

DINNER — TAKE AWAY

5:00PM — 8:00PM



BREADS - LOCALLY BAKED

Garlic Bread	7
Garlic & Cheese Bread	8

STARTERS

SOUP OF THE DAY	7
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Served with toasted ciabatta bread

COFFIN BAY OYSTERS	(6)	(12)
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(Shucked daily on the premises)

NATURAL G	14	27
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Lemon & house made cocktail sauce

KILPATRICK G	15	28
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Bacon & Worcestershire sauce

LOCAL SEAFOOD

SIDES

POTATO WEDGES V	9.9
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With sour cream & sweet chilli sauce

POTATO WEDGES WITH THE LOT	16
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With chicken, bacon & cheese

BOWL OF CHIPS	7
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With tomato sauce

SALADS

CAESAR SALAD	16
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Cos Lettuce, bacon, chilled poached egg, anchovies, croutons, shaved parmesan & house made dressing

GRILLED VEGETABLE SALAD G VG	16
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Summer greens with seasonal grilled vegetables, red wine vinaigrette dressing

DELS SUPER SALAD G VG	14
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Fresh tomato, cucumber, quinoa, Spanish onion, mixed lettuce, avocado, pomegranate & mixed seeds

DELS CLASSIC ASIAN SALAD G VG	14
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Rice noodles, carrot, onion, cucumber, bean sprouts, peanuts & coriander finished with Nuoc Cham dressing

SIDES

Grilled Chicken	6
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Grilled King Prawns(4) LOCAL SEAFOOD	12
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DG'S SALT & PEPPER CALAMARI	30
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Southern Calamari dusted with sea salt & cracked pepper, served with house made sweet chilli aioli

LOCAL SEAFOOD

DEVILLED SCALLOPS	32
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Tasmanian Scallops wrapped in bacon, on steamed rice with a cream & chilli sauce

KING GEORGE WHITING	40
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Lightly crumbed or in Coopers Pale Ale beer batter with salad, chips, house tartare

LOCAL SEAFOOD

KINKAWOOKA MUSSEL POT G	25
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Served with toasted ciabatta bread cooked with your choice of:

• Tomato, onion & fresh chilli or Yellow coconut curry

LOCAL SEAFOOD

EYRE PENINSULA SEAFOOD PLATTER	1-\$56 2-\$96
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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

MSA GRADE SIRLOIN STEAK	40
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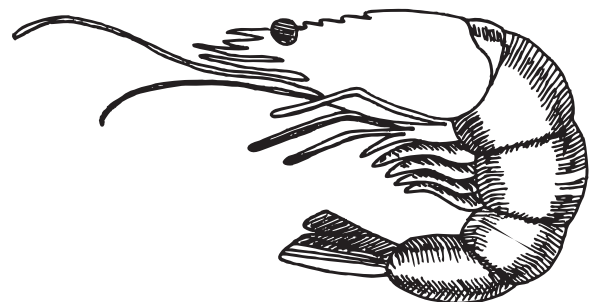
Grilled, served with roasted potato & creamy mushroom sauce

CHICKEN BREAST FUNGI	34
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Grilled, served with roasted potato & creamy mushroom sauce

ROASTED PUMPKIN WITH FRIENDS G VG	23
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Charcoal grilled pumpkin resting with corn & zucchini fritter, caramelised onion puree house made dukkah and lemon



Pizza

	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
YIROS LOCAL LAMB Local SAMM lamb, Spanish onion, tomato, roasted capsicum finished with garlic sauce	18	23	29
KING PRAWN & CHORIZO LOCAL SEAFOOD Spencer Gulf prawns, Sarm 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
GLUTEN FREE PIZZA G 9" gluten free pizza base with your choice of toppings	21		

Pasta & Risotto

LASAGNE Made to a traditional Italian recipe with fresh garden salad	17
BOLOGNAISE Made to a traditional Italian recipe	16
ALLA PANNA Mushroom, leg ham & garlic in cream sauce	18
VEGETARIAN VG Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, Napolitano sauce	19
DEL GIORNO Chicken breast, mushrooms, spinach, garlic, Napolitano sauce & cream	21
MARINARA Spencer Gulf king prawns, Port Lincoln mussels, Ocean jacket fillets & calamari, garlic, chilli & Napolitano sauce LOCAL SEAFOOD	25

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