



## ♦ ANTIPASTI ♦

MARINATED ITALIAN OLIVES (DF, VG, GF)	\$7
ARANCINI (V, GFO) Flavour of the week	\$14
MEATBALLS House-made beef & pork meatballs, napoletana sauce, parmigiano, toasted bread	\$17
CAPRESE PLATE (GF, V) Buffalo mozzarella, roma tomatoes, basil, caramelised onions Add prosciutto +\$5	\$17
ANTIPASTO RIVIERA Selection of cured meats, focaccia bread, buffalo mozzarella, cheese of the day, olives, caramelised onion. (only cheese or only meats plate available)	\$29
BURRATA Served with prosciutto San Daniele & woodfired focaccia	\$18
PROSCIUTTO BRUSCHETTA Stracciatella, pesto, ciabatta bread	\$18
WOODFIRED PIZZA BREAD (V, VGO) Garlic oil and rosemary, salt add prosciutto +5   gluten free +\$5   add cheese + \$5	\$15
PIZZA FRITTA (V) Deep fried folded pizza, filled with tomato & fior di latte add ham + \$2   hot salami + \$2	\$18

## K \* I \* D \* S

CHILDREN UNDER 13 YEARS ONLY

PASTA OR GNOCCHI WITH NAPOLETANA SAUCE	\$12
PASTA OR GNOCCHI WITH BEEF RAGU	\$14
CHICKEN NUGGETS WITH FRIES	\$14
KIDS PIZZA MARGHERITA   ADD HAM \$2	\$12
KIDS GELATO WITH COOKIES	\$8

Please advise your waiter of any food allergies as all ingredients may not be listed.

## PASTA ♦ PASTA ♦ PASTA

GNOCCHI BOLOGNESE Potato gnocchi, slow cooked beef Bolognese sauce, parmigiano	\$25
RAVIOLI SPINACH & RICOTTA (V) Four cheese sauce	\$26
SPAGHETTI MEATBALLS House-made beef & pork meatballs, napoletana sauce, parmigiano	\$26
LINGUINE PRAWNS & PESTO Prawns, cherry tomatoes, parmigiano, basil pesto	\$27
GNOCCHI TRUFFLE (V, VGO) Potato gnocchi, truffle, mushroom, walnuts	\$26
SPAGHETTI CARBONARA DI NDUJA Egg, pancetta, pecorino, spicy nduja spread	\$26

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

## C \* O \* N \* T \* O \* R \* N \* I

CRISPY PROSCIUTTO SALAD Prosciutto, baby spinach, beetroot, walnuts, manchego, garlic oil	\$16
ROCKET (V) Pear, shaved parmesan, olive oil, balsamic glaze	\$15
SIMPLE FRIES Aioli	\$9
LOADED FRIES Your choice bolognese sauce, truffle, parmigiano or pesto	\$12

## Dolce!

TIRAMISU (V) House-made with cocoa and coffee	\$14
NUTELLA PIZZA Whipped cream	\$16
NUTELLA DONUTS House-made vanilla ice cream	\$16
CANNOLI SICILIAN (V) Ricotta, chocolate drops, crushed pistachios	\$12
AFFOGATO AL CAFFE Baileys or Amaro, with house-made vanilla ice cream	\$15

## P \* I \* Z \* Z \* A

MARGHERITA (V, VGO) Tomato, fior di latte, basil	\$21
BUFFALO (V) Tomato, fior di latte, cherry tomatoes, buffalo mozzarella, basil	\$25
DIAVOLA Tomato, fior di latte, hot salami, olives, chilli	\$25
VEGETARIANA (V) Tomato, fior di latte, zucchini, caramelised onion, cherry tomatoes, mushroom	\$25
CAPRICCIOSA Tomato, fior di latte, double smoked ham, mushrooms, artichokes, olives	\$27
PROSCIUTTO Tomato, fior di latte, prosciutto di parma, rocket, shaved parmigiano	\$27
SUPER TRUFFLE 2.0 (V, VGO) Fior di latte, mushrooms, provolone, truffle paste	\$26
FOUR CHEESE (V) Fior di latte, provolone, gorgonzola, parmesan, spinach add prosciutto + \$4	\$25
PESCATORA Fior di latte, provolone, prawns, roasted tomatoes, zucchini, garlic oil	\$27
MEAT LOVERS Tomato, fior di latte, pancetta, chorizo, double smoked ham, salami	\$27
POLPETTE Tomato, fior di latte, house-made meatballs, parmigiano	\$26
PORTUGUESE Tomato, fior di latte, prawns, chorizo, zucchini, garlic oil	\$27
NORTH (VO) Fior di latte, gorgonzola, pancetta, walnuts, parmigiano	\$25
ROMANA (VO) Tomato, fior di latte, anchovies, olives, oregano, garlic oil	\$23
CALZONE ITALIANO Folded pizza filled with fior di latte, mild salami, double smoked ham, parmigiano	\$26
CALZONE CLASSICO (VO) Folded pizza filled with fior di latte, tomato, double smoked ham, mushroom	\$26



ADD BUFFALO MOZZARELLA + \$4  
ADD BURRATA CHEESE + \$6  
PICK A VEGETARIAN PIZZA FROM THE MENU AND MAKE IT VEGAN + \$3  
GLUTEN-FREE BASES ARE MADE IN HOUSE DAILY. MAKE ANY PIZZA GF + \$5

