

Grazing from the deli

Mt Zero Olives (V) \$8 Add Meredith's Goat's Fetta \$12

Meze plate with Mt Zero olives, hommus, dukkah, tabouleh, falafel, cherry tomatoes and flat bread \$18(V)

Salumi Australia Salumi Classico or Picante Inferno \$9

La Hogue 18 months aged Serrano jamon and manchego queso with local honey and thyme \$12

The Cheese Board - choose from these premium cheeses: St Agur Double Cream Blue (FR), Jean Grogne Double Cream Brie (FR), Le Delice Bourgogne Triple Cream Brie (FR), cave grown English Farmhouse Cheddar (UK), dressed with pear, muscatels, quince and warm bread (V) 60g X 1 \$12, 60g X 2 \$19, 60g X 3 \$25

Share Plate of roast capsicum stuffed with eggplant, semi dried tomatoes, mount zero kalamata olives, 12 month matured cheddar, certified Di Parma prosciutto with warmed bread, extra virgin olive oil, garlic and red wine salami, vincente sopressa and organic balsamic vinegar from Modena, Italy \$26

beverages

Cappuccino, latte, flat white, long black, mocha, long macchiato, chai, decaf, hot chocolate \$4/\$4.8/\$6.5

Espresso, ristretto, short macchiato \$2.6

Extra shot, soy, zymil, Almond milk \$0.6

Pot of English breakfast, Earl Grey, Sencha (Japanese organic), China jasmine, Peppermint, Lemongrass and Ginger, Chamomile, leaf chai \$4.5/\$5.5/\$6.5

Fresh squeezed orange juice \$6.5

Lindt hot chocolate/White Lindt hot chocolate \$4.5/\$5/\$6.5

Ice coffee, ice chocolate, coffee frappe, add soy \$6.5/\$1

Chocolate, caramel, strawberry, vanilla milkshake, add soy \$6.5/\$1

Banana and honey smoothie, wild berry smoothie, mango smoothie, add soy \$7/\$1

Coke, coke zero, lemonade, Capi flavoured mineral water \$4

AllGood organic soda – Cola, Ginger, Lemon \$4.5

San Pellegrino sparkling – 250ml, 500ml \$3/\$4

Emma & Tom's Juices – Orange, Lemon, Karmarama, Green Power \$4.5



/theolivepitdelicatessen