
Salt
Meats
Cheese.

CIBO



MENU

TO SHARE

MARINATED OLIVES (DF, GF, VG)	\$6
ARANCINI	\$14
Saffron, fontina and Parmigiano (GF, V)	
CAPRESE	\$17
Buffalo mozzarella, Roma tomatoes, basil, pickled eschallots (V, GF)	
PIZZA BREAD	\$8
Garlic butter and rosemary salt (V, VGO)	
FRIED CALAMARI	\$18
Semi dried tomatoes, aioli, lemon (DF)	
PROSCIUTTO SAN DANIELE	\$14
Grapes, almonds, basil (DF, GF)	
Add bread \$5	
MEATBALLS	\$16
Napoletana, Parmigiano, toasted bread	
ANTIPASTO	\$35
Selection of salumi, semi-hard cheese, buffalo mozzarella, condiments, pickles, focaccia	
CHEESE	\$24
Selection of 3 Italian and local cheese, honeyed walnuts and crackers (V)	

SIDES & VEGETABLES

ROASTED CAULIFLOWER	\$12
Blackcurrants, hazelnuts, mustard dressing (GF, V, DF)	
SALAD LEAVES	\$12
Baby cos, rocket, kale, spinach, lemon oil (VG, DF, GF)	
BROCCOLINI	\$12
Crumbled almonds, goat's cheese, garlic (GF, DFO)	
FRIES WITH AIOLI	\$8
With truffle pecorino, Parmigiano, aioli \$10	

V	Vegetarian	VO	Vegetarian Option	DF	Dairy-free
VG	Vegan	VGO	Vegan Option	DFO	Dairy-free Option
GF	Gluten-free	GFO	Gluten-free Option		

PASTA

CRAB TAGLIOLINI	\$26
Blue swimmer crab, zucchini, cherry, tomatoes, garlic, chilli and herbs (DF, GFO)	
LAMB PAPPARDELLE	\$25
Slow cooked ragù, Sangiovese, pecorino Toscano (GFO, DFO)	
RAVIOLI SPINACH & RICOTTA	\$24
Pancetta, burnt butter and sage, truffle pecorino (VO)	
RISOTTO PUMPKIN	\$23
Almonds, goat's cheese, Parmigiano, thyme (DFO, V, VGO)	
RIGATONI BEEF SHIN	\$24
Braised shin, tomato, Parmigiano, parsley (DFO, GFO)	

**GF penne available with any sauce variety from above GFO (Add \$3)*

KIDS

Pasta in Napoletana sauce.....	\$11
Pasta with beef ragù	\$13
Chicken schnitzel with fries	\$15
Kids margherita - Add ham \$3	\$13
Kids gelato with cookies	\$8

MAINS

RAW SALAD	\$20
Carrots, red cabbage, fennel, lettuce, apple, lemon and sesame dressing (VG, DF, GF)	
CHICKEN SALAD	\$22
Roasted chicken, puy lentils, kale, cauliflower, Manchego, almonds, blackcurrants, mustard dressing (GF, DFO, VGO, VO)	
PORCHETTA	\$28
Stuffed with garlic and herbs, roast potatoes, rosemary, salsa verde (GF)	
SALMON	\$28
200gr seared fillet, roasted peppers, lemon and caper butter (DFO, GF)	

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

PIZZERIA

CLASSICHE

MARGHERITA	\$18
Tomato, fior di latte, basil (V)	
BUFFALO	\$25
Tomato, cherry tomatoes, buffalo mozzarella, basil (V)	
PROSCIUTTO	\$25
Tomato, fior di latte, prosciutto di Parma, rocket, shaved Parmigiano	
DIAVOLA	\$23
Tomato, fior di latte, olives, sopressa salami, chilli flakes	
CAPRICCIOSA	\$24
Tomato, fior di latte, double-smoked ham, mushrooms, olives, artichokes	
VEGETARIANA	\$23
Zucchini, pumpkin, cherry tomatoes, peppers and pesto (V)	

SIGNATURE

GAMBERI	\$25
Prawns, tomato, cherry tomatoes, chilli oil, capers, olives, basil (DF)	
TARTUFO	\$24
Fior di latte, roasted mushrooms, truffle pecorino (V)	
Add ham \$5	
SHADOWS OF BLUE	\$24
Potatoes, blue cheese, fior di latte, rosemary & garlic oil (V)	
AMATRICIANA	\$23
Smoked scamorza, Amatriciana sauce, pancetta, pan grattato, basil, pecorino Romano	
QUATTRO CARNI	\$25
Tomato, fior di latte, pancetta, sausage, double smoked ham, salami	
POLPETTE	\$24
Fior di latte, House made meatballs ragù, pistachio, Parmigiano	
CALZONE	\$24
Slow cooked lamb shoulder, spinach, ricotta, chilli	

