

BREAKFAST

Available until 12pm or sold out

PANE TOSTATO	\$7.5
Toasted sourdough bread served with butter & choice of jam or nutella	
Add avocado or stracciatella	+ \$4
GF bread	+ \$2
MUESLI	\$13
Saluministi's toasted muesli with mixed nuts, berries, Italian peaches & marsala soaked figs. Served with natural yogurt and a side of milk	
BRUSCHETTA (V)	\$14
Grilled ciabatta, stracciatella, tomato, Sicilian oregano, basil	
PORCHETTA PANINO	\$9.5
Toasted ciabatta roll with free range slow roasted pork, fried egg, sautéed spinach, Asiago DOP	
SALSICCIA PANINO	\$11
Toasted ciabatta roll with grilled pork & fennel sausage, scrambled egg, roasted peperonata, provolone dolce	
PANCETTA PANINO	\$9
Toasted ciabatta roll with crispy pancetta, fried egg, caciocavallo	
COTTO TRAMEZZINO	\$8
Toasted sourdough sandwich with leg ham, dijon, tomato, provolone dolce	
SALAMI TRAMEZZINO	\$8
Toasted sourdough sandwich with grilled cacciatore salami, provolone dolce	
MORTADELLA CORNETTO	\$8
Toasted croissant with mortadella, provolone dolce	
TRICOLORE PANINO	\$9
Toasted ciabatta roll with tomato, fried egg, sautéed spinach, Sicilian oregano, Asiago DOP	



SALUMINISTI

PANINI

Available from 11am

PORCHETTA Free range slow roasted pork, artichoke paste, Pecorino Romano DOP, rocket	\$14
COTOLETTA Crumbed free range pork loin, vincotto mayo, provolone dolce, coleslaw	\$15
POLLO Crumbed chicken breast, roasted peppers, Caciocavallo DOP, chili, rocket	\$14
SALSICCIA Grilled pork & fennel sausage, roasted peperonata, fior di latte, rocket	\$14
CALAMARI Fried calamari, salsa verde, lemon tartare, rocket	\$13.5
MELANZANE PARMIGIANA (V) Baked eggplant lasagne, Parmigiano Reggiano DOP, salad	\$13
PICCANTE Sopressa salami, Calabrian 'Nduja, Asiago DOP, marinated eggplant, roasted peppers	\$14
COPPA Capocollo (cured pork neck), Parmigiano Reggiano DOP, tomato, olive tapenade, rocket	\$13.5
PROSCIUTTO Prosciutto Toscano DOP, fior di latte, rocket	\$14
MORTADELLA Mortadella, stracciatella, split green olives	\$11.5
ORTOLANO (VG) Tomato, roasted peppers, marinated eggplant, artichoke paste, parsley, salad	\$12
CAPRESE (V) Tomato, fior di latte, olive tapenade, Sicilian oregano, basil	\$11
OPTIONAL Gluten free panino	+ \$2
Convert your panino to a salad bowl	+ \$1.5

All panini are served in a stone baked ciabatta roll with a side of house made giardiniera (pickled veg).

TO SHARE

Available from 11am

SALUMI & CHEESE BOARD Chef's selection of salumi, cheese & marinated vegetables, served with bread Add hot porchetta	\$16 / \$26 + \$6
RISO NERO (V) Italian black rice salad with sautéed seasonal vegetables, rocket & ricotta mousse Add Calabrian yellowfin tuna	\$14 + \$3.5
BRUSCHETTA (V) Grilled ciabatta, stracciatella, tomato, Sicilian oregano, basil	\$14
POLENTA FRITTA (V, GF) Fried polenta cubes topped with Parmigiano Reggiano DOP	\$8
PATATE FRITTE (V) Potato fries seasoned with parsley & grated Parmigiano Reggiano DOP	\$6 / \$10
OLIVES (VG) Warm house marinated dry black olives with bread	\$6

DRINKS

CAFFE Espresso / Macchiato	\$2
Everything else	\$4
Soy or Almond milk	+ 50c
CAFFE FREDDO House bottled caffettiera ice coffee	\$5.5
CAFFETTIERA Italian stovetop coffee served with biscotti and cremino	2 Cup \$8 / 4 Cup \$12 / 6 Cup \$16
BIBITE Sanpellegrino Can	\$3.5
Sanpellegrino Bottle	\$4.5
Molecola Italian cola	\$4
Bottled Italian juice	\$4
BIRRA / VINO / APERITIVO See our drinks board for our current selection of alcoholic drinks	

Please order at our bar, then have a seat and leave the rest to us

(GF) Gluten Free (V) Vegetarian (VG) Vegan