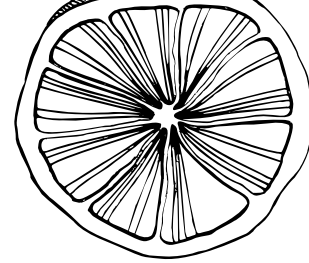


LUNCH
11:30AM – 2:30PM
Breads, Starters, Sides & Shared



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
Josper grilled vegetables finished, crumbled feta	

SOUP OF THE DAY 9

Served with toasted ciabatta bread

COFFIN BAY OYSTERS 1/2 DOZEN

(Shucked daily on the premises)

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

DG'S SALT & PEPPER CALAMARI 19 | 30

Southern Calamari dusted with sea salt & cracked pepper, served with house made sweet chilli aioli

LOCAL SEAFOOD

DEVILLED SCALLOPS 19 | 32

Tasmanian Scallops wrapped in bacon, on steamed rice with a cream & chilli 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, marinated Kinkawooka Mussels with house baked pita bread, balsamic & olive oil

GOURMET BURGERS

Samm Lamb Burger 18

EP Samm lamb patty, local bacon & onion jam, cheddar cheese, lettuce & fresh tomato

LOCAL LAMB

Chicken Burger 17

Grilled chicken breast, basil mayonaise, lettuce, red onion, tomato & tasty cheese

PANINIS - FRESH TOASTED

Chicken 14

Chicken, basil pesto, tomato, avocado & tasty cheese

Shaved leg Ham 16

Local shaved leg ham, lettuce, tomato, cheese & mayonaise

Vegetarian V 14

Selection of Josper grilled vegetables, spinach & feta

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

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

SIDES

Grilled Chicken 6

Grilled King Prawns(4) LOCAL SEAFOOD 12

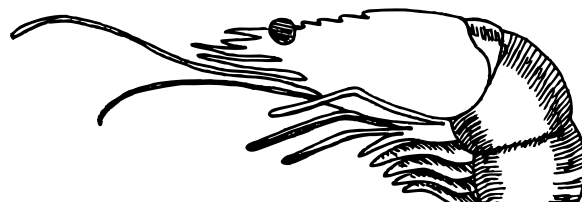
Tuna Sashimi - Pok'e Style

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, carrot, onion, cucumber, bean sprouts, peanuts & coriander finished with Nuoc Cham dressing



Pizza

9" 12" 16"

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

Pasta & Risotto

BOLOGNAISE Made to a traditional Italian recipe	15 19
ALLA PANNA Mushroom, leg ham & garlic in cream sauce	17 23
VEGETARIAN VG Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, Napolitano sauce	18 24
DEL GIORNO Chicken breast, mushrooms, spinach, garlic, Napolitano sauce & cream	19 25
MARINARA Spencer Gulf king prawns, Port Lincoln mussels, Ocean jacket fillets & calamari, garlic, chilli & Napolitano sauce	23 30

SERVED WITH YOUR CHOICE OF:
PENNE, SPAGHETTI, FETTACHINE OR RISOTTO
GLUTEN FREE PASTA AVAILABLE ADD \$2

SIDES

GREEN SALAD G VG Oak lettuce, tomato, onion, cucumber & capsicum	8
SAVOUY CABBAGE SLAW G VG With onion, crisp shallots, croutons & vinaigrette	8
ROASTED POTATO V	8

Main Course

KING GEORGE WHITING Lightly crumbed or in Coopers Pale Ale beer batter with salad, chips, house tartare	41
LOCAL SEAFOOD	
KINKAWOOKA MUSSEL POT G Served with toasted ciabatta bread cooked with your choice of: • Tomato, onion & fresh chilli or Yellow coconut curry	27
LOCAL SEAFOOD	
EYRE PENINSULA SEAFOOD PLATTER G 1-\$56 2-\$98 Coffin Bay oysters - natural & Kilpatrick, King George whiting, salt & pepper Southern Calamari, Kinkawooka Blue mussels in tomato & chilli, grilled 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, caramalised onion puree house made dukkah and lemon	

GRILLED VEGETABLES G VG Seasonal selection char roasted	8
GARLIC PRAWNS Local king prawns (3) cooked in cream & fresh garlic	10