

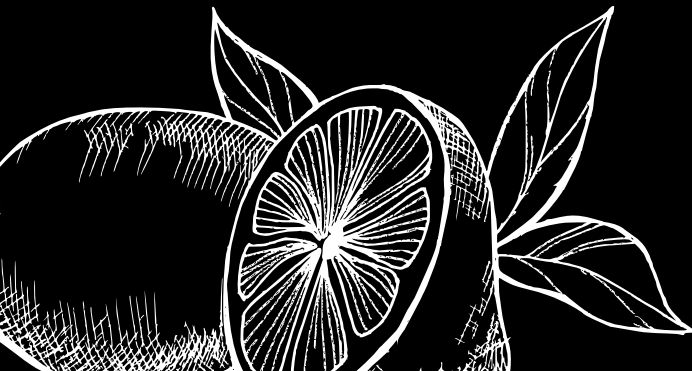


# DEL GIORNO'S Cafe+Restaurant

ENJOY A RANGE OF CULINARY DELIGHTS  
LOCALLY AND SUSTAINABLY SOURCED SEAFOOD AND  
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)





## ANTIPASTI

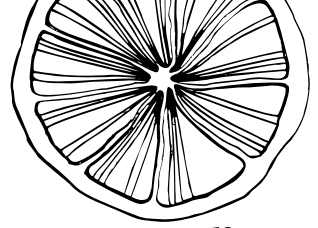
<b>CIABATTA</b>	<b>5</b>
<b>GARLIC BREAD</b>	<b>7</b>
<b>GARLIC &amp; CHEESE BREAD</b>	<b>8</b>
<b>POMODORO VG</b> Ciabatta, blistered cherry tomatoes, ricotta, basil and olive oil	<b>11</b>
<b>ZUCCA VG</b> Ciabatta, pumpkin, ricotta, pine nuts, dried chilli and sage	<b>11</b>
<b>AGNELLO</b> Ciabatta, braised Samm Lamb, ricotta, honey, balsamic onions	<b>14</b>
<b>SOUP OF THE DAY</b> House made with locally sourced ingredients	<b>9</b>
<b>PITA AND DIPS</b> Trio of house made dips with herby parmessan pita bread	<b>18</b>
<b>POTATO WEDGES VG</b> Sweet chilli and sour cream	<b>11</b>
<b>POTATO WEDGES WITH THE LOT</b> Bacon, spring onion, cheddar, avocado cream and sweet chilli	<b>16</b>
<b>SHOESTRING FRIES V</b> Sea Salt and Tomato Sauce	<b>7</b>

**VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE**

**PLEASE INFORM OUR STAFF OF ANY DIETRY REQUIREMENTS AND WE WILL CUSTOMIZE  
YOUR MEAL**

**ALL PRICES INCLUDE GST 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

## ENTREE



### **HIRAMASA KINGFISH CRUDO G**

19

Hiramasa Kingfish, horseradish cream, grapefruit, pistachio, sea salt and pepper

### **DINKO TUNA CARPACCIO G**

21

Bluefin Tuna, fried capers, fennel, vincotto, avocado cream, fresh herbs

### **ABALONE FETTUCINE**

19

Abalone, garlic, chilli, and porcini in a butter sauce

### **FENNEL CRUMBED KING PRAWNS**

17

Spencer Gulf King Prawns dusted in fennel crumb with preserved lemon mayonnaise

### **DG'S SALT & PEPPER CALAMARI**

19|32

Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli.

### **DEVILLED SCALLOPS**

19|34

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

### **COFFIN BAY OYSTERS** - Shucked daily on the Premises

#### **Natural G**

6 - 19

12 - 36

Lemon and lime

#### **Tokyo G**

6 - 21

12 - 39

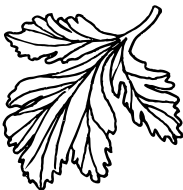
Soy, mirin, pickled ginger and wasabi

#### **Kilpatrick G**

6 - 21

12 - 39

Bacon, worchshire and tomato



# PASTA



## BOLOGNESE

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, tomato sauce

18 | 24

## DEL GIORNO

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

19 | 25

## MARINARA LOCAL SEAFOOD

Spencer Gulf King Prawns, Kinkawooka mussels, Ocean jacket fillets & Southern Calamari with garlic, chilli & tomato sauce

23 | 30

## VONGOLE LOCAL SEAFOOD

Coffin Bay Vongole, garlic, and chilli in a buttery white wine sauce, finished with chorizo crumb.

