



Welcome to Quattro Formaggi Deli & Café

We invite you to enjoy our menu,
inspired and created from ingredients found in the store.

If you taste something you like
why not take some home with you.

Please sit back, relax and enjoy...



LIGHT BREAKFAST

“Colazione”

breakfast kitchen closes at 2 pm daily

Toast \$5
w/butter & your favourite spread:

*woodfired Italian | ciabatta | sour dough |
sour cherry and raisin*

Italian Matonella Croissant \$5
“It’s a croissant, shaped like a tile”
w/ butter and jam

Smoked Leg Ham \$8
Matonella Croissant
w/ swiss cheese

Italian Prosciutto \$8
Matonella Croissant
w/ provolone cheese

Truffle Honey, Ricotta & Dukkha \$10
Bruschetta

Bowl of Toasted Muesli \$10
w/ Fresh banana, honey and yoghurt

Acai Bowl \$15
Acai berry blended w/ banana and
coconut water, topped w/ crunchy
muesli, seasonal fruit, yoghurt & honey

Tre Colori \$13
Avocado, fresh tomato, ricotta on
toasted wood fired Italian bread,
drizzled with Pukara caramelised vinegar
Add Bacon \$4

Thyme Roasted Field Mushrooms \$15.5
Persian fetta and baby spinach,
served on wood fired Italian bread
Add Poached egg \$2.5

Breakfast Salad: \$15.5
Mixed Leaf lettuce, avocado,
poached egg, grilled haloumi and
dukkha, drizzled with pomegranate
molasses and our “lemon crushed
olive oil”
Add Bacon \$4

Nonna’s Eggplant Fritters (2) \$16
Stacked w/ grilled tomato, avocado,
roquette & basil pesto
Add a Poached Egg \$2.5
Add Bacon \$4



COOKED BREAKFAST

“Colazione Cucinata”

Bacon & Egg Rosetta Roll or Wrap \$8.5

Choose your Sauce
 Tomato | BBQ | Aioli
 Red Pesto Aioli | Basil Pesto

Double Egg & Bacon \$12.5 **Italian Ciabatta Roll**

QFD Breakfast Burger \$13.5

Seasoned roasted Porchetta,
 Double fried egg, , fresh tomato,
 red pesto aioli and roquette leaves
 served on Italian Panini Roll

B-L-A-T \$10

Bacon, mixed leaf lettuce, avocado,
 fresh tomato & aioli, on Italian Panini
Add a Fried Egg \$2.5

Eggs on Toast: \$10

Two Eggs Poached, scrambled or fried,
 Served on woodfired Italian toast or
 sourdough

Extras

Gluten free bread	\$1	Egg	\$2.5
Grilled tomato	\$3.5	Avocado	\$4
Field mushroom	\$4	Spinach	\$3.5
Grilled haloumi	\$4.5	Bacon	\$4
Pork sausage (1)	\$3	Leg ham	\$4
Smoked salmon	\$4.5	Chorizo	\$4
Parma Prosciutto	\$4.5	Speck	\$4
Hollandaise	\$2	Dukkha	\$2.5
Persian fetta	\$3		

Italian Pesto Ham Eggs \$16

Two eggs, poached w/ Ham off
 the bone, basil pesto and Grana
 Padana cheese, served on toast

Truffle Eggs \$16

Two eggs scrambled w/smoked
 speck, drizzled w/ Pukara truffle oil,
 served on toast

Prosciutto Eggs \$16

Two eggs poached, on toast
 w/ Roquette, Italian Parma prosciutto
 and Grana Padana cheese, drizzled
 with “Our EVO Oil”

Smoked Salmon open croissant \$16.5

Scrambled egg, Smoked Salmon,
 and hollandaise sauce, served on
 an open Italian Matonella Croissant

Eggs Benedict

Two eggs poached, on toast with
 one of the following, topped
 w/ hollandaise sauce

