

New Farm
Deli

Est 1975

D I N E - I N

Proudly
serving



COFFEE

REGULAR MUG

ESPRESSO / SHORT BLACK	4.00	
DOUBLE ESPRESSO / DOPPIO	4.50	
PICCOLO	5.00	
SHORT MACCHIATO	4.50	
LONG MACCHIATO	5.70	
FLAT WHITE	5.70	6.70
CAPPUCCINO	5.70	6.70
LATTE	5.70	6.70
LONG BLACK	5.70	6.70
HOT CHOC	5.70	6.70
CHAI LATTE	5.70	6.70
MOCHA	6.00	7.00
DIRTY CHAI LATTE	6.20	7.20
SUMMER LONG BLACK (W/ICE)	7.00	
SUMMER LATTE (W/ICE)	8.00	
SUMMER MOCHA (W/ICE)	8.50	
AFFOGATO	8.50	
VIENNA	8.50	
MAGIC	6.00	
ALTERNATIVE MILK		
FULL CREAM SKIM	.00	
ALMOND SOY OAT LACTOSE FREE	.70	

POT OF TEA - (POT FOR ONE) | 6.70

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
SMALL JUG OF HOT WATER	.00
TEAPOT OF HOT WATER (FOR TEA POT RE-FILL)	4.50

REFRESHMENTS

COLD-PRESSED JUICE | 11.00

ALL-NATURAL. NO PRESERVATIVES, NO CONCENTRATES OR ADDED SUGAR

THE GREEN	Green apple, celery, pear, silverbeet, lemon, ginger
WATERMELON	Watermelon, green apple, strawberry, lime
SUBLIME PINE	Pineapple, pear, green apple, lemon, mint
BEETROOT	Beetroot, green apple, carrot, lime, ginger
ORANGE	Valencia orange

BY THE GLASS

ICED TEA	House-made whole-leaf tea, lemon-infused	8.00
LEMON, LIME & BITTERS	House	8.00
MILKSHAKE	Vanilla or chocolate	9.50
ICED CHOC DELUXE	Cold milk, French choc sauce, ice cream, cream	10.00
ICED COFFEE DELUXE	Cold espresso coffee, cold milk, ice cream, cream	10.00
ICED MOCHA DELUXE	Same as iced coffee deluxe + chocolate sauce	10.50

SMOOTHIES | 12.00

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

BOTTLED DRINKS

CARBONATED

GINGER BEER	7.50
LIMONATA	7.50
LEMONADE	7.50
ARANCIATA	7.50
CHINOTTO	7.50
COKE	7.50
COKE ZERO	7.50

AQUA MINERALE

SPARKLING 250ML	5.70
SPARKLING 500ML	7.70
STILL WATER 500ML	6.70
SPARKLING 1L	9.70

ITALIAN NECTARS	5.00
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BREAKFAST

Taking orders from 6:00 a.m til 11:15 a.m

EGGS & TOAST | 17.00

2 Eggs (poached or fried), toast

ADD: Bacon | 9.00

SCRAMBLED EGGS | 19.00 (V)

Scrambled eggs, toast

GREEN EGGS | 26.50 (V)

Scrambled eggs, spinach, Meredith goats' fetta, toast

FUMATI | 32.50 (I)

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

SPICY LAMB MINCE | 29.00

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

BACON & EGG PANINO | 26.00

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

OMELETTA DEL GIORNO | 28.00

Italian-style Omelette **Vege:** Fetta, mushroom, tomato
OR Meat: Ham, tomato, cheese

FRITTATINA DI GRANCHIO (CRAB & CHILLI OMELETTE) | 34.00 (M)

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

TOASTED MUESLI | 20.90 (V)

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

AVOCADO TOAST | 19.50 (V)

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

BREAKFAST

Taking orders from 6:00 a.m. til 11:15 a.m

THE ASIAGO | 29.50

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

BENEDICT WITH SALMON | 31.50

(I)

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

BENEDICT WITH BACON | 29.90

Bacon, poached eggs, rocket, hollandaise & toast

FUNGHETTO | 30.90 (V)

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

ITALIANO | 34.50

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

CENZO'S MERENDA | 29.50 (G.F/DF)

