

## *breakfast till 1pm 10% surcharge applies on public holidays*

we are happy to help with your dietary needs, please advise.

many of our meals are available as gluten free option (gfo) dairy free option (dfo) or a vegan option (vgo) otherwise menu strictly as stated.

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*toast* - local sourdough white or fruit, multi grain served with butter & local preserves 7.5

*croissants* - warm with butter & jam 7.5 | w/ swiss cheese and f/r ham 7.5 | almond 7.5

*homemade banana bread* - toasted & served with butter & local raw honey 8.2

*belgian waffle* - with warmed local forest berries & ice cream or cream 12.5 (local product, not sprayed) with real maple syrup 2.5

*coco-nutty granola with fruits & yogurt* - (gf, lchf) creamy greek yoghurt with fresh banana & seasonal berries and a splash of rosewater topped with house made coco-nutty granola and drizzled with local raw honey 13.5

*shakshuka* - (gfo, dfo) tomato & capsicum concasse with Istra chorizo & kalamata olives, a single poached egg with marinated feta, and sprinkled with dukkah, served with warmed sourdough 19.5 add extra egg +4.0

*balsamic tomatoes* and herbed mushrooms with avocado & marinated feta on organic sourdough & original vincotto (v) 17.8 with crispy pancetta +4.0

*avocado smash* with marinated feta, homemade beetroot relish, a poached egg and greens on local organic sourdough(v) 17.8 with smoked salmon or free range bacon +4.5

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## *eggs & deli breakfasts*

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*deli breakfast* - 2 free range fried eggs with free range bacon, homemade spicy beans, breakfast sausage, grilled tomatoes on local organic sourdough 19.5  
**no further changes**

*veggie deli breakfast* - 2 poached free range eggs, spinach, tomato, mushroom, avocado, marinated feta on organic sourdough 19.5  
**no further changes**

*caveman deli breakfast* - 2 poached f/r eggs, f/r bacon, f/r chorizo, avocado, wilted spinach, marinated feta (gf, lchf) - 23. toast +2.0 **no further changes**

*eggs truffletto* - 3 eggs scrambled & drizzled with truffle oil, topped with shaved italian black truffle pecorino on organic sourdough 18.5

*eggs benedict* - 2 f/r poached eggs, organic sourdough, free range ham and hollandaise 17.5

*eggs florentine* - 2 f/r poached eggs, organic sourdough, wilted spinach and hollandaise 16.5

*eggs atlantic* - 2 f/r poached eggs, organic sourdough, smoked salmon and hollandaise 18.5

*eggs* - free range on organic sourdough - 1 egg 7.5 | 2 eggs 9.0 | w/ f/r bacon 13.5  
add your own sides

### *breakfast sides & extras*

house made mayo | relishes 1.5

gluten free bread 2.0

hollandaise | canadian organic maple syrup 2.5

sausage | wilted spinach | grilled tomato | mushrooms 3.5

spicy house beans | pancetta | free range egg | marinated feta 4.0

local free range bacon | smoked salmon | chorizo | avocado 4.5

side salad 6.5

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### *lunch till 3pm 10% surcharge on public holidays*

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vegan option (vgo) otherwise menu strictly as stated, including salad.

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### *the deli platters:*

luxurious cheeses and artisan produce. lunch for one or to share if you dare.

*cheese board-* something old (farmhouse cheddar) , something new,  
(creamy marinated feta) something soft (brie), something blue (english  
stilton), 150g of artisan cheeses w/ quince paste and crackers 24.0

*ploughman's lunch* - bread, cheddar & english stilton cheese, free range  
ham, 1/4 portion of house made pork pie, apple, pickled onions, cornichons  
& homemade pickle 24.0

*charcuterie board-* artisan produce from the deli with salami, pate either  
rilletes, or terrine from piper st food co .& prosciutto, all accompanied by  
bread, crackers ,cornichons, caramelised onions and homemade relish 25.0

### *additional extras -*

bread 4.5

crackers 2.5

relish 2.5

stuffed pepperbells 4.0

smoked salmon 4.5

stuffed fig 3.4

stuffed apricot 2.2

olives 4.0

cornicione 3.5

balsamic onions 3.5

semi sun dried tomatoes 4.0

muscatels 3.0

cheese | salami | ham by weight

pate | rilletes | terrine as priced

### *just for kids - under 12s may also chose from:*

2 slices toast with vegemite, peanut butter, honey or jam 7.5

1 egg **or** 1 piece free range bacon on toast 7.5

1 free range egg **&** 1 piece free range bacon on toast 9.0

croissant - warmed with butter and jam 7.5

glass of milk 3.5

child's milkshake 4.5

child's organic orange juice 3.5

## *light lunches*

are ALL SERVED WITH seasonal SALAD

our homemade items may also be taken home

please check with staff for daily variations

we use butter and olive oil. NO canola or vegetable oil in use

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*mediterranean tart* - our gf butter pastry blend, packed with roasted veggies, with seasonal salad 15.8 (v, gf)

