
LUNCH

• 12pm to 3pm •

Grilled & Marinated Heirloom Squash, Nasturtium &
Preserved Lemon Relish \$20

Seafood Ceviche, Grapes, Choko & Apple Vinegar \$28

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

Braised Beans, Cavolo Nero, Charcuterie XO, Smoked Labneh \$18

Roast Lamb, Smoked Eggplant, Mint & Anchovy Relish \$54

Baby Gem Lettuce, Hay & Honey Vinaigrette \$16

Baked Cheese Fondue, Meat & Pickles \$60

SANDWICHES

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

SUPER DELI: Pino's Sopressa, Coppa, Mortadella, Roast Capsicum \$25

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

Meatball & Parmigiano-Reggiano \$27

Roast Capsicum, Marinated Eggplant, Rocket Pesto, Mozzarella \$20

Mortadella, Gordal Olives, Calabrian Chilli \$20

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	Don Bocarte White Anchovies in Vermouth Vinegar	\$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	Ocelli di Castagno <i>Sheep & Cows Milk, Semi-Hard, ITA</i>	\$24
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