

## 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- Penny Olive biodynamic sourdough white or fruit, multi grain served with butter & award winning home-made raspberry jam 8.2

croissant - warmed, with local free range ham & swiss cheese or home-made raspberry jam & butter 9.5

homemade banana bread - 2 thick slices toasted & served with butter & local raw honey 8.2

belgian waffle - we travel to Silvan for unsprayed local forest berries. served warm on a toasted waffle with ice cream or cream 13.5  
add real canadian maple syrup +2.5

coco-nutty granola with fruits & yogurt - (gf, low carb) creamy greek yoghurt with fresh banana & strawberries & a splash of rosewater topped with house made nutty granola and drizzled with local raw honey 13.5  
(loaded with nuts but NO peanuts)

shakshuka - (gfo, dfo) tasty tomato & capsicum concasse with chorizo & kalamata olives, a single poached egg, marinated feta, sprinkled with dukkah, served with warmed sourdough 21.5 (contains nuts) add extra egg + 3.5

balsamic tomatoes and herbed mushrooms with a half avocado & marinated feta on organic sourdough & original vincotto (v) 20.7  
with crispy pancetta +4.0

avocado smash- with marinated mixed milk feta, homemade beetroot relish, a poached egg and greens on local organic sourdough, sprinkled with dukkah (v) (contains nuts) 19.8  
with Harris black label smoked salmon or local free range bacon +5.5

vegan breakfast - homemade spicy beans on toast accompanied by wilted spinach, a half avocado smashed and vegan (cashew) feta (d/f, gfo) 19.5  
add mushies or tomatoes +3.5

deli breakfast - 2 free range fried eggs with free range bacon, free range breakfast chipolata sausage, buttered spinach, grilled tomatoes on 'penny olive' biodynamic sourdough 20.5  
add spicy house baked beans 4.0  
add black pudding 5.5  
no further changes

veggie breakfast - 2 poached free range eggs, spinach, tomato, mushroom, avocado, marinated feta on organic sourdough 20.5  
no further changes

caveman breakfast - free range: bacon, chorizo & poached eggs with half avocado, wilted spinach, marinated feta (g/f, low carb) 23.0  
toast +2.0  
no further changes

green eggs & ham - 2 free range creamy scrambled eggs with pesto & wilted spinach served with free range ham & warm brioche bun 19.8 gfo

eggs truffetto- 3 eggs scrambled & drizzled with truffle oil, topped with shaved italian black truffle pecorino & truffle salt on organic sourdough 21.5

eggs benedict - 2 f/r poached eggs, organic sourdough, free range ham and hollandaise 19.8

eggs florentine - 2 f/r poached eggs, organic sourdough, wilted spinach and hollandaise 19.8

eggs atlantic - 2 f/r poached eggs, organic sourdough, smoked salmon and hollandaise 20.8

eggs - free range on organic sourdough - 1 egg 8.5 | 2 eggs 11.5  
add your own sides

### breakfast sides & extras

house made mayo | relishes 1.5

GF Precinct additive free gluten free bread +2.0

hollandaise | canadian organic maple syrup 2.5

wilted spinach | grilled tomato | mushrooms | free range egg 3.5

spicy house beans | pancetta | sausage | marinated feta 4.0

local free range bacon | smoked salmon | free range chorizo | avocado | black pudding 5.5

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

2 slices toast with vegemite, peanut butter, honey or jam 8.5

1 egg or 1 piece free range bacon on toast 8.5

1 free range egg & 1 piece free range bacon on toast 11.0

croissant - warmed with butter and jam 9.5

glass of milk 4.5

child's milkshake 5.0

child's size organic, no added sugar, orange juice 4.2

lunch till 3pm 10% surcharge on public holidays

## the deli platters:

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

cheese board - something old, something new, something soft

something blue, 150g of local & international cheeses with quince paste and crackers 27.0

ploughman's lunch - bread, cheddar & english stilton cheese, local free range ham, a portion of house made pork pie, apple, balsamic onions, french cornichons & homemade zucchini pickle 27.0

charcuterie board - a range of cured meats from artisan producers including Salumi Australia, La Boqueria, The City Larder & Farce Charcuterie Your lunch board may include a selection from rillettes, pate, terrine, prosciutto & salami, accompanied by bread, crackers, cornichons, caramelised onions and homemade tomato relish 27.0

terrines | paté | rillettes - enjoy a simple slice of handmade, free range terrine or a jar of paté or rillettes (choose from the deli selection) accompanied by toast & pickles 19.9 (gfo) - put the lid on the jar & take home what you don't eat.

additional extras ~ cheese, salami & ham by weight

bread 4.5 | crackers 2.5 | relish 2.5

balsamic onions | cornichons 3.5

olives | pepperbells | semi sun dried tomatoes 4.0

pate | rillettes | terrine as priced

Harris black label smoked salmon 6.5

our homemade items may also be taken home  
many of our meals are available as gluten free option (gfo) dairy free option (dfo) or a vegan option (vgo) please advise us of your needs.

