

*New Farm*  
*Deli*  
Est 1975

# D I N E - I N

Proudly  
serving



# COFFEE

**REGULAR      MUG**

<b>ESPRESSO / SHORT BLACK</b>	<b>3.50</b>	
<b>DOUBLE ESPRESSO / DOPPIO</b>	<b>4.00</b>	
<b>PICCOLO</b>	<b>4.00</b>	
<b>SHORT MACCHIATO</b>	<b>4.00</b>	
<b>LONG MACCHIATO</b>	<b>5.00</b>	
<b>FLAT WHITE</b>	<b>5.00</b>	<b>6.50</b>
<b>CAPPUCCINO</b>	<b>5.00</b>	<b>6.50</b>
<b>LATTE</b>	<b>5.00</b>	<b>6.50</b>
<b>LONG BLACK</b>	<b>5.00</b>	<b>6.00</b>
<b>HOT CHOC</b>	<b>5.00</b>	<b>6.50</b>
<b>CHAI LATTE</b>	<b>5.00</b>	<b>6.50</b>
<b>MOCHA</b>	<b>5.50</b>	<b>7.00</b>
<b>DIRTY CHAI LATTE</b>	<b>6.00</b>	<b>7.00</b>
<b>SUMMER LONG BLACK (W/ICE)</b>	<b>6.50</b>	
<b>SUMMER LATTE (W/ICE)</b>	<b>7.50</b>	
<b>SUMMER MOCHA (W/ICE)</b>	<b>7.50</b>	
<b>AFFOGATO</b>	<b>8.50</b>	
<b>VIENNA</b>	<b>8.50</b>	

## **ALTERNATIVE MILK**

<b>FULL CREAM   SKIM</b>	<b>.00</b>
<b>ALMOND   SOY   OAT   LACTOSE FREE</b>	<b>.50</b>

## **POT OF TEA - FOR ONE | 6.50**

**ENGLISH BREAKFAST | EARL GREY | PEPPERMINT | CAMOMILE | CHAI | GREEN**

## **EXTRAS**

<b>COLD / HOT MILK ON SIDE</b>	<b>.50</b>
<b>EXTRA SHOT COFFEE</b>	<b>1.00</b>
<b>EXTRA CHOC</b>	<b>.50</b>
<b>DECAF</b>	<b>1.00</b>
<b>MARSHMELLOWS</b>	<b>.50</b>
<b>SYRUP - HAZELNUT, VANILLA, CARAMEL</b>	<b>1.00</b>
<b>MUG/CUP OF HOT WATER</b>	<b>3.50</b>
<b>TEA POT RE-FILL / POT OF HOT WATER</b>	<b>4.50</b>

