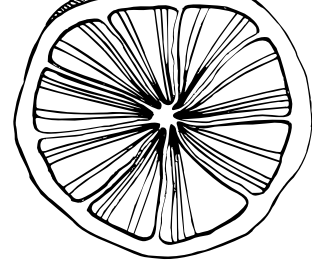


LUNCH

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	11
Ciabatta, pumpkin, ricotta, pinenuts, dried chilli & sage	
AGNELLO	14
Ciabatta, braised Sann 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 12 - 37
Lemon & lime

Tokyo GF 6 - 21 12 - 39
Pickled ginger, wasabi with soy & mirin

Kilpatrick GF 6 - 21 12 - 39
Bacon & House made kilpatrick sauce

DG'S SALT & PEPPER CALAMARI 20 | 34
Southern Calamari dusted with sea salt & cracked pepper,
with smokey paprika aioli

LOCAL SEAFOOD

DEVILLED SCALLOPS 20 | 34
Tasmanian Scallops wrapped in bacon, on steamed rice
with a cream & chilli sauce

SALADS

CAESAR SALAD	17
Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	
FREEKEH SALAD V	17
Freekeh, preserved lemon, avocado, mint, balsamic onions, roasted pumpkin, cranberries, feta and mixed lettuce	
POTATO WITH LEMON OREGANO GF	18
Potatoes, lemon & oregano mayo, fresh herbs, rocket, red onion, fennel and crispy bacon	
ROCKET AND PARMESAN GF V	10
Rocket, shaved parmesan, flaked almonds and balsamic reduction	
ADD ONS	
Grilled Chicken Tenders	6
Braised SANN Lamb	10
Grilled King Prawns	12

GOURMET BURGERS

SANN LAMB BURGER	18
EP SANN lamb patty, local bacon & onion jam, cheddar cheese, lettuce & fresh tomato with shoestring fries	
LOCAL LAMB	
CHICKEN BURGER	17
Grilled chicken breast, basil mayonaise, lettuce, red onion, tomato & tasty cheese with shoestring fries	

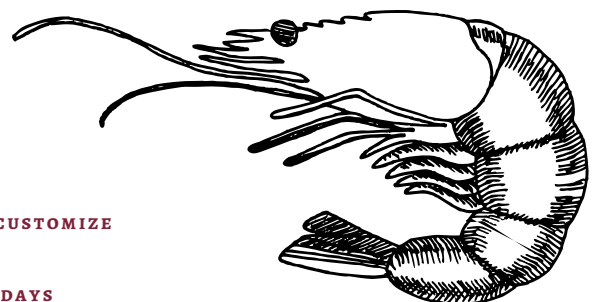
PANINIS — FRESHLY BAKED

CHICKEN	15
Chicken, basil pesto, tomato, avocado & tasty cheese	
SHAVED LEG HAM	14
Local shaved leg ham, lettuce, tomato, cheese & mayonaise	

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



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, tomato sauce & cheese	14	18	22
CACCIATORE Pepperoni, fresh tomato, capsicum, olives, tomato sauce & cheese	15	19	24
AUSSIE BBQ Beef, chicken, ham, pepperoni, bacon, onion, tomato sauce & cheese finished with BBQ sauce	18	23	29
CHICKEN ROYALE Chicken, avocado, spring onion, tomato sauce & cheese finished with cream	17	22	28
CARAMALISED LEEK & MUSHROOM Caramalised leek, fresh mushroom, tomato sauce & cheese finished with prosciutto & parmesan cheese	17	22	28
VEGETARIAN V Roasted pumpkin, spinach, spring onion, garlic, capsicum, zucchini, tomato sauce & cheese	17	22	28
DEL GIORNO Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, tomato sauce & cheese	19	24	30
KING PRAWN & CHORIZO LOCAL SEAFOOD King prawns, chorizo, spinach, Spanish onion, tomato sauce & cheese with sour cream	21	26	32
BOSTON BAY LOCAL SEAFOOD King prawns, calamari, fresh tomato, onion, tomato sauce & cheese finished with shaved parmesan, basil & sea salt	21	26	32
SAMM LAMB LOCAL LAMB Braised SAMM lamb, balsamic onion, mushrooms, cherry tomato, pine nuts, tomato sauce & cheese with feta	20	25	31
GLUTEN FREE PIZZA 9" GF	21		

PASTA & RISOTTO

BOLOGNESE Made to a traditional Italian recipe	15 21
ALLA PANNA Mushroom, leg ham & garlic in cream sauce	17 24
VEGETARIAN VG Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, passata	18 25
DEL GIORNO Chicken breast, mushrooms, spinach, garlic, passata & cream	19 26
MARINARA LOCAL SEAFOOD Spencer Gulf king prawns, Port Lincoln mussels, Ocean jacket fillets & calamari, garlic, chilli & passata	24 32
VONGOLE LOCAL SEAFOOD Coffin Bay vongole, garlic, chili in buttery white wine sauce finished with chorizo crumb	23 31
SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR RISOTTO GLUTEN FREE PENNE ADD \$2	

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	44
KINKAWOOKA MUSSEL POT G LOCAL SEAFOOD Served with toasted ciabatta cooked with your choice of: • Tomato, onion & fresh chilli • White wine, cream, lemon & garlic	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	
JOSPER VEGETABLE STACK GF VG Artichoke cream, crushed potato, roasted pumpkin, capsicum, asparagus, roasted cherry tomatoes and balsamic reduction with house made dukkah	29

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