

*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	4.50	
FLAT WHITE	4.50	5.50
CAPPUCCINO	4.50	5.50
LATTE	4.50	5.50
LONG BLACK	4.50	5.00
HOT CHOC	4.50	5.50
CHAI LATTE	4.50	5.50
MOCHA	5.00	6.00
DIRTY CHAI LATTE	5.00	6.00
ICED LONG BLACK	5.50	
ICED LATTE / SUMMER	6.00	
SUMMER MOCHA	6.50	
AFFOGATO	7.00	
VIENNA	6.00	
ICED CHOC OR ICED MOCHA	8.00	
MILKSHAKE (VANILLA OR CHOC)	8.00	

## ALTERNATIVE MILK

FULL CREAM | SKIM | LACTOSE FREE

ALMOND | SOY | OAT .50

## POT OF TEA - FOR ONE | 6.00

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

## EXTRAS

COLD / HOT MILK ON SIDE	.50
EXTRA SHOT COFFEE	.50
EXTRA CHOC	.50
DECAF	.50
MARSHMELLOWS	.50
SYRUP - HAZELNUT, VANILLA, CARAMEL	.50
MUG OF HOT WATER	3.50
TEA POT (LARGE) OF HOT WATER	4.50

# REFRESHMENTS

## FRESH JUICE | 9.50

- APPLE, CUCUMBER, CELERY, MINT
- BEETROOT, CARROT, GINGER
- APPLE CARROT, ORANGE, CELERY

Add: extra item | .50

## SMOOTHIES | 11.50

ALL MADE ON COCONUT WATER  
(NO ALTERATIONS AVAILABLE)

### 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

## AQUA MINERALE

SPARKLING 250ML | 5.50

SPARKLING 500ML | 7.50

STILL WATER 500ML | 6.50

SPARKLING 1L | 9.50

## BOTTLED JUICE | 7.50

APPLE, PEACH, KIWI

APPLE, WATERMELON, MINT

APPLE, GUAVA

APPLE, MANGO, FEIJOA

APPLE

## BY THE GLASS

ICED TEA | 7.50

House-brewed using whole-leaf tea,  
lemon-infused

LEMON LIME & BITTERS |  
7.50

House made

ORANGE JUICE | 7.00

Cold pressed, preservative free,  
100% juice

## BOTTLED DRINKS | 7.00

GINGER BEER

LIMONATA

LEMONADE

ARANCIATA

CHINOTTO

COKE

COKE ZERO

ITALIAN NECTARS | 4.50

# BREAKFAST

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

## **EGGS & TOAST | 14.50**

**Eggs (poached or fried) with toast**

*ADD: Bacon | 7.00*

## **SCRAMBLE EGGS | 15.50**

**Scrambled eggs on toast**

## **GREEN EGGS | 20.50**

**(V)**

**Scrambled eggs, spinach & Meredith goats' fetta on toast**

## **FUMATI | 24.00**

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

## **SPICY LAMB MINCE | 22.50**

**Bowl of lamb mince simmered in chili & tomato. Topped with a poached egg, deli croutons & toast on side**

## **BACON & EGG PANINO | 20.50**

**Bacon & fried eggs on crusty ciabatta with your choice of relish, tomato or bbq sauce  
(fried eggs only)**

## **OMELETTA DEL GIORNO | 21.00**

**Italian-style Omelette - Choose an option**

*Vege: Fetta, mushroom, tomato*

*Meat: Ham, roast capsicum, cheese*

## **TOASTED MUESLI | 16.50**

**(V)**

**Lightly toasted muesli of premium wholegrains, dried fruit & nuts. Served with fruit, unsweetened yoghurt, local honeycomb & your choice of milk**

## **AVO ROLL | 17.50**

**(V)**

**Avocado smash, sliced tomato, salt, cracked pepper & evoo on crusty ciabatta roll**

*ADD: Fetta | 3.00*

## **CLASSIC PANCAKES | 21.00**

**Pancakes served with maple & ice cream**

*ADD: Bacon | 7.00*

# BREAKFAST

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

## **BUONGIORNO CROCCHETTA | 25.50**

**(V)**

**Eggs poached in napoli sauce served over field mushrooms & topped with pesto. Served with potato croquettes (poached only)**

