

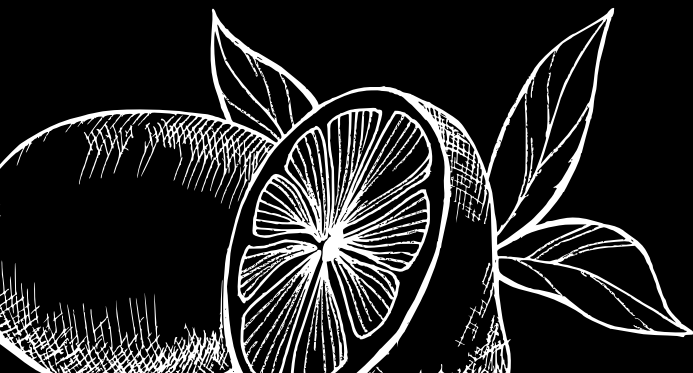


# DEL GIORNO'S Cafe+Restaurant

ENJOY A RANGE OF CULINARY DELIGHTS  
LOCALLY CAUGHT + FARMED SEAFOOD  
FRESH GOURMET PRODUCE

MONDAY - SATURDAY 7.30AM TO LATE  
SUNDAY & PUBLIC HOLIDAYS 8AM TO LATE

80 TASMAN TERRACE, PORT LINCOLN  
P: 08 8683 0577 [WWW.DELGIORNOS.COM.AU](http://WWW.DELGIORNOS.COM.AU)





## DINNER

# Breads, Starters, Sides & Shared

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### BREADS - LOCALLY BAKED

**Ciabatta** 4

With house dukkah & local olive oil

**Garlic Bread** 7

**Garlic & Cheese Bread** 8

### BRUSCHETTA

**Pomodoro V** 9

Tomato, basil, olive oil & parmesan cheese

**Vegetarian V** 9.9

Selection of Jospir grilled vegetables finished with crumbled feta

**SOUP OF THE DAY** 9

Served with toasted ciabatta bread

### SIDES

**Potato Wedges V** 9.9

With sour cream & sweet chilli sauce

**Potato Wedges with the lot** 16

With chicken, bacon & cheese

**Bowl of Chips** 7

With tomato sauce

### SHARED PLATES

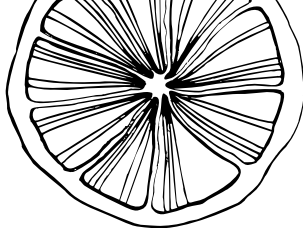
**Home Made Dips & Pita** 18

Prawn & Sweet chilli dip, Roasted Capsicum & cashew dip and spicy hummus dip served with house made pita bread

**Antipasto Plate (serves 2)** 28

Kalamata olives, grilled seasonal vegetables, prosciutto, local shaved leg ham, sharp cheddar cheese, Marinted Kinkawooka Mussels with house baked pita bread, balsamic & olive oil

# Entrée



**COFFIN BAY OYSTERS** - Shucked daily on the Premises **1/2 Dozen**

**Natural G** 19

Lemon & house made cocktail sauce

**Tokyo G** 20

Pickled ginger, wasabi with soy & mirin

**Kilpatrick G** 20

Bacon & Worcestershire sauce

LOCAL SEAFOOD

**HIRAMASA KINGFISH CEVICHE G** 19

Local thin sliced kingfish, pickled cucumber salad & Nuoc Cham dressing

LOCAL SEAFOOD

**DINKO TUNA SASHIMI WITH ORANGE G** 22

Freshly cut ranches Bluefin Tuna with fresh orange, radish, lime, soy & sesame

LOCAL SEAFOOD

**YUMBAH TEMPURA FRIED ABALONE** 19

Farmed abalone with wasabi mayo, lime zest & nori flakes

LOCAL SEAFOOD

**SAMM LAMB WITH CARAMALISED ONION** 18

Josper grilled steak, puree of caramalised onion & sumac

LOCAL LAMB

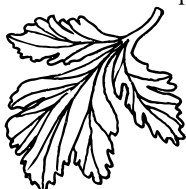
**DG'S SALT & PEPPER CALAMARI** 19 | 30

Southern Calamari dusted with sea salt & cracked pepper.

LOCAL SEAFOOD

**DEVILLED SCALLOPS** 19 | 32

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



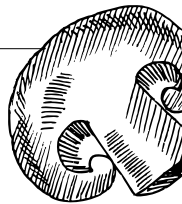


# Pizza

All Del Giorno's pizza is made to order using  
our unique house made pizza dough, mozzarella,  
house made tomato sauce & fresh produce



	9"	12"	16"
<b>GARLIC PIZZA</b>	8	12	16
Fresh garlic, parsley, & olive oil			
<b>MARGHERITA</b>	12	16	22
Fresh basil, tomato sauce & cheese			
<b>HAWAIIAN</b>	14	18	23
Ham & pineapple			
<b>CACCIATORE</b>	15	19	24
Pepperoni, tomato, capsicum & olives			
<b>AUSSIE BBQ</b>	18	23	29
Beef fillet, chicken, ham, pepperoni, bacon, onion & BBQ sauce			
<b>CHICKEN ROYALE</b>	17	22	28
Roast chicken breast, avocado, spring onion & cream			
<b>CARAMALISED LEEK &amp; MUSHROOM</b>	17	22	28
Caramalised leek, mushroom, fresh proscuitto & shaved parmesan			
<b>VEGETARIAN V</b>	17	22	28
Roast pumpkin, spinach, spring onion, garlic, roasted capsicum & zucchini			
<b>DEL GIORNO'S</b>	18	23	29
Ham, mushroom, pineapple, salami, capsicum, olives & anchovies			
<b>KING PRAWN &amp; CHORIZO</b> LOCAL SEAFOOD	20	25	31
Spencer Gulf prawns, Sann lamb chorizo, spinach, Spanish onion finished with sour cream			
<b>BOSTON BAY</b> LOCAL SEAFOOD	20	25	31
Spencer Gulf King Prawns, Southern calamari, onion & roma tomato finished with Olsson's sea salt, basil & shaved parmesan cheese			
<b>GLUTEN FREE PIZZA G</b>	21		
9" gluten free pizza base with your choice of toppings			