# REFRESHMENTS

## ORGANIC COLD PRESSED | 10.00

NO. 1 | PINEAPPLE | SPINACH | C/CUMBER | SILVERBEET | COS LETTUCE | LIME | MINT

NO. 2 | CARROT | ORANGE | PINEAPPLE | CELERY | LEMON | TURMERIC

NO. 3 | ORANGE | MANGO | PASSIONFRUIT | LUCUMA

NO. 4 | BEETROOT | APPLE | LEMON | GINGER

NO. 5 | ORANGE

NO. 6 | CLOUDY APPLE

## SMOOTHIES | 11.50

MADE ON COCONUT WATER

**VITALE** Mango, strawberry, raspberry, goji berry

**BERRY DETOX** Blueberry, boysenberry, banana, date,

**THE ACAI** Acai puree, blueberry, banana, date, boysenberry

**TROPICALE REBOOT** Mango, pineapple, banana, passionfruit

## BY THE GLASS

**ICED TEA** Whole-leaf tea,lemon-infused | 7.50

**LEMON LIME & BITTERS** House made | 7.50

**MILKSHAKE** Vanilla or chocolate | 9.00

**ICED CHOC, COFFEE OR MOCHA** with ice cream, milk & cream | 9.50

## BOTTLED DRINKS | 7.00

**GINGER BEER**

**LIMONATA**

**LEMONADE**

**ARANCIATA**

**CHINOTTO**

**COKE**

**COKE ZERO**

**ITALIAN NECTARS | 4.50**

## AQUA MINERALE

**SPARKLING 250ML | 5.50**

**SPARKLING 500ML | 7.50**

**STILL WATER 500ML | 6.50**

**SPARKLING 1L | 9.50**

# BREAKFAST

Serving from 6:00 a.m - 11:15 a.m

**EGGS & TOAST** | 16.00

2 Eggs (poached or fried), toast

*ADD: Bacon | 8.00*

**SCRAMBLED EGGS** | 17.00 (V)

Scrambled eggs, toast

**GREEN EGGS** | 25.00 (V)

Scrambled eggs, spinach, Meredith goats' fetta, toast

**FUMATI** | 29.50

smoked salmon cooked through scrambled eggs, capers, green onion, dill, toast

**SPICY LAMB MINCE** | 26.50

Ragout of lamb mince, chili & tomato. With poached egg, deli croutons, toast

**BACON & EGG PANINO** | 24.00

Bacon & fried eggs, ciabatta roll. choice of relish, tomato or bbq sauce (fried eggs only)

**OMELETTA DEL GIORNO** | 24.50

Italian-style Omelette - Choose an option:

**Vege:** Fetta, mushroom, tomato OR

**Meat:** Ham, tomato, cheese

**FRITTATINA DI GRANCHIO (CRAB & CHILLI OMELETTE)** | 31.50

Deli omelette with blue swimmer crab meat, marinated chilli, spring onion and dill. Mixed leaves, toast

**TOASTED MUESLI** | 19.00 (V)

Toasted muesli, dried fruit & nuts, fresh fruit, unsweetened yoghurt, local honeycomb & your choice of milk

**AVOCADO TOAST** | 18.50 (V)

Sourdough toast, goats' cheese fetta, avocado, tomato-herb vinaigrette, pumpkin seeds & poppy seeds

# BREAKFAST

Serving from 6:00 a.m - 11:15 a.m

## **THE ASIAGO | 27.50**

Asiago melt on toast, Italian bacon, poached eggs. pomegranate molasses, pistachio & pecan (poached only)

## **BENEDICT WITH SALMON | 29.50**

Smoked salmon, poached eggs, roast pumpkin, dill, fried capers, hollandaise & toast

## **BENEDICT WITH BACON | 26.50**

Bacon, poached eggs, rocket, hollandaise & toast

## **FUNGHETTO | 29.50 (V)**

Field mushrooms, herbed butter, Meredith goats' fetta, baby tomatoes, avocado, sourdough toast

## **ITALIANO | 32.00**

Prosciutto slices, fior di latte, roma tomatoes, poached eggs, pesto & toasted ciabatta (poached only)

## **MERENDA ROMESCO | 29.50**

(G.F)

Spicy romesco sauce, polenta cake, pork & fennel sausage, poached eggs, pesto, marinated chilli, sweet pea tendrils