Baby Spinach	\$15.5
Leg Ham	\$16
Bacon	\$16
Speck	\$16
Smoked Salmon	\$16.5

breakfast kitchen closes
at 2 pm daily

LUNCH "Pranzo"

Visit our counter display to see
our daily selection of
Panini & Hot Foods

Woodfired Garlic Bread	\$6
Classic Grilled Raclette Cheese Toastie w/ leg ham, caramelised balsamic onion, mustard and pickled cucumber	\$11
<u>Bruschetta Plates</u>	\$11
Italian Cherry Tomato, and basil pesto	
Beef Bresaola Carpaccio and Grana Padano cheese	
Truffle Honey, Ricotta & Dukkha	
Spanish Manchego Cheese and olive tapenade	

<u>Salads</u>	\$16
Tuna and Mixed Bean Persian fetta, semi dried tomato, walnuts, roquette salad and herb infused dressing	
Buffalo Mozzarella Italian Parma prosciutto and mixed leaf salad drizzled with Colavita Italian balsamic glaze	
Smoked Chicken & Roast Marinated Pumpkin Mixed leaf lettuce, semi dried tomato, sprinkled w/ dukkha & Zuccato Italian apple cider	
Mediterranean Vegetable Salad mixed leaf lettuce, grilled eggplant, roast capsicum, semi dried tomato, Italian artichoke, finished w/ Pukara caramelised balsamic	

ANTIPASTO BOARDS

Create Your Own

Served W/Crusty Woodfired Bread or crackers

Select from the following

Cured Meats

Italian Parma Prosciutto (50 gm)	\$6
Spanish Serrano (50 gm)	\$6
Beef Bresaola (50 gm)	\$6
Roast Porchetta (100gm)	\$6
Soppressa Salami (100gm)	\$6
Fennel and Garlic Salami (100gm)	\$6
Truffle Salami (80gm)	\$6
Leg Ham Off the Bone (100gm)	\$6
Coppa (100gm)	\$6
Pancetta (100gm)	\$6
Mortadella (100gm)	\$5

Antipasto

Chargrilled Eggplant (80gm)	\$6
Chargrilled Pumpkin (80gm)	\$6
Roasted Red Capsicum (80gm)	\$6
Marinated Mushrooms (100gm)	\$6
Chargrilled Artichokes (80gm)	\$6
Balsamic Onions (100gm)	\$6
French Cornichons (100gm)	\$6
Fetta Filled Pepperdews (3)	\$7
Semi dried Tomatoes (100gm)	\$6
Italian Cherry Tomatoes (80 gm)	\$6
Dolmades x 4	\$6
Marinated Anchovies (50gm)	\$6
Orange Liquor Pate' (100gm)	\$6

Olives (Approx 100gm)

Sicilian	\$6
Calabrian Mix	\$6
Barossa Connoisseur Mix	\$6
Chilli Black	\$5
Black Sundried	\$5
QFD Mixed Marinated	\$5
Marinated Kalamata	\$5
Plain Kalamata	\$5
Blue Cheese Stuffed Green	\$6
Fetta Stuffed Green	\$6
Chilli Stuffed Green	\$6

Cheeses (Approx 100gm)

Mersey Valley Vintage Cheddar	\$7
Castelsardo Pecorino	\$7
Truffle Pecorino	\$9
Queso Manchego	\$7
Asiago	\$7
Reggiano Pargeggiano	\$7
Provolone Docle	\$6
Buffalo Mozzarella	\$10
Tallegio	\$7
Chefs French Brie Selection	\$7
Gorgonzola Blue	\$6
Quince Paste	\$3

CAFE SPECIALS

**TUESDAY
TRADIES**

\$5.00

Bacon & Egg Roll

**THURSDAY
SENIORS**

15% off

all café sales for seniors
card holders

FREAKY FRIDAY

\$8 PASTA

of the day

\$5 Beer/Wine

Glass

SUNDAY 20/20

Spend \$20 or more in the café and receive a voucher for

20% off

any same day retail purchase