

New Farm
Deli
Est 1975

D I N E - I N

Proudly
serving



COFFEE

REGULAR MUG

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

ALTERNATIVE MILK

FULL CREAM SKIM	.00
ALMOND SOY OAT LACTOSE FREE	.50

POT OF TEA - FOR ONE | 6.50

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

EXTRAS

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

REFRESHMENTS

ORGANIC COLD PRESSED | 10.00

- NO. 1** APPLE | RASPBERRY | PASSIONFRUIT | RHUBARB
NO. 2 APPLE | SPINACH | KALE CUCUMBER | CELERY | LETTUCE | LEMON | GINGER
NO. 3 PINEAPPLE | SPINACH | C/CUMBER | SILVERBEET | COS LETTUCE | LIME | MINT
NO. 4 CARROT | ORANGE | PINEAPPLE | CELERY | LEMON | TURMERIC
NO. 5 ORANGE | MANGO | PASSIONFRUIT | LUCUMA
NO. 6 BEETROOT | APPLE | LEMON | GINGER
NO. 7 ORANGE
NO. 8 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 | 7.50

- 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

Eggs (poached or fried) & toast

Add: Bacon | 8.00

Add: Truffle : 5g | 15.00 OR 10g | 30.00

SCRAMBLED EGGS | 17.00

Scrambled eggs on toast

GREEN EGGS | 25.00

(V)

Scrambled eggs, spinach, Meredith goats' fetta & toast

FUMATI | 29.50

Scrambled eggs, smoked salmon, capers, green onion, dill & toast

SPICY LAMB MINCE | 26.50

Lamb mince in chili & tomato, poached egg, deli croutons & toast

BACON & EGG PANINO | 22.00

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

OMELETTA DEL GIORNO | 23.50

Italian-style Omelette - Choose an option

Vege: Fetta, mushroom, tomato OR Meat: Ham, tomato, cheese

TOASTED MUESLI | 18.00

(V)

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

AVO ROLL | 18.50

(V)

Avocado smash, tomato, salt, cracked pepper, evoo on ciabatta

ADD: Fetta | 3.00

CLASSIC PANCAKES | 21.00

Pancakes, maple & ice cream

ADD: Bacon | 8.00

BREAKFAST

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

BUONGIORNO CROCCHETTA | 29.50

(V)

Eggs poached in napoli, field mushroom, pesto & potato croquettes (poached only)

ADD: Marinated chillies | 3.00 OR Halloumi | 8.00

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 | 27.50

(V)

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

ITALIANO | 30.00

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

THE SICILIAN BREKKY | 29.00

Pork & fennel sausage, caponata of roasted capsicum, onion, spinach & potato, poached eggs & toast (poached only)

EXTRAS

MUSHROOM | AVO | 6.00

SMOKED SALMON | PROSCIUTTO | 10.00

POTATO CROQUETTE (2) | 10.00

HALLOUMI | BACON | 8.00

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

PANINI

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

BISTECCA BURGER | 25.00

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 LIGHTLY GRILLED. PLEASE LET US KNOW IF YOU'D PREFER YOURS SERVED NON-GRILLED

LUNCH

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

ANTIPASTI

MINESTRONE | 21.00

(V)

Mixed beans & vegetables soup & garlic bread

PURPETTI CU' SUCU | 21.00

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

BLACK MUSSELS | 32.00

South Australian black mussels, tomato, garlic & chilli concasse with garlic bread

SICILIAN PLATE (TO SHARE) | 53.00

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

CHEESE PLATE (TO SHARE) | 45.00

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

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 | 28.00 (V)

Ricotta & spinach ravioli, tomato, basil sauce & parmigiano

BOLOGNESE CON SPAGHETTI | 29.00

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

SPAGHETTI ALL'AMATRICIANA | 29.50

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

CARBONARA AMERICANA CON SPAGHETTI | 29.50

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

PUTTANESCA CON RIGATONI | 29.50

Rigatoni, tomatoes, olives, capers, anchovy, chilli, herbs & parmigiano

BEEF LASAGNE | 29.00

Baked egg pasta sheets, bolognese, mozzarella & parmigiano

LASAGNE WITH CRAB | 30.50

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

LUNCH

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

DUCK RAGU` | 33.00

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

POLPETTE E SPAGHETTI | 36.00

Spaghetti & meatballs of ground beef, cheese & herbs in tomato & parmigiano

VINCE'S SPAGHETTI MARINARA | 35.00

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

MARINARA ROSSA CON SPAGHETTI | 35.00

Spaghetti, napoli, mussels, prawns, baby octopus, white wine, garlic & a hint of chilli

SPAGHETTI CON VONGOLE | 34.00

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

TRUFFLED RAVIOLI | 35.00 (V)

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

RISOTTO | 35.00

Seasonal - Please ask your waiter

PASTA ALTERNATIVES

SPAGHETTI | RIGATONI | 0.0

GLUTEN FREE PASTA | RISO | RICOTTA RAVIOLI | GNOCCHI 3.00

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.

LUNCH

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

SECONDI

CALAMARE & SALAD | 28.00

Salt & pepper OR Grilled

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

OCTOPUS SALAD | 33.00

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

VITELLO SCALOPPINE 39.50

Pan-fried Veal, mushrooms, broccoli, egg fettucine, marsala (fortified wine) from Sicily, fresh cream & fresh herbs

Add truffle : 5g | 15.00 OR 10g | 30.00

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LUNCH

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INSALATE

LA RUCOLA | 19.50

(V)

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

POMODORI | 23.50

(V)

Roma tomatoes, bocconcini, basil, red onion, dried black olives, oregano & evoo

HOUSE SALAD | 19.50

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

Add: Can of Sicilian 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

SIDES

GARLIC BREAD | 8.50

BREAD, OIL & BALSAMICO | 8.50

SEASONAL GREENS | 12.00

CHIPS & AIOLI | 10.00

ADD: TRUFFLE (5G) | 15.00 OR PARMIGIANO | 3.00

EXTRAS

GRILLED CHICKEN | 14.00

S & P CALAMARI | OCCY | 18.00

SEAFOOD MIX | SALMON FILLET | 25.00

AVOCADO | 6.00

PARMIGIANO | MARINATED CHILLIES | 3.00

PROSCIUTTO | SMOKED SALMON | 10.00

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

Add: Ice cream | 3.00 p/scoop

FRUIT & CUSTARD TART | 9.50

Short-crust pastry, vanilla crème patisserie & fresh fruit

CHOCOLATE BROWNIE | 9.50

Made with dark callebaut chocolate

Add: Ice cream | 3.00 p/scoop

CANNOLI | 7.50

MINI CANNOLI | 4.00

Pastry tubes with crème patisserie & roasted nuts.

Vanilla OR Chocolate OR Ricotta (ricotta is mini only)

LEMON MERINGUE TART | 9.50

MINI TARTLETS | 3.50

Pastry cups, lemon curd & Italian meringue

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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PEAR & RICOTTA | 10,50

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

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, cream cheese frosting & walnuts

BREAD & BUTTER PUD 10.50

Panettone, fresh eggs, cream & drunk dried fruit.

Add: Ice cream | 3.00 p/scoop

APPLE PIE | 10,50

Apple, cinnamon & honey baked in hand-rolled pastry

Add: Ice cream | 3.00 p/scoop

SOUR CHERRY PIE | 10.50

Spiced sour cherries in hand-rolled pastry

Add: Ice cream | 3.00 p/scoop

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