



7AM-9.30PM
PLATES

PIATTI

ENTREE & SIDES

CHEESE PLATTER \$13

A selection of our cheese, house made onion jam, dried fruits and focaccia (V)
add prosciutto +\$5

ARANCINI OF THE DAY \$9 (5 pcs)(GF)

RUSTIC ITALIAN GARLIC BREAD \$7

Garlic butter and rosemary salt (V, VGO*)
add prosciutto +\$5

ITALIAN FRIES \$9

Truffle fries (V)
Pesto fries (V)
Parmesan fries (V)

DESSERT \$9

VEGAN NUTELLA CAKE With berry coulis (VG)

NUTELLA PIZZA HALF MOON

House-made focaccia, Nutella, whipped cream topped with berry coulis.

MAINS \$15

GNOCCHI NAPOLETANA (V)

Potato gnocchi, napoletana, basil

GNOCCHI TRUFFLE & BLUE CHEESE

Potato gnocchi, gorgonzola cheese, truffle, walnuts

PENNE PESTO & CHICKEN

Roasted chicken, basil pesto, broad beans, shaved parmigiano, almonds

MEATBALLS (V)

Cooked in napoletana sauce, chili, basil, garlic, rustic bread

PORCHETTA

Rolled pork belly, roasted potatoes, salsa verde

SALADS \$12

GREEK SALAD

Lettuce, tomatoes, kalamata olives, cucumber, lemon oil, onions, oregano

RUSTICA

roasted pumpkin, cauliflower, lentils, rocket, almonds, dukkah, mustard dressing

INSALATA DI POLLO

Grilled chicken, sweet corn, chopped lettuce, bacon, boiled egg, aioli

PIZZA SQUARED

15CM \$8.50
30CM \$15

AMATRICIANA

Smoked scamorza, amatriciana sauce, pancetta, pan grattato, basil, pecorino romano

TRUFFLE (V)

Smoked mozzarella, mushrooms, truffle
add ham +\$5

4 CARNI

Tomato, fior di latte, pancetta, chicken, double smoked ham, salami, BBQ sauce

CHICKEN CACCIATORA

Tomato, mozzarella, chicken, olives, capers, mushrooms

MARGHERITA (V)

Tomato, mozzarella, basil

PROSCIUTTO

Tomato, mozzarella, prosciutto, rocket, shaved parmesan

DIAVOLA

Tomato, fior di latte, olives, sopressa salami, chilli flakes

VEGETARIAN

Fiori di latte, fresh ricotta, semi-dried tomato, basil pesto, rocket

VEGAN & GLUTEN FREE

Make your plate Vegan +\$3

Make your pizza or gnocchi Gluten Free +\$3

VGO* = Vegan Option | V=Vegetarian



VEGAN

You can pick any vegetarian pizza from the menu and make it vegan with our dairy free mozzarella.



**7AM-9.30PM
DRINK**

BERE

THE REAL ITALIAN

APEROL SPRITZ \$12
Aperol, Prosecco, soda

CAMPARI SPRITZ \$14
Campari, Prosecco, soda

NEGRONI \$12
Gin, Campari, Red Vermouth

**CAMPARI WITH FRESH
ORANGE JUICE \$10**

FROZEN COCKTAILS \$12

**ESPRESSO TIRAMISÙ
MARTINI**
Vodka, Coffee Liqueur, Espresso, Hazelnut
Syrup

**JALAPEÑO SALTY
MARGARITA**
Tequila, Jalapeño Infused Syrup, Lime Juice

APEROL SPRITZ FROZÈ
Aperol, Prosecco, Rosè

**CAMPARI WITH FRESH
ORANGE JUICE \$10**

HOUSE SPIRITS \$9

BEER & CIDER \$7

PERONI ROSSA
(Italy) Lager

STONE & WOOD
(Byron Bay, Australia) Pacific Ale

BALLISTIC
(QLD) Light Beer

LITTLE GREEN CIDER
(NSW) Apple Cider

BROOKVALE UNION
(NSW) Ginger Beer

PIRATE LIFE
(SA) Ipa

FOUR PINES
(NSW) Pale ale

SOFT DRINKS

**COKE, DIET COKE, COKE
ZERO \$3.5**

SAN PELLEGRINO \$4
Limonata, Aranciata, Chinotto

GINGER BEER \$4

**SAN PELLEGRINO/ACQUA
PANNA \$3.5**
Sparkling water 250ml

WINE & SPARKLING

PASQUA "LE COLLEZIONI"
White Wine, Pinot grigio, Veneto (IT)
GLASS \$8 | BOTTLE \$40

RICCADONNA
Prosecco Milano (IT)
GLASS \$10 | BOTTLE \$50

**'PINK FLAMINGO'
GRIS DE GRIS**
Rosè, Provence (FR)
GLASS \$11 | BOTTLE \$52

**APPASSIMENTO
DEI CONTI**
Red Wine, Primitivo Sangiovese,
Puglia (IT)
GLASS \$8 | BOTTLE \$40

LAWSONS DRY MILLS
White wine, Sauvignon Blanc,
Marlborough (NZ)
GLASS \$11 | BOTTLE \$46

LISA MCGUIGAN, SHIRAZ
Red Wine, Mudgee (NSW)
GLASS \$10 | BOTTLE \$40

CONTACT


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