

COLAZIONE

TOAST	10
Sourdough, grain or fruit toast with choice of spread – jam or Nutella + <i>gluten free toast</i>	2
PANINO PANCETTA	16
Free range fried egg, pancetta & provolone dolce	
PANINO SALSICCIA	16
Scrambled egg, sausage mince, provolone dolce & caramelised onions	
PANINO FUNGHI	18
Free range fried egg, crumbed portobello mushroom, sautéed spinach, provolone dolce & truffle aioli	
CORNETTO CON UOVA PICANTE	23
Scrambled eggs on a croissant with rocket, smashed avocado & goats cheese, topped with Bippi chilli oil	
PANE E UOVA	14
Eggs scrambled or fried, sourdough toast + <i>mushroom, tomato, spinach</i>	4 ea
+ <i>avocado, pancetta</i>	5 ea
+ <i>buffalo mozzarella</i>	6
+ <i>n'duja, chilli oil</i>	2 ea
+ <i>gluten free toast</i>	2
BRUSCHETTA	24
Cherry tomato, avocado, fior di latte, balsamic glaze & sourdough toast + <i>fried / scrambled / poached egg</i>	3
RICOTTA	18
Whipped ricotta with lemon & orange rind, served on sourdough with honey & crushed pistachio + <i>gluten free toast</i>	2
FRITTELLE	24
Zucchini and corn fritters served with smashed avocado & poached eggs + <i>bacon</i>	6
+ <i>halloumi</i>	6
HOUSE MADE MUESLI	20
Toasted muesli, seasonal fruit & vanilla yoghurt panna cotta served with a mixed berry coullis & anglaise sauce	
FRENCH TOAST	24
Mascapone cream, fresh berries & maple syrup	

ABERFELDIE

salumeria

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ASSAGGINI – Available from 11am

SALUMI E FORMAGGI MISTI	28/52
Selection of cold cuts, cheese, olives & marinated vegetables	
ARANCINI	15
Bolognese or porcini mushroom (serve of 3)	
POLPETTE	18
Beef and pork meatballs cooked in napoli sauce topped with grated parmigiano (serve of 3)	
PATATE FRITTE	12
Potato fries served with truffle mayonnaise	
OLIVE ASCOLANE	12
Crumbed & fried olives filled with n'duja	
ANCHOVY TOAST	20
Anchovy, squacquerone cheese, tomato secco on baguette toast	

PRANZO – Available from 11am

GNOCCHI	27
Nonna's house-made potato gnocchi in Napoli sauce + <i>buffalo mozzarella</i>	6
EGGPLANT PARMIGIANA	27
Layered eggplant, tomato sauce, basil & mozzarella cheese	
LASAGNA	27
Layered fresh pasta, beef and pork bolognese ragu, mozzarella & grated parmigiano	
COTOLETTA	27
Chicken schnitzel served with radicchio, rocket, fennel & orange salad	

INSALATE – Available from 11am

TONNO	22
Tuna, greens beans, baby spinach, red onion, cherry tomato & boiled egg	
RUCCOLA	20
Rocket, pear, walnuts, pecorino romano with truffle & honey + <i>grilled chicken</i>	8
PEACH CAPRESE	22
Peaches served with heirloom tomatoes, fresh buffalo mozzarella, basil, EVOO & sea salt + <i>San Danielle prosciutto</i>	5
POLLO	22
Grilled chicken tenderloins, mixed salad, cherry tomatoes, avocado, bocconcini & honey mustard dressing	
SUPER FOOD	23
Kale, quinoa, roasted pepitas, roasted slithered almonds, currants, peas, red onion & honey mustard dressing + <i>poached egg</i>	3
+ <i>grilled chicken</i>	8

PICCOLINI

PAPPA	9
Teddy bear biscuits, Weetbix, warm milk & chocolate powder	
PANE E UOVA	10
Eggs scrambled or fried, sourdough toast	
TRAMEZZINO	12
Toasted sourdough sandwich with free range ham & provolone dolce	
PANINO COTOLETTA	12
Mini ciabatta roll with chicken schnitzel, lettuce & mayonnaise	
PANCAKES	10
Served with maple syrup & mixed berries	