*ADD: Marinated chillies | 3.00 OR Halloumi | 7.00*

## **THE ASIAGO | 23.50**

**Asiago cheese melt on toast, finely sliced speck & two poached eggs.**

**Finished with pomegranate molasses, pistachio & pecan *(poached only)***

## **COTTO STACK | 22.50**

**Roasted pumpkin, wilted spinach, thick cut grilled ham drizzled with house orange glaze. Served with toast**

## **BENEDICT WITH SALMON | 25.00**

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

## **BENEDICT WITH BACON | 23.50**

**Bacon, poached eggs, rocket & hollandaise on toast**

## **FUNGHETTO | 24.00**

**Grilled field mushrooms, herbed butter, Meredith goats' fetta, blistered baby tomatoes, avocado & toasted sourdough (v)**

## **ITALIANO | 26.00**

**Prosciutto slices, fior di latte, fresh roma tomato, poached eggs, pesto drizzle & toasted ciabatta *(poached only)***

## **THE SICILIAN BREKKY | 25.50**

**Sicilian-style pork & fennel sausage slices with caponata of roasted capsicum, onion, spinach & potato. Topped with poached eggs & toast *(poached only)***

## **EXTRAS**

**SMOKED SALMON | PROSCIUTTO 9.00**

**MUSHROOMS | AVO | 6.00**

**POTATO CROQUETTES (2) 9.00**

**HALLOUMI | BACON | 7.00**

**VANILLA ICE-CREAM | P/Scoop 3.00**

**EGGS (2) | WILTED SPINACH 5.00**

**GRILLED TOMATOES 6.00**

**FRESH SOURDOUGH | TOAST (2) 5.00**

**HOLLANDAISE | RELISH | 3.00**

**MARINATED CHILLI | MAPLE SYRUP 3.00**

# LUNCH

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

## PANINI

OUR PANINI ARE SERVED LIGHTLY GRILLED. PLEASE LET YOUR WAITER KNOW IF YOU'D PREFER YOURS FRESH

### **GREAT ITALIAN | 14.00**

Pesto, tomato, pan-fried eggplant, provolone (v)

### **POSITANO | 14.50**

Ham, olives, provolone, onion jam, lettuce

### **HARRIET | 15.00**

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

### **HERO | 15.00**

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

### **TURKEY SPECIAL | 15.50**

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

### **LA GRANDE | 16.50**

Mortadella, hot salame, artichoke, jarlsberg, tomato, olives

### **DELI BEEF | 16.50**

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

### **IL SALMONE | 17.00**

Smoked salmon, mascarpone, capers, red onion

### **SORRENTO | 17.00**

Prosciutto, bocconcini, pesto, rocket

### **WAGYU | 18.00**

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

### **BISTECCA BURGER | 22.50**

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

## PIADINE | 13.50

ITALIAN STYLE FLATBREAD LIGHTLY TOASTED

**LAMB | Spicy lamb mince, mayo, spinach, fetta, mozzarella**

**CLASSICO | Leg ham, jarlsberg, tomato, mayo**

**PROSCIUTTO | Basil leaves, prosciutto, gruyere**

# LUNCH

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

## ANTIPASTI

### **MINISTRONE | 18.00**

**(V)**

Traditional soup of mixed beans & vegetables. Served with garlic bread

### **OLIVE MISTE | 11.00**

Mixed olives from our deli. Warm, drizzled with evoo

### **BRUSCHETTA ALLA CAPONATA | 22.50**

**(V)**

Toasted Italian bread topped rustic ratatouille of eggplant, roast capsicum, zucchini, onion & a dash of balsamic. Finished with basil

### **SUPPLI' | 20.00**

Roman-style Suppli`al Telefono - hand-rolled little barrels of flavoured risotto hand-rolled & stuffed with fresh mozzarella then rolled in crumbs & deep fried (4)

### **BLACK MUSSELS | 29.50**

South Australian black mussels steamed in tomato, garlic & chilli concasse. Served with toasted garlic bread

### **PURPETTI CU' SUCU | 20.00**

Traditional Italian meatballs made with ground beef, cheese & herbs simmered in rich tomato sauce. Topped with grated parmesan (5)

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

**(V)**

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

### **SICILIAN PLATE (TO SHARE) | 47.50**

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

### **CAPRI PLATE (TO SHARE) | 27.00**

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

# LUNCH

*Serving from 11:45 p.m - 4:00 p.m*

## PRIMI PIATTI

### **CHILLI & GARLIC SPAGHETTI | 22.50**

Spaghetti tossed through chilli, white wine, garlic & olive oil. Finished with grated cheese (v)

### **PESTO SPAGHETTI | 22.50**

Our house-made pestato of basil, almond, garlic & parmigiano tossed through spaghetti. Finished with grated cheese (v)

### **NAPOLETANA | 24.50**

Traditional tomato & basil sauce tossed through Ricotta & Spinach Ravioli. Finished with grated cheese (v)

### **BOLOGNESE CON SPAGHETTI | 25.50**

Long-simmered sauce of tomato, minced beef & red wine .Finished with grated cheese.