## **CLASSIC PANCAKES 21.00**

Pancakes, maple & ice cream

*ADD: Bacon | 8.00*

## **EXTRAS**

**MUSHROOM | AVO | 6.00**

**SMOKED SALMON | PROSCIUTTO | 10.00**

**HALLOUMI | BACON | 8.00**

**POLENTA CAKE | 5.00**

**VANILLA ICE CREAM (P/SCOOP) | 3.00**

**EGGS | WILTED SPINACH | 6.00**

**SOUR DOUGH TOAST (2) | 5.00**

**HOLLANDAISE | RELISH | 3.00**

**MARINATED CHILLI | MAPLE SYRUP | 3.00**

**GOATS' FETTA MARINATED | 4.00**

**FOOD ALLERGIES:** WHEAT, DAIRY, EGGS, NUTS & FISH ARE CONSTANTLY USED IN OUR KITCHEN. PLEASE LET YOUR WAITER KNOW OF ANY FOOD INTOLERANCES AND WE WILL DO OUR BEST TO ASSIST WHERE / IF POSSIBLE. PLEASE BE ASSURED THAT WHILE ALL DUE CARE WILL BE TAKEN IN THE PREPARATION OF YOUR MEAL, WE CANNOT 100% GUARANTEE THAT IT WILL BE TRACE-FREE DUE TO MEALS BEING PREPARED ON THE SAME LINE AS MEALS CONTAINING THE LISTED ALLERGENS ABOVE.

# PANINI

*Serving from 8:00 a.m - until sold out*

**BISTECCA BURGER** | 27.00

Rib eye fillet (100gr), beetroot relish, cheese, tomato, mayo, lettuce & chips

**GREAT ITALIAN** | 16.50 (V)

Pesto, tomato, pan-fried eggplant, provolone cheese

**POSITANO** | 16.50

Ham, olives, provolone, onion jam, lettuce

**HARRIET** | 16.50

Hot salame, olives, sun dried tomato, jarlsberg, artichoke

**HERO** | 16.50

Pastrame, jarlsberg, mayo, artichoke, cucumber, tomato, lettuce, mayo, bacon bits

**TURKEY SPECIAL** | 16.50

Smoked turkey breast, cranberry sauce, avocado, jarlsberg, lettuce

**LA GRANDE** | 17.50

Mortadella, hot salame, artichoke, jarlseberg, tomato, olives

**IL SALMONE PANINO** | 19.50

Smoked salmon, mascarpone, capers, red onion

**DELI BEEF** | 17.50

Roast beef, goats' cheese, beetroot relish, spinach, mayo

**WAGYU** | 18.00

Smoked wagyu, mayo, goats' cheese, tomato, red onion, spinach, pickled gherkin, horseradish & mustard cream

**SORRENTO** | 17.50

Prosciutto, bocconcini, pesto, rocket

**COTOLETTA PANINO** | 18.00

Chicken schnitzel, lettuce, tomato, aioli, green tomato & jalapeno relish

**\*\*\*OUR PANINI ARE SERVED GRILLED. PLEASE TELL US  
IF YOU'D PREFER NON-GRILLED\*\*\***

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# LUNCH

*Serving from 11.45 p.m - 4:00 p.m*

## ANTIPASTI

**MINISTRONE** | 21.00 (V)

Mixed beans & vegetables soup, garlic bread

**PURPETTI CU' SUCU** | 21.00

Ground beef, cheese & herb meatballs, cooked napoli sauce, parmigiano (5)

**SICILIAN PLATE (TO SHARE)** | 55.00

Hot or mild cacciatore, prosciutto, olives, provolone, artichokes, semi-dry tomatoes, red onion, oil & bread

**CHEESE PLATE (TO SHARE)** | 45.00 (V)

A hard, soft & blue cheese from our deli with crackers & olives

**CAPRI PLATE (TO SHARE)** | 31.00

Prosciutto, fior di latte, fresh tomato, bread, local evoo, pesto, olives & balsamic

