

WWW.THEFLOCKHARTDELI.COM.AU

03 91347999

THE FLOCKHART DELI

MENU

BREAKFAST (ALL DAY)

PASTA (FROM 11AM)

CLASSIC DISHES MADE WITH THE FRESHEST OF INGREDIENTS AND
BARILLA PASTA

PIZZA MENU (FROM 11AM)

TRADITIONAL PIZZA MADE WITH ITALIAN TOMATOES AND THE
FRESHEST LOCAL CHEESES AND INGREDIENTS

ENTREES AND MAIN COURSES (FROM 11AM)

COFFEE, DRINKS AND DESSERTS

OR SELECT FROM OUR DELI FRESH DISPLAY

**KITCHEN OPEN 7AM → 3PM SEVEN DAYS, 5PM → 9PM
FRIDAY/SATURDAY**

DELI FRESH RANGE AVAILABLE ALL DAY

**CAFÉ OPENING HOURS: WEDNESDAY → SUNDAY, DINNER
SERVICE FRIDAY AND SATURDAY EVENINGS TO 9PM**

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CALL FOR PICKUP, OR ORDER VIA MENULOG / UBER

THE FLOCKHART DELI

COFFEE, DRINKS & DESSERTS

COFFEE / TEA (Earl Grey, English Breakfast, Green or Peppermint) take away sizes as displayed, or have in Cup \$4, Mug \$5

SPECIALITY MILKS AVAILABLE: Skim, Bonsoy, Milklab Almond, Oat, Coconut and Lactose free **+0.5**

MACCHIATO **3**

PICCOLO LATTE **3**

ESPRESSO / SHORT BLACK **3**

ORANGE JUICE SQUEEZED FRESH DAILY IN HOUSE 350ml **5**

SOFT DRINKS, WATERS, ICED TEAS and more as displayed

AFFOGATO **10**

Cake crumble and vanilla bean ice cream smothered in rich chocolate syrup and two shots of our Arapiles expresso coffee

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE **10**

Luscious house made sticky date pudding with fresh butterscotch sauce and vanilla bean ice cream

CLASSIC TRIFLE **8**

Cake crumb layered in whipped cream and cherry glaze, smothered in fresh butterscotch sauce

MUFFINS, SCONES, TARTS and more as displayed

THE FLOCKHART DELI

BREAKFAST MENU

THE FLOCKHART DELI EGG & BACON ROLL 10

Triple Smoked Bacon & Free-Range Egg w/ home-style tomato relish, parmesan & aged tasty cheese with a dash of hickory sweet Louisiana BBQ sauce, on a locally baked ciabatta roll

THE BIG ENGLISH BREAKFAST 16

Scrambled Eggs (also available poached or fried), served with toast, Maldon sea salt, cracked pepper, a tab of fresh butter & a side of Jill's tomato relish

Add: **Smoked bacon, sautéed mushrooms, avocado smash, and roast tomato** (each + 4)

THE HALLOUMI STACK 24

A monster stack of fresh avocado smash, smoked bacon, scrambled eggs (with or without added fresh red chilli), cherry tomatoes, fresh basil and a thick wedge of chargrilled halloumi cheese, on Dench organic sourdough toast

AVOCADO SMASH ON SOURDOUGH 16

With Goat's Cheese, Dukkah, cracked pepper and dressed fancy lettuce

AVOCADO SMASH WITH SMOKED SALMON AND POACHED EGGS 25

Our Avo Smash, with Goat's Cheese, Two Poached Eggs and Smoked Salmon on Sourdough toast

TOAST WITH CONDIMENTS 7

Toasted Turkish bread with Apricot, Raspberry or Strawberry Jam, Vegemite or Crunchy Peanut Butter

DEVONSHIRE TEA 10

Oven-fresh scones baked in-house, with strawberry jam, freshly whipped cream & your choice of tea

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ENTRÉES & MAIN COURSES (from 11am)

