

Salt Meats Cheese.

NEWSTEAD

♦ ANTIPASTI ♦

MARINATED ITALIAN OLIVES (DF, VG, GF)	\$6.5
ARANCINI (5) Ask our friendly staff for today's flavour	\$16
CALAMARI FRITTI & ZUCCHINI (GFO) Served with aioli	\$19
CAPRESE SALAD (V, GF) Buffalo mozzarella, roma tomatoes, basil	\$18
WOODFIRED GARLIC PIZZA BREAD (V, DFO, DF) Add cheese or prosciutto	\$9 \$13
TORTINO PARMIGIANA (V) Oven baked eggplant lasagne layers served in rich napoli sauce & topped with parmesan	\$18
ANTIPASTO RIVIERA Selection of cured meats, focaccia bread, manchego, buffalo mozzarella, olives, pickled onions & condiments	\$36

V Vegetarian VO ... Vegetarian Option DF Dairy-free
VG Vegan VGO Vegan Option DFO... Dairy-free Option
GF Gluten-free GFO.. Gluten-free Option

Please advise your waiter of any food allergies as all ingredients may not be listed.
A 10% surcharge applies for Public Holidays.

PASTA ♦ PASTA ♦ PASTA

LASAGNA (VGO) ♦ Hand-made traditional bolognese lasagna ♦ Hand-made vegan creamy truffle mushroom lasagna	\$24
LAMB PAPPARDELLE (GFO) Slow cooked lamb shoulder ragu, pecorino toscano	\$26
RIGATONI CARBONARA DI NDUJA (GFO) Pasta di Gragnano Rigatoni tossed in egg, parmigiano reggiano, spicy nduja spread, crunchy bresaola	\$25
SEAFOOD RAVIOLI House made tomato dough ravioli filled with fresh seasonal seafood tossed with cherry tomatoes, zucchini & basil	\$28
GNOCCHI GORGONZOLA & NOCI (VO, GFO) Roasted pumpkin, gorgonzola sauce, crispy pancetta, crushed walnuts	\$23

* YOU CAN PICK ANY PASTA FROM THE MENU & MAKE IT GF (ADD \$5) *

♦ MAINS ♦

SALMONE IN PADELLA Pan-fried Australian salmon, asparagus, cherry tomatoes with home-made cauliflower cream	\$29
PORCHETTA DI ARRICCIA Slowly roasted pork belly rolled & marinated in garlic and herbs, rainbow baby carrots, roasted potatoes & salsa verde	\$29
INSALATA RUSTICA Spinach and pumpkin salad, red cabbage, shaved almonds, red currants, black sesame seeds, goat cheese seasoned in Tuscan dressing	\$21

C * O * N * T * O * R * N * I

ROCKET & PEAR SALAD (V, GF) Parmigiano, balsamic dressing	\$9
POTATO FRIES Aioli (df,v) Truffle & parmesan (v)	\$9 \$12
CRISPY CHAT POTATOES (VO, VGO, GFO) Fried pancetta, smoked paprika mayo	\$10
ROASTED CAULIFLOWER & BABY CARROTS (VG) Red currants, mustard dressing	\$12

P * I * Z * Z * A

MARGHERITA (V) Tomato, fior di latte, basil	\$18
BUFFALO (V) Tomato, cherry tomatoes, buffalo mozzarella, basil	\$23
DIAVOLA Spicy salami, tomato, fior di latte, black olives	\$24
VEGETARIANA (V) Cherry tomatoes, zucchini, mozzarella, olives, mushrooms	\$24
CAPRICCIOSA (VO) Tomato, fior di latte, double smoked ham, mushrooms, artichokes, olives	\$25
PROSCIUTTO Fior di latte, tomato, prosciutto di parma, rocket, shaved parmigiano	\$25
QUATTRO FORMAGGI CALZONE (V) Four cheeses, spinach	\$24
MEAT LOVERS Fior di latte, tomato, double smoked ham, pancetta, sausage, salami	\$25
BOLOGNA Mozzarella, mortadella, fresh stracciatella, crushed pistachios	\$25
FROM THE NORTH Mozzarella, gorgonzola, parmigiano reggiano, speck, walnuts	\$25
SUPER TRUFFLE 2.0 (V) Fior di latte, asiago, Italian porcini mushrooms, truffle and porcini house-made sauce, shaved pecorino romano	\$26
BRESAOLA Tomato, fior di latte, wagu bresaola, wild rocket, rainbow tomatoes	\$27



YOU CAN PICK A VEGETARIAN PIZZA FROM THE MENU & MAKE IT VEGAN (ADD \$5). OUR GLUTEN-FREE BASES ARE MADE IN HOUSE DAILY, MAKE ANY PIZZA GLUTEN-FREE (ADD \$5)

Dolce!