Grilled beef steak (100g) with sliced fresh tomato, avocado & evoo

CLASSIC PANCAKES | 22.50

Pancakes, maple & ice cream

ADD: Bacon | 9.00

EXTRAS

ADD-ONS TO YOUR BREAKFAST SELECTION

MUSHROOM | ½ AVO | 7.00

SMOKED SALMON | PROSCIUTTO | 11.00

HALLOUMI | BACON | 9.00

EGGS | WILTED SPINACH | 7.00

SOUR DOUGH TOAST (2) W/ BUTTER | 7.00

VANILLA ICE CREAM (P/SCOOP) | 4.00

HOLLANDAISE | RELISH | HOUSE CHILLI | 3.00

GOATS' FETTA MARINATED | 4.00

MAPLE SYRUP | 3.00

SOMETHING MORE

FRUIT TOAST W/BUTTER (2) 9.00

FRUIT TOAST W/BUTTER (1) 5.00

BANANA BREAD W/BUTTER (1) 7.50

CROISSANT W/BUTTER 7.50

HAM & CHEESE XANT (GRILLED) 11.50

ALMOND CROISSANT 10.00

PANINI

Serving from 8:00 a.m until sold out

BISTECCA BURGER | 28.90

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

GREAT ITALIAN | 17.70 (V)

Pesto, tomato, pan-fried eggplant, provolone cheese

POSITANO | 17.70

Ham, olives, provolone, onion jam, lettuce

HARRIET | 17.70

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

HERO | 17.70

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

TURKEY SPECIAL | 17.70

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

LA GRANDE | 18.70

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

IL SALMONE PANINO | 20.90 (I)

Smoked salmon, mascarpone, capers, red onion

DELI BEEF | 18.70

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

WAGYU | 19.50

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

SORRENTO | 18.70

Prosciutto, bocconcini, pesto, rocket

COTOLETTA PANINO | 19.50

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

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

FOOD ALLERGIES: Wheat, dairy, eggs, nuts & fish are in constant use in our kitchens. please Let your waiter know if 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 of the above allergens

LUNCH

Taking orders from 11.30 a.m til 3.55p.m

ANTIPASTI

MINISTRONE | 22.50 (V)

Mixed beans & vegetables soup, garlic bread

PURPETTI CU' SUCU | 23.50

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

SICILIAN PLATE (TO SHARE) | 59.00

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

CHEESE PLATE (TO SHARE) | 49.50 (V)

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

CAPRI PLATE (TO SHARE) | 34.50

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

OLIVE MISTE | 12.50 (V)

Warm mixed olives from our deli drizzled with evoo

LUNCH

Taking orders from 11.30 a.m til 3.55p.m

PRIMI PIATTI

CHILLI & GARLIC SPAGHETTI | 27.00 (V)

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

PESTO RIGATONI | 29.00 (V)

Rigatoni with house-made pesto of basil, cheese, almond & garlic
Served w/parmigiano

NAPOLETANA | 31.00 (V)

Ricotta & spinach ravioli, tomato, basil sauce, parmigiano

BOLOGNESE CON SPAGHETTI | 33.00

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

SPAGHETTI ALL'AMATRICIANA | 33.00

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

CARBONARA AMERICANA CON SPAGHETTI | 33.00

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

LASAGNE ALLA BOLOGNESE | 32.50

Baked egg pasta sheets, bolognese sauce, mozzarella, parmigiano

LASAGNE WITH CRAB | 34.00

(M)

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

RISOTTO

Seasonal - Please ask your waiter

LUNCH

Taking orders from 11.30 a.m til 3.55pm

DUCK RAGU` | 38.50

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

POLPETTE E SPAGHETTI | 40.70

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

VINCE'S SPAGHETTI MARINARA | 40.70

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

(M)

MARINARA ROSSA CON SPAGHETTI | 40.70

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

(M)

SPAGHETTI CON VONGOLE | 37.50

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

(I)

TRUFFLED RAVIOLI | 37.50

(V)

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

PASTA ALTERNATIVES

SPAGHETTI | RIGATONI | 0.0

GLUTEN FREE PASTA | RISO | RICOTTA RAVIOLI | GNOCCHI 4.00

LUNCH

Taking orders from 11.30 a.m to 3.55 p.m Daily

SECONDI

CALAMARE & SALAD | 32.00

(I)

Salt & Pepper

OR

Grilled (g.f)

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

OCTOPUS SALAD | 37.50

(I)

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

SALMON | 41.90

(I)