23 | 30

**ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER  
SPAGHETTI, FETTUCINE, PENNE OR ARBORIO.**

**GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2**

# SALADS

## CAESAR SALAD

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

17

## FREEKAH SALAD **VG**

Freekeh, preserved lemon, avocado, mint, balsamic onions, roasted pumpkin, cranberries, feta and mixed lettuce

16

## KING PRAWN AND POTATO **GF**

Grilled Spencer Gulf King prawns, potatoes, lemon and oregano mayonnaise, fresh herbs, rocket, red onion, fennel and crispy bacon

25

## ROCKET AND PARMESSAN **GF**

Rocket, shaved parmessan, flaked almonds and balsamic reduction

10

## ADD ONS

Grilled chicken Tenders

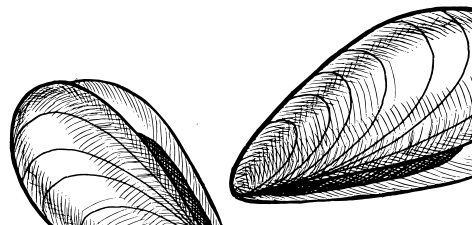
6

Braised Samm Lamb

8

Grilled King Prawns (6)

12





## PIZZA

9" 12" 16"

### GARLIC PIZZA

Fresh garlic, parsley & olive oil

8 12 16

### MARGHERITA

Fresh basil, tomato & 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

Caramelised 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 & tomato finished with sea salt, basil & shaved parmesan cheese

20 25 31

### SANN LAMB LOCAL LAMB

Braised Sann lamb, balsamic onions, mushrooms, cherry tomatoes, pine nuts and feta

20 25 31

### GLUTEN FREE PIZZA GF

9" gluten free pizza base with your choice of toppings

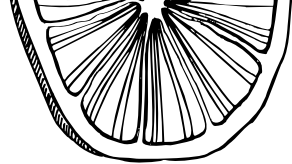
21

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## MAIN COURSE

### KING GEORGE WHITING

Lightly crumbed, Grilled or in Coopers Pale Ale beer batter with salad, fries & house tartare

LOCAL SEAFOOD

42

### KINKAWOOKA MUSSEL POT **G**

Served with toasted ciabatta bread cooked with your choice of:

- Tomato, onion & fresh chilli
- White wine and basil pesto

LOCAL SEAFOOD

27

### 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

### JOSPER PANNED DINKO TUNA STEAK **G**

Green olives, onion, honey, cranberries, capers, rocket

LOCAL SEAFOOD

41

### JOSPER GRILLED HIRAMASA KING FISH **G**

Fried cannellini beans, orange, leek, rosemary and prosciutto

LOCAL SEAFOOD

39

### JOSPER 'LUKINA' KING PRAWNS **G**

Extra Large Spencer Gulf King Prawns, Heirloom tomatoes, fennel, white wine, garlic, chilli, and basil with grilled bread and saffron aioli

LOCAL SEAFOOD

39

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## MAIN COURSE



### **300G JOSPER GRILLED ANGUS SCOTCH FILLET G** 43

Parsnip puree, house red wine jus, asparagus and roasted spiced hazelnuts

LOCALLY SOURCED

### **LAWRAL PARK PRIME SAMM LAMB STEAK G** 41

Roasted and spiced eggplant and capsicum, herby yoghurt and crispy chickpeas

LOCAL LAMB

### **JOSPER CHICKEN MARYLAND** 34

Zucchini, rocket, onion, lemon, mint, chilli, peas and olive tapenade

LOCALLY SOURCED

### **JOSPER VEGETABLE STACK G VG** 28

Artichoke cream, crushed potatoes, asparagus, roasted cherry tomatoes and balsamic reduction

LOCALLY SOURCED

### **SWEET POTATO AND FRIENDS G VG** 24

Sweet potato rosti, basil mayo, avocado and crispy chickpeas

LOCALLY SOURCED

## SIDES

### **ROASTED POTATOES G VG** 8

Finished in Josper oven with local sea salt

### **SEASONAL GREENS G VG** 8

Tossed with garlic, butter & lemon

### **GARDEN SALAD G VG** 10

Mixed lettuce, cucumber, red onion & cherry tomato with house dressing

### **TOMATO & FETA G** 12

Heirloom tomatoes, fresh basil, onion, olives & feta