HOUSEMADE TIRAMISU (V) Cocoa, coffee liqueur	\$12
NUTELLA AND PEANUT BUTTER CALZONE (V) Whipped cream	\$16
CANNOLI SICILIAN (V) Ricotta, chocolate drops, crushed pistachios	\$12
AFFOGATO (VG) Add Baileys or Frangelico +\$5	\$9
CAKE OF THE DAY (GF, DF) Please ask for today's flavour	\$16

◆ FRIZZANTE & ROSATO ◆

		
CIELO LOVE STORY PROSECCO	\$9	\$45
Valdobbiadine, Veneto, ITA		
SIGNOR VINO PROSECCO EXTRA DTRY DOC NV.....	\$12	\$57
Valdobbiadine, Veneto, ITA		
PODERE 414 'FLOWER POWER' ROSATO 2019	\$12	\$57
Siena, Toscana, ITA		
GRAND VOILE ROSE AOC 2018.....	\$15	\$58
Toulon, Provence, FRA		

B * E * E * R * S

PERONI LAGGERA BTL	\$7
RED PERONI BTL.....	\$8
AETHER BREWERY PALE ALE CAN. BRISBANE.....	\$9
STONE & WOOD PACIFIC ALE BTL. BYRON BAY	\$9
BALTER XPA CAN	\$9
STELLA ARTOIS ON TAP. BELGIUM.....	\$9
GREEN BACON WINDJAMMER IPA ON TAP.....	\$9
ORCHARD THIEVES RED APPLE CIDER. NZ	\$9
BROOKVALE GINGER BEER.....	\$9

SOFT DRINKS



COKE / COKE NO SUGAR / DIET COKE / LEMONADE.....	\$5
BUNDABERG GINGER BEER	\$6
KOMBUCHA	\$5
Assorted flavours	
S.PELLEGRINO SOFT DRINKS	\$5
Assorted flavours	
1L SAN PELLEGRINO SPARKLING	\$9

◆ VINO BIANCO ◆

		
SIGNOR VINO MOSACATO 2019	\$8	\$40
Barossa Valley, South Australia, AUS		
SERAFINO RISERVA CHARDONNAY 2018	\$9	\$45
McLaren Vale, South Australia, AUS		
ROCKY GULLY RIESLING 2019	\$10	\$48
Frankland, Western Australia, AUS		
LA VILLA PINOT GRIGIO DOC 2018	\$11	\$52
Venezia, Veneto, ITA		
PEAR TREE SAUVIGNON BLANC 2019.....	\$11	\$52
Marlborough, NZ		

◆ VINO ORANGE ◆

A NATURAL WINE MADE FROM WHITE WINE GRAPES WHERE THE GRAPE SKINS ARE NOT REMOVED, AS IN TYPICAL WHITE WINE PRODUCTION, & STAY IN CONTACT WITH THE JUICE FOR MONTHS GIVING THE WINE A LIGHT ORANGE COLOR.

MON TOUT 'LONG PLAY' WHITE (SKIN CONTACT).....	\$11	\$54
Cowaramup, Western Australia, AUS		
ALTO WHITE BLEND (SKIN CONTACT).....	\$11	\$57
King Valley, Victoria, AUS		

* VINO ROSSO *

CUGINI VINO CABERNET MERLOT 2019.....	\$9	\$45
Adelaide Hills, South Australia, AUS		
RADIO BOKA TEMPRANILLO 2019	\$9	\$45
Sant Sadurni, Valencia, SPA		
FRATELLI NISTRI CHIANTI 2019	\$10	\$50
Firence, Toscana, ITA		
LISA MCGUIGAN MAXIMUS SHIRAZ 2016.....	\$11	\$52
Mudgee, New South Wales, AUS		
UMANI RONCHI 'PODERE' MONTEPULCIANO 2019.....	\$12	\$57
Pescara, Abruzzo, ITA		
SOUHAH PINOT NOIR 2019	\$13	\$60
Yarra Valley, Victoria, AUS		

Please ask our friendly staff about available cocktail & spirit options

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NEWSTEAD

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