- NEW YORK STRIP STEAK WITH GORGONZOLA SAUCE** **28**
 New York Strip steak seared to a tender medium, sliced and layered with a Gorgonzola cream sauce, served with house chat potatoes, rosemary and Maldon sea salt
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- CLASSIC SCHNITZEL WITH HOUSE RADICCHIO SLAW AND LEMON** **24**
 350g panko crumbed chicken schnitzel served with a house radicchio coleslaw of Hellman's real mayo and crushed herbs, with a chunky wedge of lemon
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- PORTERHOUSE STEAK WITH CREAMY DIJON MUSTARD SAUCE** **32**
 250g Porterhouse cooked rare/medium/well done served with a side of house chat potatoes, a tab of Dijon mustard sauce and a rich beef veal glaze, with a garnish of green leaf salad
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- ROAST VEGETABLE STACK ON COUSCOUS WITH TOMATO MUSTARD RELISH** **22**
 A generous stack of seasonal roast vegetables, pan baked and layered atop fresh couscous, with basil, glaze and a side of tomato mustard relish (V, Vegan)
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- HOUSE CHAT POTATOES WITH GARLIC GRATIN CRUMB AND BALSAMIC GLAZE** **8**
 Roast jacket potatoes tossed in Maldon sea salt, rosemary, a gratin or crumb and parmesan cheese, drizzled with extra virgin olive oil and balsamic glaze reduction (V, Vegan option available)
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- HOUSE FRIES WITH PARMESAN, TRUFFLE AND MALDON SEA SALT** **8**
 Chunky house fries with Maldon sea salt, parmesan cheese and a drizzle of white truffle oil (V, Vegan option available)
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- FLOCKHART GREEN LEAF SALAD WITH BALSAMIC VINAIGRETTE** **8**
 Seasonal green salad leaves with spring onion, red bell peppers, cherry tomatoes and bocconcini, with a balsamic vinegrette dressing (V, Vegan option available)
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- BRUSCHETTA POMODORO** **12**
 Fresh diced cherry tomatoes with basil, bocconcini cheese and balsamic glaze on crusty sourdough (V, Vegan option available)
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- OLIVE TAPENADE AND GOATS CHEESE BRUSCHETTA** **14**
 Olive tapenade and crumbled goats cheese, drizzled in extra virgin olive, garnished with fresh basil on sourdough (V)
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- GARLIC AND HERB SCHIACCIATA** **12**
 Pizza bread drizzled in garlic herb extra virgin olive oil and topped with fresh basil and continental parsley (V, Vegan)
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- SCHIACCIATA WITH FRESH TOMATO, BASIL AND BOCCONCINI** **16**
 Pizza bread with fresh cherry tomatoes, fresh basil and bocconcini, with Maldon sea salt and glaze (V, Vegan option available)

THE FLOCKHART DELI

PASTA

TRUFFLE PASTA

24

A light cream sauce of reserved artichoke hearts, mushroom and parmesan cheese, with a black truffle tapenade, parsley and house crumb gratin garnish (V)

PENNE ARRABIATA GAMBERI (PRAWNS)

26

Premium Australian banana prawns tossed with cherry tomato, basil, chilli, red bell peppers, extra virgin olive oil and a dash of honey, in a rose sauce

PENNE PUTTANESCA

19

Napoli Sauce, Fresh Basil, Kalamata Olives, fresh chili, Cherry Tomatoes and Anchovies, garnished with Grana Padano cheese (Vegan option available)

SPAGHETTI ALLA OLIO

18

A classic dish of Spaghetti tossed in extra virgin olive oil, garlic, fresh chilli, cracked black pepper, freshly chopped parsley and basil, garnished with Parmesan cheese (V, Vegan option sans cheese available)

PASTA SINATRA

24

Stall-free Chorizo, Red Bell Peppers, Mushrooms, and a hint of chilli, finished in a Rose sauce and served with Grana Padano cheese and freshly chopped parsley on Penne pasta.

PENNE ALLA PANNA

22

With leg ham and sauteed mushrooms in a white wine cream sauce, garnished with Parmesan cheese

PASTA PRIMAVERA

20

Roasted red bell peppers, cherry tomato, roast pumpkin, zucchini, spring onions, caramelised onion, basil and Napoli sauce (V, Vegan)

All Pastas are available take away or dine in, and served with a house baked bread, extra virgin olive oil and balsamic.

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PIZZA

- CLASSIC MARGHERITA PIZZA (V)** 20
Fresh tomato base, Mozzarella and Bocconcini cheese, served with oregano and fresh basil
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- QUATTRO STAGIONI PIZZA (THE FOUR SEASONS)** 24
Freshly made pizza sauce on a Mozzarella cheese base, quartered to Shaved Ham, Marinated Kalamata Olives, Artichokes and Mushrooms, served with cracked pepper and parsley
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- PIZZA LESSE (FLOCKHART DELI SPECIAL)** 24
Pepperoni, Marinated Kalamata Olives, Fresh Red Chilli, Bell Peppers and Cherry Tomatoes, garnished with fresh basil and a pinch of Maldon sea salt
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- PIZZA QUATTRO FORMAGGI (THE FOUR CHEESES) (V)** 22
Freshly made pizza sauce, basil, Mozzarella, Aged Cheddar, Parmesan and Bocconcini cheeses
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- GOAT CHEESE AND PUMPKIN (V, Vegan option available)** 24
Artisan Goat Cheese with red bell peppers, roasted pumpkin, spring onions, caramelised onions, blistered cherry tomatoes and fresh basil
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- PIZZA GAMBERI (PRAWNS)** 26
Premium Australian banana prawns marinated in garlic and black pepper, with minimal cheese, sundried tomatoes, blistered cherry tomatoes, fresh parsley and a dash of honey
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- CLASSIC PEPPERONI** 24
Classic thin crust base loaded with Mozzarella cheese, oregano and pepperoni salami
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- ROAST VEGETABLE PIZZA (V, Vegan option available)** 22
Seasonal roast vegetables on a fresh cherry tomato base, with red bell peppers, caramelised onion, Kalamata olives and a hint of chilli, with fresh basil
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- ROAST CHICKEN PIZZA** 24
Marinated chicken breast with red bell peppers, caramelised onion and a rich tomato/hickory sweet sauce base, with Grana Padano cheese and freshly chopped parsley
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- TRUFFLE MUSHROOM PIZZA (V, Vegan option available)** 22
Mushrooms, spring onions and parsley, drizzled in white truffle oil