### **SPAGHETTI ALL'AMATRICIANA | 26.50**

Cured pork pieces, marinated chilli, white wine & napoli sauce tossed through spaghetti. Finished with grated cheese

### **CARBONARA AMERICANA CON FETTUCCINE | 26.50**

The American version of a carbonara made with cream, white wine, bacon, garlic & egg tossed through fettuccine. Finished with grated cheese

### **PUTTANESCA CON RIGATONI | 26.50**

Long-simmered tomatoes, olives, capers, anchovy, chilli & fresh herbs cooked through rigatoni pasta & finished with grated cheese

### **BEEF LASAGNE | 26.00**

Oven-baked layers of egg pasta sheets, bolognese sauce, mozzarella & parmigiano cheese.

### **LASAGNE WITH CRAB | 28.50**

Egg pasta sheets & grilled zucchini layered in a creamy tomato, crab & cheese sauce



# LUNCH

*Serving from 11:45 p.m - 4:00 p.m*

## **DUCK RAGU` | 31.00**

Rich ragu` of duck, tomato, white wine & sage tossed through paccheri pasta. Finished with grated cheese

## **POLPETTE E SPAGHETTI | 31.00**

Traditional Italian meatballs made with ground beef, cheese & herbs simmered in rich tomato & tossed through spaghetti. Finished with grated cheese.

## **VINCE'S SPAGHETTI MARINARA | 31.00**

Fresh seafood tossed through olive oil, garlic, tomato pieces & chilli. Tossed through spaghetti

## **MARINARA ROSSA CON SPAGHETTI | 31.00**

Fresh seafood simmered in Napoli sauce, white wine, garlic & chilli. Tossed through spaghetti

## **SPAGHETTI CON VONGOLE | 30.50**

Fresh clams, white wine, garlic, olive oil & chilli tossed through spaghetti

## **TRUFFLED RAVIOLI | 31.50**

(V)

Ricotta & spinach ravioli simmered in truffle cream, mushrooms & peas. Topped with shaved truffle cheese

## **RISOTTO | 33.00**

Pumpkin & sausage with roast fennel & leek.

## **PASTA ALTERNATIVES**

**SPAGHETTI | FETTUCCINE | 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 a.m - 4:00 p.m

## SECONDI

### **CALAMARE & SALAD | 25.50**

#### **SALT & PEPPER OR GRILLED CALAMARE**

Tender strips of calamare (your choice S&P or grilled) served with salad of mint, cucumber, capsicum, onion, cherry tomato salad & jalapeno dressing

### **OCTOPUS SALAD | 29.50**

Twice-cooked whole baby octopus on salad of mixed leaves, tomato, cucumber, olives, fetta & balsamico dressing

### **RIB FILLET (QLD) | 44.00**

Char-grilled grass-fed beef fillet (300gr) w/ twice-cooked potatoes & the choice of either our famous peppercorn sauce  
OR with lemon juice, extra virgin olive oil & parsley

### **AGNELLO | 34.00**

Slow-roasted lamb shoulder served with creamy potato mash, roast leek & toasted sesame

### **SNAPPER CON MINESTRA | 37.00**

Pan-fried Snapper fillet served over minestra (soup) of fennel, carrot, onion & tomato & cannellini beans. Finished with green evoo

### **SALMON (TAS) | 36.00**

Grilled salmon fillet served with seasonal side - please ask your waiter

### **TENTACOLO DI POLPO ALLA GRIGLIA | 31.00**

Char-grilled Australian octopus tentacle served on warm salad of boiled potatoes, green beans, cherry tomatoes, lemon juice & evoo dressing

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# LUNCH

Serving from 11:45 a.m - 4:00 p.m

## INSALATE

### LA RUCOLA | 18.00

Rocket, parmesan, apple, walnuts, red onion & citrus dressing (v)

