

spoon

deli cafe new farm



FULLY LICENSED

breakfast menu

7 am - 11:30 am 7 days a week

- thick cut toast**, butter & house preserves
sourdough, multigrain, rye or gluten free 6.5
- middle eastern fruit toast** 7.9
served w butter
- croissant** 7.9
butter, jam or ham & swiss cheese
- bircher muesli w** organic yoghurt, apple,
sultanas, crunchy almonds, berry medley 11.9 **v**
- vol au vent** 15.9
filled w scrambled eggs, fresh parsley
& smoked salmon
- traditional french chicken & mushroom omelette** 16.9
served with your choice of toast
- fresh crab & king prawn fritters** 19.9
served w spicy crème de
- pancake** 16.9
ricotta cheese & berries or maple syrup
- free range eggs your way** 10.5 **v**
served on sourdough toast
- chef's own homemade beans** on your choice of toast 15.5
served with bacon and avocado
- eggs benedict w** hollandaise 17.5 **gf**
smoked ham 18.9
smoked salmon 15.5
mushroom & spinach
- seasonal spiced fruit compote** 15.9
topped with organic yoghurt & served with
cinnamon brown sugared toast
- bacon & egg panini** 15.9
w garlic aioli & sweet chilli
- spoon big breakfast** 19.5
eggs your way, bacon, tomato, mushrooms,
breakfast chipolatas, hash brown & sourdough toast
- seasonal tropical fruit salad** 12.5 **v gf**
organic yoghurt & passionfruit puree

LATE BREAKFAST, EVERY DAY TILL 3PM

- bircher muesli w** organic yoghurt,
apple, saltanas & roasted almonds 11.9
- bacon & eggs w** grilled tomato & sourdough 14.5
- eggs benedict**, smoked ham & hollandaise 16.9
- w** smoked salmon 17.9

SOMETHING ON THE SIDE

- | | |
|--|---|
| <ul style="list-style-type: none"> breakfast chipolatas double smoked bacon eggs (2) mushrooms | <ul style="list-style-type: none"> thick toast spoon of beans hash browns sauteed spinach |
|--|---|

lunch menu

11:30 am - 3 pm mon-fri

11:30 am - 3:30 pm sat-sun

- trio of dips w** a selection of organic breads 13.5
- today's soup w** crusty organic bread 10.9
- sautéed fungi with grilled chorizo** 18.9
a traditional spanish dish of mushrooms sautéed
with garlic & herbs served with grilled chorizo
- chicken saltimbocca** 23.9
beautiful Italian fare; succulent oven baked chicken
breast stuffed with prosciutto served on a bed of grilled
vegetables with a creamy red wine & chilli sauce
- mussels in white wine** 19.9
a fragrant combination of mussels, herbs, onion
and garlic in white wine sauce
- citrus & pepper calamari** 17.9 **gf**
tender calamari encrusted w orange & lemon zest
and finished with a touch of pepper served with
saffron rice and chilli chutney
- barramundi beurre noisette** 23.9
pan seared barramundi served on mixed bed of
cous cous & grilled vegetables finished with a
beurre noisette sauce
- minted chargrilled lamb burger** 20.9
served on sour dough bread with grilled tomatoes,
coriander & yoghurt dressing and thick homemade
batton chips
- chicken pesto fettuccine** 17.9 **gf**
an authentic Italian experience of pan fried
chicken tossed in fresh basil pesto, and wrapped
in al dente fettuccine
- gourmet pizza** 17.9
combination of chicken & cashew nuts with spinach
& italian herbs on traditional tomato base
- pumpkin spinach & sundried tomatoes & sesame
seeds topped with organic feta 17.9 **v**
- mediterranean vegetable terrine** 17.9 **v**
the finest grilled seasonable vegetables finished with
virgin olive oil and dressed with edible rose petals
- french peasant beef ragout** 20.9
beef slow cooked the traditional way in a rich aromatic
red wine infusion finished with a crispy pastry top
- grazing plate to share** 23.9
a gourmet selection of fresh produce including
sliced meats and antipasto
- cheese plate to share** 22.6
blue, brie & cheddar accompanied by
quince paste, muscatels & lavosh
- saffron rice** 7
- thick homemade batton chips w** aioli 7



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gluten free: **gf** vegetarian: **v** we only use free range eggs

6am till 6pm mon to fri

6am to 5pm sat & sun

new catering brochure is now available in store & online

e: newfarm@spoondeli.com.au

p: 07 3257 1750

w: www.spoondeli.com.au



liquid satisfaction

SMOOTHIES 6.0

- classic coffee w** praline, vanilla ice cream & milk
- blueberry blast w** skim milk & yoghurt
- choc macadamia w** yoghurt, honey & ice cream
- mocha madness w** coffee, ice cream & chocolate
- strawberry fields w** lemon sorbet & apple juice
- the split w** yoghurt, honey & banana
- mango mania w** passionfruit & lemon sorbet

extras .70
praline, muesli, malt, almonds, macadamias, protein

CLASSIC SHAKES w 5.5

- vanilla bean ice-cream
- caramel, chocolate, banana, vanilla malt,
- strawberry, Carribean lime, coffee vanilla

BEER

- blue tongue premium light 5.0
- peroni 7.0
- pilsner urquell 7.0
- grolsch 7.0

WHITE WINE

- | | glass | bottle |
|---|-------|--------|
| riesling rolf binder eden valley, sa | 9 | 38 |
| pinot grigio oakridge yarra valley, vic | 9 | 38 |
| sauvignon blanc lawson's dry hills, nz | 9 | 38 |
| sem-sauvignon blanc bress margaret river, wa | 9 | 38 |
| chardonnay allandale hunter valley, nsw | 9 | 38 |

SPARKLING

- chalk hill
- chardonnay pinot nior**, mclaren vale, sa 8 35

RED WINE

- cabernet merlot** rolf binder barossa valley, sa 9 38
- pinot noir** oakridge yarra valley, vic (chilled) 9 38
- merlot** the cork cutters adelaide hills, sa 38
- shiraz grenache** schnell barossa valley, sa 38
- cabernet sauvignon** chalk hill mclaren vale, sa 38

REJUVINATING JUICES 6.0

- detox w** carrot, apple, beetroot & ginger
- getaway w** watermelon, pineapple, orange & mint
- flu defence w** orange, lemon, apple, pineapple & ginger
- revitalizer w** apple, orange, carrot & pineapple
- fruit n veg w** tomato, celery, carrot, orange, apple

do it your way - make your own favorite combo

COLD SPECIALTIES 6.0

- iced choc, iced coffee & iced mocha

COFFEE

- short black, short & long macchiato 3.4
- flat white, cappuccino, latte, long black 3.8
- Vietnamese style coffee 4.0
- mocha, hot chocolate 4.2
- extras .70
- marshmallows .50
- ice cream 1.5

ICED TEAS 4.5

- monk pear, english lemon, turkish apple, citrus punch

BLACK TEA all teas 4.0

- earl grey, english breakfast
- orange pekoe, morning tea

FLAVOURED BLACK TEA

- madagascan vanilla
- monk pear, chai, chocolate

GREEN TEA

- sencha, gen maicha sencha

FLAVOURED GREEN TEA

- sencha quince

FRUIT TISANES

- turkish apple, citrus punch

HERBAL TISANES

- lemongrass & ginger, mint mix
- liquorice legs, chamomile & detox

EXOTICS

- buddhas tears, pai mu tan
- organic jasmine green

the **T2** range is available for purchase & in gift boxes

join our face book page to recieve special offers & stay up to date
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