**OLIVE MISTE** | 11.00 (V)

Warm mixed olives from our deli drizzled with evoo

# LUNCH

*Serving from 11.45 p.m - 4:00 p.m*

## PRIMI PIATTI

**CHILLI & GARLIC SPAGHETTI | 25.00 (V)**

Spaghetti, chilli, white wine, garlic, olive oil, parmigiano

**PESTO RIGATONI | 25.00 (V)**

Rigatoni, basil, almond, garlic pestato, parmigiano

**NAPOLETANA | 29.00 (V)**

Ricotta & spinach ravioli, tomato, basil sauce, parmigiano

**BOLOGNESE CON SPAGHETTI | 30.00**

Spaghetti, tomato, minced beef, red wine sauce, parmigiano

**SPAGHETTI ALL'AMATRICIANA | 30.50**

Spaghetti, cured pork, chilli, white wine, napoli ,parmigiano

**CARBONARA AMERICANA CON SPAGHETTI | 30.50**

Spaghetti, cream, white wine, bacon, onion, garlic, egg, parmigiano

**BEEF LASAGNE | 29.50**

Baked egg pasta sheets, bolognese, mozzarella, parmigiano

**LASAGNE WITH CRAB | 31.50**

Baked egg pasta sheets, grilled zucchini & crab, tomato, white cheese sauce

**RISOTTO**

Seasonal - Please ask your waiter

# LUNCH

*Serving from 11.45 p.m - 4:00 p.m*

## **DUCK RAGU` | 36.00**

Paccheri, ragu`of duck, tomato, white wine, sage & parmigiano

## **POLPETTE E SPAGHETTI | 38.00**

Spaghetti & meatballs (ground beef, cheese, eggs, herbs) simmered in tomato, grated parmigiano

## **VINCE'S SPAGHETTI MARINARA | 38.00**

Spaghetti, mussels, prawns, baby octopus, olive oil, garlic, tomato, marinated chilli

## **MARINARA ROSSA CON SPAGHETTI | 38.00**

Spaghetti, napoli, mussels, prawns, baby octopus, white wine, garlic, marinated chilli

## **SPAGHETTI CON VONGOLE | 35.00**

Spaghetti, clams, white wine, garlic, olive oil, chilli, parsley

## **TRUFFLED RAVIOLI | 35.00**

(V)

Ricotta & spinach ravioli, truffle cream, mushrooms, peas, truffle pecorino

## **PASTA ALTERNATIVES**

SPAGHETTI | RIGATONI | 0.0

GLUTEN FREE PASTA | RISO | RICOTTA RAVIOLI | GNOCCHI 3.00

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# LUNCH

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## SECONDI

### **CALAMARE & SALAD | 29.50**

*Salt & Pepper* OR *Grilled*

Calamare, mint, cucumber, capsicum, onion, cherry tomato salad, jalapeno dressing

### **OCTOPUS SALAD | 35.00**

Char-grilled baby octopus, mixed leaves, tomato, cucumber, olives, fetta & balsamico dressing

### **RIB FILLET (QLD) | 53.00**

Char-grilled grass-fed beef fillet (approx 300gr) & twice-cooked potatoes with peppercorn sauce OR with lemon juice, EVOO & parsley

### **SALMON (TAS) | 39.00**

Grilled salmon fillet with seasonal side - please ask your waiter

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# LUNCH

Serving from 11.45 p.m - 4:00 p.m

## INSALATE

### LA RUCOLA | 19.50

(V)

Rocket, parmesan, apple, walnuts, red onion & citrus dressing

### HOUSE SALAD | 19.50

(V)

Mixed leaves, cherry tomatoes, cucumber, olives, marinated fetta, olive oil & balsamic dressing (v)

*Add: Can of Sicilian Capriccio tuna in oil | 9.00*

### DELI SALAD | 24.50

Mixed leaves, sun dried tomatoes, cucumber, olives, fetta, capsicum, artichoke, eggplant, capers, olive oil & balsamic dressing (v)

### CAESAR SALAD | 23.50

Baby cos, poached egg, pancetta crisps, anchovies, garlic croutons, parmigiano & caesar dressing

