

STARTERS

Soup of the day

8.5



Coffin Bay Oysters

[6]

[12]

Natural **G**

15

25

With lemon & house made cocktail sauce

Tokyo

16

27

With pickled ginger & wasabi finished with soy & Mirin sauce

Kilpatrick

16

27

Bacon & Worcestershire sauce

Salsa Au Gratin **G**

16

27

Toasted with chilli, ginger, coriander, tomato & almond meal



Bluefin Tuna & Kingfish Sashimi

E 19.0

M 35

Freshly cut Farmed Bluefin tuna & Hiramasa kingfish with Japanese soy, wasabi & pickled cucumber salad



DG's Salt & Pepper Calamari

E 14.5

M 24

Dusted with sea salt & cracked pepper, on crisp greens with lime & sweet chilli aioli



Spencer Gulf King Prawns

E 17.5

M 27.5

Coated in fresh coriander & toasted bread crumbs, lightly fried on Asian slaw with house made sweet chilli sauce

Devilled Scallops

E 16.5

M 27.5

Tasmanian Scallops wrapped in bacon, on steamed rice with a cream & chilli sauce

Home Made Dips & Pita

13.5

Semi dried tomato, Prawn & sweet chilli & Water Chestnut & Spinach dips with warm pita bread

Antipasto plate [serves two]

21

Kalamata olives, semi dried tomato, feta cheese, prosciutto, Pickled calamari & salami with fresh focaccia bread and balsamic & olive oil.



Local Produce

V Vegetarian

G Gluten Free

ALL PRICES INCLUDE GST

STARTERS - Continued

Bruschetta Pomodoro V	9
Hages Sourdough with tomato, basil & olive oil on balsamic glaze	
Bruschetta Vegetarian V	11
Hages Sourdough with eggplant, capsicum & pumpkin	
Bruschetta with Chicken & Smashed Avocado	11.5
Hages Sourdough with roasted chicken breast and house made smashed avocado, finished with rocket & sticky balsamic	
Potato Wedges V	9.5
with sour cream & sweet chilli sauce	
Potato wedges with the lot	15
With chicken, bacon, shallots & cheese	

SIDE ORDERS

Garlic Bread [4 slices]	6
Garlic & Cheese Bread [4 slices]	7
Bowl of Chips with tomato sauce	6.9
Vegetables for 1 V G	7.9
Garden Salad V G	Sml 6.9 Lg 13
Lettuce, tomato, cucumber, Spanish onion, capsicum & snow pea sprouts	

FOCCACCIA - FRESH OR TOASTED

Chicken	13
With avocado, tomato & cheese with lettuce & mayonnaise	
Traditional	13
Shaved leg ham, fresh tomato, cheese & lettuce with Dijon mayonnaise	
Vegetarian V	13
Roasted eggplant & capsicum with semi-dried tomato, zucchini & ricotta	
Smoked Salmon	15
Spanish onion, capers, avocado & lettuce with lime mayonnaise	
Roast Turkey	15
Crispy bacon, lettuce, avocado, cheese & cranberry sauce	

PIZZA

9"**12"****16"**

Hawaiian

14**18****23**

Ham & pineapple on tomato & cheese base

Cacciatore

15**19****24**

Pepperoni, tomato, capsicum & olives on tomato & cheese

Aussie BBQ

17**22****28**

Beef fillet, chicken, ham, pepperoni, bacon, onion & BBQ sauce on tomato & cheese

Chicken Royale

16**21****27**

Roast chicken breast, avocado, spring onion & cream on tomato & cheese

Vegetarian V

16**21****27**

Roast pumpkin, spinach, spring onion, garlic, artichokes & ricotta on tomato & cheese

Del Giorno's

17**22****28**

Ham, mushroom, pineapple, salami, capsicum, olives & anchovies on tomato & cheese



King Prawn & chorizo

18**23****29**

Spencer Gulf prawns, Sann lamb chorizo, baby spinach, Spanish onion on tomato & cheese finished with sour cream



