
LUNCH

• 12pm to 3pm •

Confit Carrot Salad, Marigold, Mustard & Orange Wine Dressing \$18

Salted Cucumbers, Poblano Purée, Pickled Green Chilli,
Green Juice Dressing \$24

Seafood Ceviche, Tomato Jelly, Radish &
Fermented Capsicum Dressing \$28

Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano,
Gaufrette Potato Chips \$32

Braised Beans, Charcuterie Chilli Paste, Chickpea Miso, Aged Cheddar \$32

Roasted Octopus, Kale, Seaweed Dressing, Pickled Daikon \$45

Baby Gem Lettuce, Hay & Honey Vinaigrette \$16

SANDWICHES

FRENCH DIP: Northern Rivers Roast Beef, Raw Onion,
Horseradish Cream & Chartcuterie Jus \$32

SUPER DELI: Mortadella, Salami, Ham, Iceberg & Oregano Vinaigrette \$25

FISH & CHIPS: Tinned Fish, Potato Chips & Hot Sauce \$25

Meatball & Parmigiano-Reggiano \$25

Cheese, Salad & Pickle \$16

Classic Mortadella \$17

Ham, Cheese & Pickle \$19

THE DELI

PLATES

Gilda	\$6pp	Cheese Plate	\$22pp
S.A. Marinated Olives	\$7	Charcuterie Plate	\$20pp
Sourdough & C.T Butter	\$5pp	Cheese & Charcuterie Plate	\$24pp

TINNED FISH

Olasagasti Anchovies	\$20	Cambados Scallops	\$28
Nardin White Anchovies	\$28	Cambados Mussels	\$30
Nardin Smoked Anchovies	\$29	Cambados Razor Clam	\$35
La Belle Iloise Mackerel	\$28	Cambados Octopus	\$30
La Belle Iloise Sardines	\$28	Cambados Squid	\$32
Conservas Angelachu Anchovies	\$32		

CHARCUTERIE

Prosciutto di San Daniele	\$18	Pino's Mortadella	\$15
Lonza	\$16	Pino's Truffled Salami	\$18
LP's Saucisson Sec	\$15	Pino's Artisanal Sopressa	\$20
Wagyu Bresaola	\$30	Culatello	\$32
LP's Kangaroo Mortadella	\$18		

CHEESE

Brillat Savarin <i>Cows Milk, Soft, FRA</i>	\$18	Pecorino Romano DOP <i>Sheep Milk, Semi-Hard, ITA</i>	\$18
Saltbush Chevre <i>Goats Milk, Soft, AUS</i>	\$16	Chevrano <i>Goats Milk, Semi-Hard, NLD</i>	\$17
Gruyere <i>Cows Milk, Semi-Hard, CHE</i>	\$18	Oak Blue <i>Cows Milk, Soft, AUS</i>	\$17
Ocelli di Castagno <i>Sheep & Cows Milk, Semi-Hard, ITA</i>	\$24		