*Add: Grilled chicken | 14.00 OR S&P calamare | 18.00*

### SALADE NIÇOISE | 29.50

Tomatoes, hard-boiled eggs, olives, green beans, anchovies, leaves, vinaigrette

*Add: a can of Sicilian Capriccio tuna in oil | 9.00*

## SIDES

GARLIC BREAD | 8.50

BREAD, OIL & BALSAMICO | 8.50

SEASONAL GREENS | 12.00

CHIPS & AIOLI | 10.00

*ADD: GRATED PARMIGIANO | 3.00*

## EXTRAS

GRILLED CHICKEN | 14.00

PROSCIUTTO | SMOKED SALMON | 10.00

S & P CALAMARI | OCCY | 18.00

1 CAN SICILIAN CAPRICCIO TONNO | 9.00

AVOCADO | 6.00

PARMIGIANO | 3.00

SEAFOOD MIX | SALMON FILLET | 25.00

MARINATED CHILLIES | 3.00

# DOLCI

*Our extended selection of cakes & pastries are updated daily.  
Please come view them in our sweets cabinet or ask a staff member*

## **FRANGIPANE TART | 9.50**

Almond frangipane tart, seasonal poached fruit topping

*Add: Ice cream | 3.00 p/scoop*

## **FRUIT & CUSTARD TART | 9.50**

Short-crust pastry, vanilla crème patisserie, fresh fruit topping

## **CHOCOLATE BROWNIE | 9.50**

Made with dark callebaut chocolate

*Add: Ice cream | 3.00 p/scoop*

## **CANNOLI | 7.50**

Pastry tubes crème patisserie filling, roasted nuts.

*Vanilla | Chocolate*

## **MINI CANNOLI | 4.00**

*Ricotta / vanilla / choc (mini only)*

## **LEMON MERINGUE TART | 9.50**

Pastry cups, lemon curd & Italian meringue

## **MINI TARTLETS | 3.50**

## **MINI ITALIAN CHEESECAKES | 4.50**

Chocolate , Lemon or Passionfruit (wheat free)

## **LIMONELLO | 9.00**

Polenta flour, almonds, lemon, rosemary & a dash of lemon curd

(wheat free)

## **TORTINA D'ARANCIO | 7.50**

Petite orange madeira up-side-down & glazed orange slice

*Add: Ice cream | 3.00 p/scoop*

## **DEATH BY CHOCOLATE MINI | 8.00**

Caprese-style callebaut chocolate & almond (wheat free)

## **ORANGE & ALMOND | 7.50**

Mini orange & almond with cream cheese dollop (wheat/dairy free)

## **SALTED CARAMEL AFFOGATO DELUXE | 21.50**

Salted caramel ice cream, crushed pistachio & rose petals, one shot of hazelnut liqueur & one shot of espresso

# DOLCI

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## **RICOTTA, ORANGE & CHOCOLATE PIE | 10,50**

Sicilian-style dense cheesecake featuring ricotta and orange

*Add: Ice cream | 3.00 p/scoop*

## **TIRAMISU | 10.00**

Maria's original recipe: espresso coffee, egg zabaglione, mascarpone cream, sponge fingers & dark cocoa

## **VANILLA SLICE | 10.00**

Light vanilla custard between flaky puff pastry

## **BERRY DREAM | 10.50**

Pistachio sponge, whipped ricotta & berry mousse (wheat-free)

## **STRACCIATELLA | 10.50**

Chocolate sponge, whipped ricotta cream, Belgian chocolate chips

## **TORTA ITALIANA | 10,50**

Liqueur-soaked sponge layers, vanilla & chocolate crème patisserie

## **BASQUE CHEESECAKE | 10.00**

Burnt caramel soft-baked cheesecake

## **BAKED CHEESECAKE 10.50**

Baked cheesecake with seasonal topping (wheat-free)

## **CARROT & WALNUT | 10.50**

Carrot cake, walnut, cream cheese frosting

## **BREAD & BUTTER PUD 10.50**

Panettone, bread, fresh eggs, cream & drunk dried fruit.

*Add: Ice cream | 3.00 p/scoop*

## **PEAR & RICOTTA | 10,50**

Hazelnut sponge, whipped ricotta & pear poached in liqueur (wheat-free)

## **APPLE PIE | 10,50**

Apple, cinnamon & honey baked in hand-rolled pastry

*Add: Ice cream | 3.00 p/scoop*

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