V... Vegetarian | VO... Vegetarian Option | VG... Vegan | VGO... Vegan Option  
GF... Gluten-free | GFO... Gluten-free Option

ALL CREDIT CARDS 1.5% SURCHARGE | 10% SURCHARGE APPLIES TO PUBLIC HOLIDAYS

## ◆ COCKTAILS ◆

<b>ADRIANO SOUR</b> .....	\$16
Amaro Montenegro, Aperol, lemon juice, simple syrup, shaken with egg white	
<b>MOSCOW MULE</b> .....	\$15
Vodka, fresh lime, ginger beer, Bitters	
<b>ITALIAN COSMO</b> .....	\$16
Vodka, Limoncello and cranberry juice	
<b>MIMOSA</b> .....	\$14
Prosecco and orange juice	
<b>MARGARITA CLASSICO OR SPICY</b> .....	\$16
Espolon tequila, Triple Sec and fresh lime	
<b>MOJITO CLASSICO</b> .....	\$16
Bacardi white rum, brown sugar, fresh lime and mint topped with soda	
<b>ESPRESSO MARTINI</b> .....	\$16
Vodka, Kahlua, espresso, sugar syrup	
<b>CAIPIRINHA</b> .....	\$15
Cachaca, lime, raw sugar	
<b>APEROL FROSE</b> .....	\$16
Frose, Rosé, Aperol, Prosecco, sugar syrup, lime cordial	
<b>SBAGLIATO</b> .....	\$16
Campari, Cinzano Rosso topped with prosecco	
<b>APEROL SPRITZ</b> .....	\$15   JUG \$35
Aperol, prosecco, soda	
<b>NEGRONI</b> .....	\$16
Gin, Campari, Cinzano Rosso	
<b>NEGRONI SOUR</b> .....	\$16
Gin, Campari, Vermouth, lemon juice, shaken with egg white	

## B \* E \* E \* R \* S

<b>MENEBREA / LAGER</b> .....	\$9
<b>PERONI RED / LAGER</b> .....	\$8
<b>CORONA / LAGER</b> .....	\$9
<b>PERONI LEGGERA</b> .....	\$8
<b>SOMERSBY / APPLE CIDER</b> .....	\$9
<b>SOMERSBY / PEAR CIDER</b> .....	\$9

ON TAP - FOR CURRENT SELECTION, PLEASE SEE YOUR WAITER \$9

## AMAROS & DIGESTIVES

<b>GRAPPA FRANCOLI   LIMONCELLO   SAMBUCA MOLINARI</b> <b>AVERNA   AMARETTO   BAILEYS   MONTENEGRO</b> .....	\$10
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\*Please ask our friendly staff about available spirit options

## ◆ VINO ROSSO ◆

<b>WAYVILLE ESTATE, CABERNET MERLOT</b> .....	\$10	\$45
SA		
<b>FARNESE 'FANTINI', SANGIOVESE</b> .....	\$11	\$50
Abruzzo, ITA		
<b>HASELGROVE 'H' SHIRAZ</b> .....	\$12	\$55
McLaren Vale, SA		
<b>JJ HAHN 'HOMESTEAD', CABERNET SAUVIGNON</b> .....	\$12	\$55
Barossa Valley, SA		
<b>INGRAM ROAD PINOT NOIR</b> .....	\$12	\$55
Yarra Valley, VIC		

## ◆ VINO BIANCO ◆

<b>PASQUA 'LE COLLEZIONI' PINOT GRIGIO</b> .....	\$11	\$50
Veneto, ITA		
<b>A GROWER'S TOUCH CHARDONNAY</b> .....	\$10	\$45
Riverina NSW		
<b>CRAY POINT SAUVIGNON BLANC</b> .....	\$12	\$55
Marlborough, NZ		

## ◆ FRIZZANTE & ROSATO ◆

<b>PASQUA 'ROMEO &amp; JULIET' PROSECCO</b> .....	\$12	\$55
Veneto, ITA		
<b>SIGNOR VINO MOSCATO FRIZZANTE NV</b> .....	\$10	\$45
Riverina, NSW		
<b>FARNESE FANTINI ROSÉ DOC</b> .....	\$10	\$45
Abruzzo, ITA		

## NON ALCHOLIC \* DRINKS \*

<b>COKE   ZERO</b> .....	\$4
<b>APPLE JUICE   ORANGE JUICE</b> .....	\$4
<b>SAN PELLEGRINO</b> .....	\$4
Limonata   Aranciata   Chinotto	
<b>BUNDABERG GINGER BEER</b> .....	\$5
<b>LEMON, LIME AND BITTERS</b> .....	\$5
<b>ITALIAN STILL WATER (1L)</b> .....	\$6
<b>ITALIAN SPARKLING WATER (1L)</b> .....	\$7
<b>VIRGIN MOJITO</b> .....	\$10
Lime muddled with fresh mint, brown sugar, topped with sprite	
<b>LIMONE REALE</b> .....	\$10
Muddled lemon wedges, raw sugar, apple juice, topped with ginger beer	

Salt  
Meats  
Cheese.

SURFERS  
PARADISE

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