*You can pick a vegetarian pizza from the menu and make it vegan with our dairy-free mozzarella (Add \$5)

*Our gluten-free bases are made in house daily, make any pizza GF (Add \$5)

COCKTAILS

SIGNATURE

MOSCOW MULO	\$14
Beluga vodka, fresh lime, ginger beer, Montenegro bitters	
ITALIAN COSMO	\$16
Beluga vodka, limoncello and cranberry juice shaken with burnt orange zest	
MARGARITA CLASSICO OR SPICY	\$16
Espolon tequila, fresh lime and Cointreau	
MOJITO CLASSICO	\$16
White rum, brown sugar, fresh lime and mint topped with soda	
TIRAMISU ESPRESSO MARTINI	\$16
Vodka, coffee liqueur, tiramisu treacle, coffee	
SANGRIA BIANCA OR ROSSA JUG	\$30
Wine, fresh seasonal fruits, apricot brandy topped with prosecco and lemonade	
APEROL SPRITZ GLASS	\$14 JUG \$30
Aperol, prosecco, soda	
APEROL SPRITZ FROZÉ	\$14
Aperol, rosé and prosecco	
NEGRONI	\$15
Gin, Campari, Cinzano Rosso	

COCKTAILS

SIGNATURE MOCKTAILS

- LIMONE REALE \$9
Muddled lemon wedges with raw sugar, apple juice, topped with ginger beer
- VIRGIN MOJITO \$10
Lime muddled with fresh mint and brown sugar, topped with soda water



BEER

BOTTLED

PERONI / Dry beer	\$8
Lazio, Italy	
PERONI LEGGERA / Light beer	\$7
Lazio, Italy	
MENABREA / Blonde	\$9
Piemonte, Italy	
CORONA / Dry	\$8.5
Mexico	
BALLISTIC BREWERY / Pale Ale	\$8
Queensland, Australia	
BALADIN ISAAC / Wheat Ale	\$9.5
Piemonte, Italy	
BATLOW / Apple Cider	\$9
New South Wales, Australia	
STONE & WOOD / Pacific Ale	\$9
Byron Bay, Australia	

ON TAP

FOR CURRENT SELECTION, PLEASE SEE YOUR WAITER

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DRINKS

COKE DIET ZERO	\$4
BUNDABERG GINGER BEER	\$4
SAN PELLEGRINO	\$5
Limonaia Aranciata Rossa Chinotto	
LEMON, LIME AND BITTERS	\$5
SMC SPARKLING WATER 750ML	\$5
With free refills	
SAN PELLEGRINO WATER	\$9

AMAROS & DIGESTIVES

DISARONNO AMARETTO LIMONCELLO 	\$8
CINAR MONTENEGRO AVERNA	
FERNET BRANCA GRAPPA SAMBUCA	\$9

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VINO

VINO BIANCO

- PASQUA "LE COLLEZIONI", PINOT GRIGIO \$10/45
Veneto, Italy
- LAWSON'S DRY HILLS, SAUVIGNON BLANC \$11/46
Marlborough, New Zealand
- SERAFINO RESERVE, CHARDONNAY \$13/55
McLaren Vale, South Australia

VINO FRIZZANTE

- RICCADONNA, PROSECCO \$10/45
Milano, Italy
- POMMERY APANAGE, CHAMPAGNE \$95
Reims, France

VINO ROSATO

- 'PINK FLAMINGO' GRIS DE GRIS \$11/52
Provence, France
- PASQUA '11 MINUTES ON RED', ROSÈ \$12/58
Veneto, Italy

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VINO

VINO ROSSO

POLETTI SANGIOVESE, SUPERIORE DOC	\$9/42
Emilia Romagna, Italy	
LISA MCGUIGAN, SHIRAZ	\$10/48
Mudgee, New South Wales	
TENUTE PICCINI, CHIANTI DOC	\$12/50
Toscana, Italy	
APPASSIMENTO DEI CONTI, PRIMITIVO SANGIOVESE	\$50
Puglia, Italy	
CORDERO DI MONTEZEMOLO 2012, BARBERA D'ALBA DOC	\$85
Piemonte, Italia	
BELLISSIMO BY SERAFINO, TEMPRANILLO	\$12/50
McLaren Vale, South Australia	
VINTAGE, LAMBRUSCO MOSSO	\$9/42
McLaren Vale, South Australia (slightly fizzy and served cold)	

GASWORKS

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DESSERT

TIRAMISÙ	\$12
Crema mascarpone, frangelico, candied hazelnuts	
PANNA COTTA	\$12
Cardamom, mixed berries, pistachio (GF, V)	
VEGAN MUD CAKE	\$12
Nutella, Chocolate (GF, VG)	
NUTELLA & PEANUT BUTTER CALZONE	\$12
With whipped cream	

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