



SALUMINISTI

BREAKFAST

PANE TOSTATO \$8

Selection of daily fresh bread served with butter & choice of marmellata, nutella or formaggino

Add poached or fried egg + \$3

BRUSCHETTA (V) Half \$9

Toasted ciabatta, olive tapenade, avocado, tomato, asparagus, fior di latte Full \$16

Add poached egg + \$3

FARRO BIRCHER \$13

Poached organic farro, sultanas, apple, coconut, figs, Italian peaches, fresh seasonal fruit

PORCHETTA PANINO \$8.5

Free range slow roasted pork, fried egg, caciocavallo

SALSICCIA PANINO \$10

Grilled pork & fennel sausage, scrambled egg, roasted peperonata, provolone

PANCETTA PANINO \$8.5

Crispy rolled pancetta, fried egg, caciocavallo

TRICOLORE PANINO (V) \$8.5

Tomato, fried egg, spinach, smoked scamorza, oregano

MORTADELLA CORNETTO \$8

Croissant, mortadella, provolone

Breakfast panini available until sold out

DOCKLANDS MENU

PANINI

PORCHETTA \$13

Free range slow roasted pork, artichoke paste, pecorino romano, rocket

COTOLETTA \$14

Crumbed free range pork loin, vincotto mayo, provolone dolce, coleslaw

POLLO \$13

Crumbed chicken breast, roasted peppers, caciocavallo, chili, rocket

SALSICCIA \$13

Grilled pork & fennel sausage, roasted peperonata, pecorino romano, rocket

CALAMARI \$13

Fried calamari, salsa verde, tartare, rocket

MELANZANE PARMIGIANA (V) \$12.5

Baked eggplant lasagne, grated parmigiano reggiano, salad mix

SALAMI \$12

Hot sopressa salami, marinated eggplant, roasted peppers, pecorino americano

PROSCIUTTO \$12.5

Prosciutto san daniele, gorgonzola dolce, marinated artichokes

MORTADELLA \$11.5

Mortadella, fresh pecorino, split green olives

CAPRESE (V) \$11.5

Tomato, buffalo mozzarella, caper oil, oregano, basil

Panino served as a salad bowl + \$1.5

All panini served in a stone baked ciabatta roll with a side of giardiniera

(V) Vegetarian



SALUMINISTI

DOCKLANDS MENU

DRINKS

CAFFE

One size	\$3.8
Soy or Almond milk	+ 50c

CAFFE FREDDO

Caffettiera brewed ice coffee	\$5
-------------------------------	------------

CAFFETTIERA

Italian stovetop coffee served with cremino & biscotti	
2 cup	\$8
4 cup	\$12
6 cup	\$16

BIBITE

San Pellegrino can	\$3.5
San Pellegrino bottle	\$4
Molecola italian cola	\$4

OTHER

BASTONE (V)	\$4.5
Fried polenta stick, seasoned with fresh herbs & spices, topped with grated parmigiano reggiano	

PATATE FRITTE (V)	Small \$5
Potato fries seasoned with parsley & grated parmigiano reggiano	Large \$8

ANTIPASTO BOARD	\$14
Daily selection of salumi, cheese & marinated vegetables, served with bread	
Add porchetta	+ \$5



HOSTING AN EVENT, MEETING OR FUNCTION?

Let us bring the Saluministi spirit to you.

Tailored to your needs, the flavours of Saluministi are available for private and corporate functions. We offer a made to order menu that you can collect or we can serve.

Contact us for more information on (03) 9088 2999
or email info@saluministi.com.au