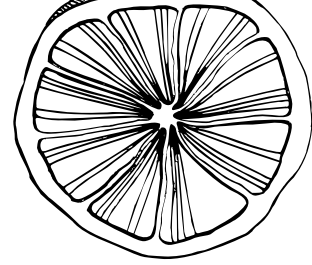


LUNCH

11:30AM – 2:30PM



ANITPASTI

CIABATTA	5
GARLIC BREAD	7
GARLIC & CHEESE BREAD	8
POMODORO V	11
Ciabatta, blistered cherry tomato, ricotta, basil, olive oil	
ZUCCA V	10
Ciabatta, pumpkin, ricotta, pinenuts, dried chilli & sage	
AGNELLO	10
Ciabatta, braised Samm lamb, ricotta, honey & balsamic onions	

SOUP OF THE DAY	9
House made with locally sourced ingredients	

PITA & DIPS	18
Trio of house made dips with herby parmesan pita bread	

POTATO WEDGES V	11
With sour cream & sweet chilli sauce	

POTATO WEDGES WITH THE LOT	16
Bacon, spring onion, cheddar, avocado cream & sweet chili	

SHOESTRING FRIES V	7
Sea salt & tomato sauce	

ENTREE

COFFIN BAY OYSTERS Shucked daily on the premises

LOCAL SEAFOOD

Natural GF	6-19	6-36
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Lemon & lime

Tokyo GF	6-21	6-39
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Pickled ginger, wasabi with soy & mirin

Kilpatrick GF	6-21	6-39
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Bacon & House made kilpatrick sauce

DG'S SALT & PEPPER CALAMARI	19 32
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Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli

LOCAL SEAFOOD

DEVILLED SCALLOPS	19 34
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Tasmanian Scallops wrapped in bacon, on steamed rice with a cream & chilli sauce

FENNEL CRUMBED KING PRAWNS	17
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Spencer Gulf King Prawns dusted in fennel crumb with preserved lemon mayonnaise

LOCAL SEAFOOD

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

SALADS

CAESAR SALAD	17
Cos Lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	

FREEKAH SALAD V	16
Freekeh, preserved lemon, avocado, mint, balsamic onions, roasted pumpkin, cranberries, feta and mixed lettuce	

KING PRAWN AND POTATO GF	25
Grilled Spencer prawns, potatoes, lemon & oregano mayo, fresh herbs, rocket, red onion, fennel and crispy bacon	

ROCKET AND PARMESSAN GF V	10
Rocket, shaved parmesan, flaked almonds and balsamic reduction	

ADD ONS

Grilled Chicken Tenders	6
Braised Samm Lamb	8
Grilled King Prawns (6)	12

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 mayonnaise, lettuce, red onion, tomato & tasty cheese	

PANINIS — FRESH TOASTED

CHICKEN	15
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Chicken, basil pesto, tomato, avocado & tasty cheese

SHAVED LEG HAM	14
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Local shaved leg ham, lettuce, tomato, cheese & mayonnaise

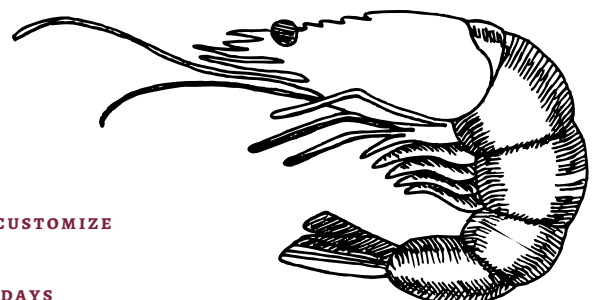
CHILDRENS MEALS

CHICKEN NUGGETS & CHIPS	12
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CRUMBED FISH & CHIPS	12
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SPAGHETTI BOLLOGNESE	12
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All childrens meals served with fruit drink & activity pack



PIZZA

	9"	12"	16"
GARLIC BREAD PIZZA Fresh garlic, & 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
SAMM LAMB LOCAL LAMB Braised SAMM lamb, balsamic onion, mushrooms, cherry tomato, pinenuts & feta	20	25	31
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

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, Port Lincoln mussels, Ocean jacket fillets & calamari, garlic, chilli & tomato sauce	23 30
VONGOLE LOCAL SEAFOOD Coffin Bay vongole, garlic, chili in buttery white wine sauce finished with chorizo crumb SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR ABORIO GLUTEN FREE PENNE ADD \$2	23 30

SIDES

ROASTED POTATO G VG Finished in the Josper Oven with Olsens sea salt	8
SEASONAL GREENS G V Tossed with garlic, butter & lemon	8

MAIN COURSE

KING GEORGE WHITING LOCAL SEAFOOD Lightly crumbed or in Coopers Pale Ale beer batter with salad, fries, house tartare	42
KINKAWOOKA MUSSEL POT G LOCAL SEAFOOD Served with toasted ciabatta cooked with your choice of: • Tomato, onion & fresh chilli • White wine & basil pesto	27
EP 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, grilled Spencer Gulf king prawns with fresh garden salad & fries LOCAL SEAFOOD	
JOSPER VEGETABLE STACK G V Artichoke cream, crushed potatoes, asparagus, roasted cherry tomatoes and balsamic reduction	28

SIDES

GARDEN SALAD G VG Lettuce, cucumber, red onion, cherry tomato, house dressing	10
TOMATO & FETA G V Heirloom tomato, fresh basil, onion, olives, feta	12