DOLCE

HOUSE-MADE TIRAMISU	15
SELECTION OF CAKES ON DISPLAY	

PANINI

CALABRIAN	18
Calabrese hot salami, n'duja, provolone, roasted peppers & grilled eggplant	
MORTADELLA	18
Mortadella, stracciatella, green tomatoes & green split olives	
PROSCIUTTO	18
San Daniele prosciutto, buffalo mozzarella, tomato, rocket & pesto	
PORCHETTA	20
Porchetta, provolone dolce & coleslaw	
POLLO	20
Chicken schnitzel, provolone dolce, butter lettuce & balsamic mayonnaise	
PARMIGIANA	20
Baked eggplant parmigiana & rocket	
SALSICCIA	20
Italian sausage & peperonata	
ORTOLANA	20
Roasted red peppers, eggplant, pumpkin, zucchini, baby spinach, olive tapenade, scamoza bianco, balsamic glaze	
POLPETTE	20
Pork and beef meatballs & mozzarella	
BISTECCA	20
Scotch fillet, roasted peppers, grilled onions, mayonnaise salsa verde served with fries	
ABERFELDIE SPECIAL	20
Free range leg ham, casalingo salami, mortadella, tomato, rocket, provolone, green split olives & mayonnaise	
+ deli meats	4 ea
+ chicken schnitzel	6
+ antipasto vegetables	3 ea
+ spreads, chilli oil	2 ea
+ gluten free panino	2
+ piadina, focaccia	2

CAFFÈ E TÈ

White/Black	5/5.5	English Breakfast	5.5
Mocha	5/5.5	French Earl Grey	5.5
Sticky Chai	6/6.5	Green	5.5
Dirty Chai	6/6.5	Peppermint	5.5
Tumeric Latte	6/6.5	Lemongrass + Ginger	5.5
Matcha Latte	6/6.5	Chamomile	5.5
Hot Chocolate	5/5.5	Chai Tea	5.5
Iced Latte	7		
Iced Chocolate/Coffee/Chai	7.5		
Cold Brew	6	+ bonsoy	0.7
Crema Caffè	4.5/5.5	+ almond milk	0.7
Café Corretto	8	+ lactose free	0.7
Babycino	1.5	+ oat milk	0.7
Affogato	8	+ honey	0.7
+ Frangelico or Amaretto	7	+ decaf	0.7

ACQUA E BIBITE

ACQUA PANNA		GALVANINA	
Still Water	5/6.5	Peach Iced Tea	6
		Organic Cola	6
SAN PELLEGRINO		WILD ONE ORGANIC JUICE	
Sparkling Water	5/7	Apple	7
Limonata	5	Orange	7
Chinotto	5	Apple & Guava	7
Aranciata Rossa	5	Lean & Green	7
Coca-Cola	5	Pineapple	7
Coca-Cola Zero	5	Banana & Mango	7

VINI

PROSECCO		RED	
Cester Camillio, DOC	12	2022 Salatin	12
<i>Treviso - Italy</i>		Pinot Noir	
		<i>Veneto - Italy</i>	
ROSÉ		2022 Vigna Bottin	12
2021 Vigna Bottin Rosato	12	Barbera	
<i>McLaren Vale - Australia</i>		<i>McLaren Vale - Australia</i>	
WHITE		DESSERT WINE	
2024 Little Vespa	12	2017 Il Palazzo Vin	14
Pinot Grigio		Santo del Chianti DOC	
<i>King Valley - Victoria</i>		<i>Arezzo - Italy</i>	
2021 Cascina Ghercina	12		
Mosacto D'Asti			
<i>Novello - Italy</i>			

BIRRA / CIDRO

Menebrea	8
Peroni Rossi	8

APERITIVO

CIPRIANI BELLINI	10
Peach Prosecco	
GIN LIMONE	14
Malfy Gin, tonic water, lemon	
APEROL SPRITZ	15
Aperol, prosecco, soda	
CAMPARI SPRITZ	15
Campari, prosecco, soda	
NEGRONI	17
Bombay Sapphire gin, Campari, Martini Vermouth	

AMARI E LIQUORI

Campari	10
Amaro Montenegro	10
Disaronno Amaretto	10
Vecchia Grappa Caffo	15

A 10% service surcharge applies on Sundays and a 15% surcharge applies on public holidays.