### POMODORI | 21.50

Salad of ripe roma tomatoes, torn bocconcini cheese, basil, red onion & dried black olives. Dressed with oregano & evoo (v)

### HOUSE SALAD | 18.50

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

*Add: Can of Sicilian tuna in oil | 8.00*

### DELI SALAD | 21.50

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

### CAESAR SALAD | 21.50

Baby cos tossed in caesar dressing with poached egg, pancetta crisps, anchovies, garlic croutons, parmesan cheese

*Add: Grilled chicken tenderloin | 12.00 OR Salt & pepper calamare | 15.00*

## SIDES

### GARLIC BREAD | 8.50

### BREAD, OIL & BALSAMICO | 8.50

### SEASONAL GREENS | 12.00

### CHIPS & AIOLI | 9.50

## EXTRAS

GRILLED CHICKEN TENDERLOIN | 12.00

S & P CALAMARI | OCCY | 15.00

SEAFOOD MIX | SALMON FILLET | 20.00

AVOCADO | 6.00

PARMESAN | MARINATED CHILLIES | 3.00

PROSCIUTTO | SMOKED SALMON | 9.00

# DOLCI

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

## **APPLE PIE | 9.50**

**Apple seasoned with cinnamon & honey baked in hand-rolled pastry**

*Add: Ice cream | 3.00 p/scoop*

## **SOUR CHERRY PIE | 9.50**

**Spiced sour cherry filling cooked in hand-rolled pastry**

*Add: Ice cream | 3.00 p/scoop*

## **PEAR & RICOTTA | 9.50**

**Hazelnut sponge filled with whipped ricotta & pear poached in liqueur (wheat-free)**

## **TIRAMISU | 9.50**

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

## **VANILLA SLICE | 9.50**

**Vanilla custard between flaky puff pastry**

## **BERRY DREAM | 9.50**

**Pistachio sponge filled with whipped ricotta & berry mousse (wheat-free)**

## **STRACCIATELLA | 9.50**

**Chocolate sponge enveloping whipped ricotta cream peppered with Belgian chocolate chips**

## **TORTA ITALIANA | 9.50**

**Layers of moist liqueur-soaked sponge, vanilla & chocolate crème patisserie**

## **BREAD & BUTTER PUDDING | 9.50**

**Baked pudding utilising panettone, italian bread & brioche soaked in egg custard. (can contain nuts)**

*Add: Ice cream | 3.00 p/scoop*

## **BAKED CHEESECAKE | 9.50**

**Italian style baked cheesecake with seasonal topping (wheat-free)**

## **CARROT & WALNUT | 9.50**

**Moist carrot cake layered with cream cheese frosting & walnut**

# DOLCI

## **FRANGIPANE TART | 9.50**

Hand-made tart filled with almond frangipane & seasonal poached fruit

*Add: Ice cream | 3.00 p/scoop*

## **FRUIT & CUSTARD TART | 8.50**

short-crust pastry filled with vanilla crème patisserie & topped with seasonal fresh fruit

## **CAPRESE CAKE | 9.50**

Rich chocolate cake made with dark callebaut chocolate & ground almonds (wheat free)

## **CHOCOLATE BROWNIE | 8.50**

Made with dark callebaut chocolate

*Add: Ice cream | 3.00 p/scoop*

## **MOCHA TORTE | 9.50**

Sponge of ground almonds, filled with coffee, kahlua & marscapone cream (wheat free)

## **CANNOLI | 7.50**

Traditional pastry tubes piped with crème patisserie & finished with roasted nuts. Vanilla OR Chocolate

## **MINI CANNOLI | 3.50**

Traditional mini pastry tubes piped with ricotta crème & finished with pistachio.

## **MINI LEMON CURD MERINGUE TARTLETS | 3.50**

Mini pastry cups piped with house-made lemon curd & topped with Italian meringue

## **MINI ITALIAN CHEESECAKES | 4.50**

An assortment of flavours available seasonally (wheat-free)

## **MINI ORANGE & ALMOND | 5.50**

Mini orange & almond cake with cream cheese dollop (wheat-free)

## **SALTED CARAMEL AFFOGATO DELUXE | 18.50**

Hand-made salted caramel ice cream, crushed pistachio & rose petal served with a shot each of espresso coffee & hazelnut liqueur

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