# Salads



## CAESAR SALAD

17

Cos Lettuce, bacon, anchovies, croutons, chilled poached egg,  
shaved Parmesan & house made dressing

## GRILLED VEGETABLE SALAD **G VG**

18

Summer greens with seasonal grilled vegetables, red wine vinaigrette dressing

## DELS SUPER SALAD **G VG**

14

Fresh tomato, cucumber, quinoa, Spanish onion, mixed lettuce, avocado,  
pomegranate & mixed seeds

## DELS CLASSIC ASIAN SALAD **G VG**

15

Rice noodles tossed with carrot, onion, cucumber, bean sprouts, peanuts,  
mint & coriander finished with Nuoc Cham dressing

## SIDES

Grilled Chicken

6

Grilled King Prawns(4) **LOCAL SEAFOOD**

12

Tuna Sashimi - Pok'e Style

12

# Pasta+Risotto

## BOLOGNAISE

15 | 19

Made to a traditional Italian recipe

## ALLA PANNA

17 | 23

Mushroom, leg ham & garlic in cream sauce

## VEGETARIAN **VG**

18 | 24

Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, Napolitano sauce

## DEL GIORNO

19 | 25

Chicken breast, mushrooms, spinach, garlic, Napolitano sauce & cream

## MARINARA

23 | 30

Spencer Gulf king prawns, Kinkawooka mussels, Ocean jacket  
fillets & southern calamari with garlic, chilli & Napolitano sauce

**LOCAL SEAFOOD**

**Served with your choice of: Penne, Spaghetti, Fettuccine, or Risotto**

**Gluten free penne available - Add \$2**





## MAIN COURSE

# Ocean & Land

As a proud member of 'Eyre Peninsula – Australia's Seafood Frontier' our chefs have sourced the best local produce from the land and waters that surround Eyre Peninsula.

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### KING GEORGE WHITING

41

Lightly crumbed or in Coopers Pale Ale beer batter with salad, chips, house tartare

LOCAL SEAFOOD

### KINKAWOOKA MUSSEL POT **G**

27

Served with toasted ciabatta bread cooked with your choice of:

- Tomato, onion & fresh chilli
- Yellow coconut curry

LOCAL SEAFOOD

### EYRE PENINSULA SEAFOOD PLATTER **G**      **FOR 1 56      FOR 2 98**

Coffin Bay Oysters - natural & Kilpatrick, King George Whiting, Salt & Pepper Southern Calamari, Kinkawooka Blue Mussels in tomato & chilli, Pan-fried Spencer Gulf King Prawns with fresh garden salad & chips

LOCAL SEAFOOD

### ROASTED PUMPKIN WITH FRIENDS **G VG**

25

Charcoal grilled pumpkin resting with corn & zucchini fritter, caramelised onion puree house made dukkah and lemon

### SIDES

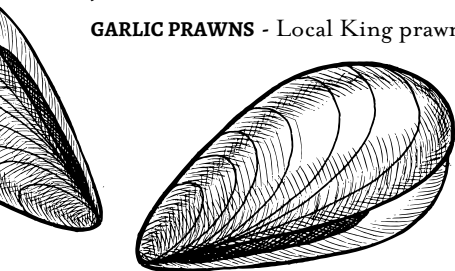
**GREEN SALAD** - Oak lettuce, tomato, onion, cucumber & capsicum **G VG** 8

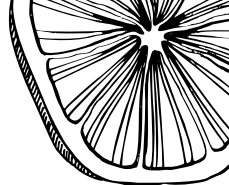
**SAVOUY CABBAGE SLAW** - With onion, crisp shallots, croutons & vinaigrette **V** 8

**ROASTED POTATO** - Cooked in Josper oven with Olsens sea salt **G VG** 8

**JOSPER GRILLED VEGETABLES** - Selection of seasonal char roasted **G VG** 8

**GARLIC PRAWNS** - Local King prawns (3) cooked in cream & fresh garlic 10





## MAIN COURSE

# Del's Josper Grill

Experience the unique flavours created in the  
Josper Oven & Grill hand made in Spain

## From the Ocean

- DINKO TUNA STEAK** LOCAL SEAFOOD **G** 39  
Josper seared medium rare, potatoes, asparagus, green beans oregano & lemon creme'
- HIRAMASA KING FISH** LOCAL SEAFOOD **G** 38  
Josper grilled on Soba noodle salad with house Miso dressing
- KING PRAWNS LUKINA** LOCAL SEAFOOD **G** 39  
Josper grilled large Western King Prawns, gochujang, lettuce, sesame & spring onions

## From the Land

- 12 HOUR BEEF BRISKET** 42  
Marinated in Bundy's BBQ sauce finished in the Josper grill
- CHICKEN BREAST FILLET** **G** 36
- LAWRAL PARK PRIME SAMM LAMB STEAKS** **G** 37
- MSA GRADE SIRLOIN STEAK** 41
- RIB EYE ON THE BONE - 400G** (Please allow minimum 30 minutes) 55

**ALL SERVED WITH JOSPER ROASTED POTATO & YOUR CHOICE OF:**

RED WINE JUS' - CREAMY MUSHROOM - CHIMMICHURRI - HOUSE BBQ

ALL PRICES INCLUDE GST 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