Marinara

18**23****29**

Spencer Gulf prawns, calamari & Lincoln black mussels, fresh tomato, onion on tomato & cheese



Boston Bay

18**23****29**

Spencer Gulf prawns, calamari, onion & roma tomato, sea salt, basil & shaved Parmesan

Gluten Free Pizza G

19

9" gluten free pizza base with your choice of toppings

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SALADS

Greek Salad **V G**

Sml 9.9

Lg 15

Oak lettuce, semi dried tomato, red onion, roasted capsicum, kalamata olives & feta, finished with balsamic dressing

Caesar Salad

16

Cos Lettuce, bacon, anchovies, croutons, boiled egg, shaved Parmesan & homemade dressing

Add Chicken

4.7

Add lamb

7.5

Add King Prawns

7

Warm Chicken Salad **G**

18

Char grilled, on a mix of oak lettuce, tomato, cucumber, capsicum, red onion & snow pea sprouts with balsamic dressing

PASTA – Home - made

Beef Lasagne

18

Traditional beef lasagne with a side salad

PASTA & RISOTTO

Entrée

Main

Bolognaise

14

18

Made to a traditional Italian recipe

Alla Panna

16

19

Mushroom, leg ham, onion & garlic in cream sauce

Vegetarian **V**

17

21

Pumpkin, chickpeas, spinach, fresh tomato, garlic & spring onion tossed with Rosa sauce

Del Giorno

18

22

Chicken breast, mushrooms, onion, spinach & garlic tossed with tomato & cream



Marinara

21

27

Spencer Gulf prawns, Port Lincoln mussels, Ocean jacket fillets & calamari with onion, garlic, chilli & tomato

**All sauces served with your choice of:
Penne, Spaghetti, Fettuccine, or Risotto**

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MAIN-COURSE – From the Ocean

As a proud member of 'Eyre Peninsula – Australia's Seafood Frontier' our chefs have sourced the seafood selections below from the waters that surround Eyre Peninsula.



Eyre Peninsula

Australia's seafood frontier



King George Whiting

32

Lightly crumbed or in Coopers Pale Ale beer batter with salad, chips & home made tartar sauce.



“Mori” Tuna Steaks G

33

Locally farmed Bluefin tuna pan-seared medium rare served on char-grilled vegetable stack with caper berry & cream sauce



Arno Bay King Fish Fillets

29

Pan-fried, served on crisp noodle salad with house made miso vinaigrette



Kinkawooka Mussel Pot G

24

Port Lincoln black mussels cooked in tomato, white wine & fresh chilli served with chips & home made mayonnaise



SEAFOOD PLATTER for 2

92

Coffin Bay Oysters, King George Whiting, Southern Calamari, Kinkawooka Black Mussels and Spencer Gulf King Prawns served on a platter to share with Greek salad & chips.

ALL PRICES INCLUDE GST

MAIN-COURSE – From the Land



250g Eye Fillet Steak

33



300g Scotch Fillet Steak

31

Served on creamy garlic mash with your choice of sauce:

Boston Bay Shiraz Jus'

Fresh mushroom Jus'

Creamy garlic prawns **G** **5.0**



Spiced Prime Samm Lamb Steaks **G**

30

Marinated in rosemary, lemon & garlic, resting on warm zucchini salad with pinenuts, fetta cheese & baby rocket

Veal Scaloppini Fungi

28

Seasoned veal steaks topped with creamy mushroom & garlic resting on roasted vegetables

Chicken Fillet with Apricot & Pistachio

28

Chicken breast fillet wrapped in prosciutto, filled with apricot & pistachio filling with creamy white wine veloute

Chicken Breast with Berry Jus **G**

28

Char-grilled, topped with shaved leg ham & avocado, finished with melted cheese & berry jus'

Stuffed Capsicum **V G**

24

Filled with a Napolitano based risotto of mushroom, spinach & Sun dried tomato resting on balsamic glaze



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