*homemade sausage roll* - grass fed beef, butter puff pastry, served with homemade tomato relish & salad 15.2

*veggie & ricotta roll* - encased in our flaky gf butter pastry & served with onion jam & salad 15.5 (v, gf)

*risotto ball* - flavours change daily, homemade with salad 14.9 (v, gf)

*green pea falafels* - with yogurt dressing, hummus, warmed flat bread & salad 13.5 (gfo, dfo, vgo)

*kale & quinoa patties* - 2 patties with sundried tomatoes, parmesan, capers, olives & salad 14.8 (gf, v)

*salmon pattie* w/ fennel, lime and house made mayo & salad 15.5 (gf, dfo)

*steak sandwich* - organic sourdough, grass fed beef with roasted red capsicum, bacon, salad and onion jam 18.2 (gfo)

*prosciutto salad* - shaved prosciutto on sourdough with greens, cherry tomatoes, drizzled with vincotto & topped with choice of marinated feta, australian brie or shadows of blue 17.2 (gfo)

*ottoman lentils* delicately spiced & served in a bowl with spinach, mint yogurt and salad. 14.80 gf, dfo, vgo

## *focaccias & baguettes*

also available with side salad 6.5

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*chicken focaccia* - f/r bacon, f/r chicken, organic brie, house made honey mustard dressing on a bed of spinach, toasted warm 13.8

*vegetarian focaccia* -w/ roasted pumpkin & capsicum, artichoke, sdt, spinach, crumbled feta and pesto 12.8

*baguettes* our half baguettes are made fresh daily, till sold out 13.5

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## *cakes & scones*

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*devonshire tea* - 2 buttermilk scones with Royal Melbourne Show prize winning raspberry jam, double cream served with pot of tea or cup of coffee 12.50

*homemade cakes* all cakes made in house with butter, fresh ingredients and are additive free. warmed and served with thick cream. from 6.0

*SOLLUS raw vegan desserts.* also df, gf, & paleo please ask us for flavours 8.5

**gluten free options always available. we mix our own blend of premium gluten free flours for our cakes & pastry. often contains almonds or other nut meal. the greatest of care is always taken but traces make occur. wheat flour is also used on these premises flour is not used. we never use margarine or cheap vegetable or canola oils in our cooking or baking**

## drinks pages

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*organic loose leaf tea by creek & co* - hills breakfast | bold earl grey  
peppermint | liquorice root | rooibos | lemongrass & ginger | green tea

**other teas** : darjeeling | raspberry **all teas by the pot** 4.0

*calmer sutra wet chai* - in a pot served black or with steamed milk 4.9  
raw honey 0.5

*chai latte* with cinnamon 3.9 raw local honey 0.5

*tumeric latte* - our spicy blend is completely unsweetened 3.9 raw local  
honey 0.5

*coffee* -

short black | short macchiato | ristretto 3.9

cup: cappuccino | flat white | cafe latte | piccolo latte | long black | americano |  
double espresso | doppio | long macchiato 3.9

mug size 4.4

french bowl 5.4

**milks**: lactose free | organic almond milk | coconut | bonsoy +1.0

**extras**: decaf | extra shot | coffee syrup | raw local honey + 0.5

*bulletproof coffee* - a double shot long black with 20g unsalted butter and 5  
mls MCT oil, whipped up and served in a mug. 4.90  
fuel for the brain & the body

*belgian hot chocolate* - white, milk or dark real belgian chocolate, with frothy  
steamed milk 5.4

*hot chocolate* - cup 3.9 mug 4.4

*mocha* - double shot of espresso plus hot chocolate milk served in a mug 4.9

*iced chocolate / espresso iced coffee* - with cream & ice cream 6.5

*iced mocha* - 7.0

*iced latte* - espresso plus cold milk, ice, a layer of milk froth 5.5

*affogato* - single espresso over ice cream served in a glass 6.5

*milkshakes* - choc, vanilla, caramel, strawberry, banana 5.7

*ice cream sundae* 6.5

*smoothie* - banana or local forest berries, yogurt, local raw honey & milk. 7.8

*babycino* - 1.0

*marshmallows* + 1.0 each

*organic fresh orange juice by the glass* 4.2

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*soft drinks and juices may be selected from the fridge*

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## *hampers & catering*

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*catering platters* - antipasto or cheese selection with fruit

small- \$45    large from \$80

*sandwich platters* or baguette platters (4 days notice) priced to order

### *Picnics for 2*

*the deli hamper* f - includes 2 baguettes, 2 bottles water, 2 dips, antipasto, 2 cheeses & crackers, 2 scones with homemade raspberry jam & extra thick cream to dollop \$ 60.00

or

*the ploughman's picnic* with our handmade pork pie, pickles, cheeses, whole baguette, free range ham \$60.00  
(plus 25.0 basket deposit refundable on return or byo basket)

**ask to view our catering menu.**

*gluten free easily catered for, may incur additional cost*

*please visit our website [www.thedeliplatter.com.au](http://www.thedeliplatter.com.au)*