

Deli Menu



CHEESES

Manchego - Spain	11
Semi-hard, Sheep's milk	
Pecorino al Tartufo - Italy	14
Truffle, Sheep's milk, Creamy and Sweet	
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
Organic Goat's milk, Smooth, Delicate	
Buffalo Mozzarella - Italy	12
Buffalo milk	
Parmigiano Reggiano - Italy	11
Aged 18-24 months	
Fontina - Italy	12
Italy, 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	

DELI MEATS

Jamon Serrano Iberico Porxas - Spain	14
Matured for 24 months, pronounced flavor, sweet aroma	
Mortadella LP's - NSW	9.5
Smoked for 10 hours with applewood and ironbark	
Culatta (Prosciutto Crudo) - Italy	12
Made from the core of the ham, pear shape, distinctive flavor	
Wagyu Bresaola NSW	23
Cured beef, served with roquette and parmesan cheese	
Salame al Prosciutto & Pistachio QLD	13
Capocollo (Coppa) - NSW	10
Pork neck that is salted, cured, dried for 3-6 months	
Porchetta	15
Homemade, Herb and spice rolled pork belly, slow cooked for 3 hrs	
Truffle Salami - NSW	12
NSW, Truffle infused salami	
Speck - Italy	13
Cacciatore Calabrese Salami (HOT) - NSW	9.5

FISH

Ortiz Anchovies - Spain	17
Cantabrian White - Spain	12
Ortiz Sardines - Spain	15.5