccia Romana	

**Gluten free options available*