Grilled salmon fillet with seasonal side - please ask us

RIB FILLET (QLD) | 56.90

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

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LUNCH

Taking orders from 11.30 a.m to 3.55 p.m daily

INSALATE

LA RUCOLA | 21.00 (V)
Rocket, parmesan, apple, walnuts, red onion & citrus dressing

HOUSE SALAD | 21.00 (V)
Mixed leaves, cherry tomatoes, cucumber, olives, marinated fetta, red onion, olive oil & balsamic dressing (v)
Add: Can of Sicilian Capriccio tuna in oil | 9.00

DELI SALAD | 26.50 (V)
Mixed leaves, sun dried tomatoes, cucumber, olives, fetta, capsicum, artichoke, eggplant, capers, red onion, olive oil & balsamic dressing

CAESAR SALAD | 25.50
Baby cos, poached egg, pancetta crisps, anchovies, garlic croutons, red onion, parmigiano & caesar dressing
Add: Grilled chicken | 14.00 OR S&P calamare | 18.00

SALADE NIÇOISE | 32.50
Tomatoes, hard-boiled eggs, olives, green beans, anchovies, leaves, red onion & vinaigrette
Add: a can of Sicilian Capriccio tuna | 9.00 (highly recommended)

SIDES

GARLIC BREAD | 9.50

BREAD, OIL & BALSAMICO | 9.50

SEASONAL GREENS | 12.50

CHIPS & AIOLI | 10.70 *ADD: GRATED PARMIGIANO | 3.00*

EXTRAS

GRILLED CHICKEN | 14.00

PROSCIUTTO | SMOKED SALMON | 11.00

S & P CALAMARI | OCCY | 18.00

1 CAN SICILIAN CAPRICCIO TONNO | 9.00

AVOCADO | 7.00

PARMIGIANO | 3.00

SEAFOOD MIX | SALMON FILLET | 25.00

HOUSE CHILLIES | 3.00

DOLCI

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

FRANGIPANE TART | 10.00

Almond frangipane tart, seasonal poached fruit topping

Add: Ice cream | 4.00 p/scoop

FRUIT & CUSTARD TART | 10.00

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

LIMONELLO | 9.50

Polenta flour, almonds, lemon, rosemary & a dash of lemon curd
(wheat free)

TORTINA D'ARANCIO | 8.00

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

Add: Ice cream | 4.00 p/scoop

ORANGE & ALMOND | 8.30

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

LEMON MERINGUE TART | 9.90 MINI LEMON MERINGUE TARTLET | 3.70

Pastry cups, lemon curd & Italian meringue

MINI ITALIAN CHEESECAKES | 4.80

Chocolate , Lemon or Passionfruit (wheat free)

CHOCOLATE BROWNIE | 10.50

Made with dark callebaut chocolate

Add: Ice cream | 4.00 p/scoop

DEATH BY CHOCOLATE MINI | 8.50

Caprese-style callebaut chocolate & almond (wheat/dairy free)

CHOCOLATE HEAVEN | 11.00

ground almonds, eggs, callebaut chocolate (wheat/dairy free)

CANNOLI | 7.70

Pastry tubes piped with crème patisserie filling, roasted nuts.

Vanilla | Chocolate

MINI CANNOLI | 4.30

Vanilla | Chocolate | Ricotta

SALTED CARAMEL AFFOGATO DELUXE | 24.00

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 | 11,50

Sicilian-style dense cheesecake featuring ricotta and orange

Add: Ice cream | 4.00 p/scoop

TIRAMISU | 11.00

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

VANILLA SLICE | 11.00

Light vanilla custard between flaky puff pastry

BERRY DREAM | 11.50

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

STRACCIATELLA | 11.50

Chocolate sponge, whipped ricotta cream, Belgian chocolate chips

TORTA ITALIANA | 11,50

Liqueur-soaked sponge layers, vanilla & chocolate crème patisserie

BASQUE CHEESECAKE | 10.70

Burnt caramel soft-baked cheesecake

BAKED CHEESECAKE | 11.50

Baked cheesecake with seasonal topping (wheat-free)

CARROT & WALNUT | 11.50

Carrot cake, walnut, cream cheese frosting

BREAD & BUTTER PUD | 11.50

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

Add: Ice cream | 4.00 p/scoop

PEAR & RICOTTA | 11,50

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

APPLE PIE | 11,50

Apple, cinnamon & honey baked in hand-rolled pastry

Add: Ice cream | 4.00 p/scoop

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