## light lunches are served with seasonal salad

mediterranean tart - homemade gluten free butter pastry, packed with roasted veggies, with seasonal salad 16.8 (v, gf)

homemade sausage roll - grass fed beef, butter puff pastry, served with homemade tomato relish & salad 16.8

veggie & ricotta roll - encased in our flaky gf butter pastry & served with onion jam & salad 16.8 (v, gf)

risotto ball - flavours change daily, homemade with salad 15.8 (v, gf)

green pea falafels - with yogurt dressing, hommus, warmed flat bread & salad 14.5 (gfo, dfo, vgo)

kale & quinoa patties - 2 patties with sundried tomatoes, parmesan, capers, olives & salad 15.20 (gf, v)

salmon pattie - with fennel, lime, sweet potato & coconut flour. served with house made free range mayo & salad 16.8 (gf, d, paleo)

steak sandwich - penny olive biodynamic bread, grass fed beef with roasted red capsicum, bacon, fried egg, salad and onion jam 20.2 (gfo)

prosciutto salad - shaved prosciutto on sourdough with greens, cherry tomatoes, drizzled with original italian vincotto & topped with choice of marinated feta, australian brie or shadows of blue 19.2 (gfo)

ottoman lentils delicately spiced & served in a bowl with spinach, mint yogurt and salad.. 15.20 gf, dfo, vgo

## focaccias & baguettes

also available with side salad 6.5

chicken foccacia - free range bacon, free range chicken, on a bed of spinach, topped with a wedge of brie, house made honey mustard dressing, grilled 14.2

vegetarian foccacia -with roasted pumpkin & capsicum, artichoke, semi dried tomatoes, spinach, crumbled feta and pesto 13.2

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

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## cakes & scones

devonshire tea - 2 buttermilk scones with Royal Melbourne Show prize winning raspberry jam, double cream served with pot of tea or cup of coffee 14.5

homemade cakes all cakes made in house with butter, fresh ingredients and are additive free. served with thick cream. from 7.5

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, vegetable, canola or seed oils in our cooking or baking

## drinks pages

organic loose leaf tea by creek & co - hills breakfast | bold earl grey | peppermint | liquorice root | rooibos | lemongrass & ginger | green tea | darjeeling | raspberry infusion - all teas by the pot 4.0

calmer sutra black chai leaves -in a pot served black or with steamed milk 5.4 raw honey 0.5

chai latte with cinnamon 3.9 raw local honey 0.5

tumeric latte - our spicy house 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

magic: double ristretto, steamed milk 3/4 full served in a glass. 4.4 (it's a Melbourne thing)

mug size 4.4 french bowl 5.4

milks: milk lab lactose free | 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 5mls MCT oil, whipped up and served in a mug. 5.4 fuel for the brain & the body. perfect for a low carb regime, keto lifestyle or an intermittent fast

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

hot chocolate - cup 3.9 mug 4.4, marshmallows 20c

mocha - double shot of espresso plus hot chocolate milk served in a  
mug 5.4

iced chocolate | espresso iced coffee - with cream & ice cream 7.2

iced mocha - 7.7

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

babycino - 1.0

marshmallows 20c each

milla's organic no added sugar orange juice by the  
glass 5.5

sparkling elderflower - add a refreshing, non- alcoholic, sparkle to  
your lunch 6.0

soft drinks and juices may be selected from the fridge

## vouchers, hampers & catering available

catering platters - antipasto or cheese selection with fruit

small- \$45 large from \$80

sandwich platters or baguette platters (4 days notice)

priced to order

gift vouchers & pre-paid coffee cards available

## picnics for 2

the deli hamper - 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

the ploughman's picnic with our handmade large pork pie,  
pickles, cheeses, whole baguette, free range ham \$60.00  
borrow our basket for \$25 deposit, or bring your own.

gluten free easily catered for, may incur additional cost

ask to view our catering menu.

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