DELGIORNO'S Cale+Restaurant

Del Giorno's Cafe & Restaurant is very proud to offer the best Eyre peninsula produce available.

WE HAVE AN AMAZING RELATIONSHIP WITH OUR LOCAL PRODUCERS OF WORLD RENOWNED SUSTAINABLE SEAFOOD, LAMB AND LOCAL FRESH PRODUCE

While perusing our menu you will find all dishes highlighted with local produce as well as the chefs using the producers company names within the description of the dish.

WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US AND VALUE ANY FEEDBACK THAT YOU MAY HAVE. IF THERE ARE ANY DIETARY REQUIREMENTS PLEASE DO NOT HESITATE TO ASK ONE OF OUR FRIENDLY STAFF.

PLEASE TURN TO THE BACK OF THE MENU FOR A FULL LIST OF LOCAL SUPPLIER'S



ANTIPASTI

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	CIABATTA - 3 slices lightly toasted	5
	GARLIC BREAD	7
	GARLIC & CHEESE BREAD	8
	POMODORO V - Ciabatta, blistered cherry tomatoes, ricotta, basil and olive oil	11
	ZUCCA V - Ciabatta, pumpkin, ricotta, pine nuts, dried chilli and sage	11
	AGNELLO - Ciabatta, braised Samm Lamb, ricotta, honey, balsamic onions	14
	SOUP OF THE DAY - House made with locally sourced ingredients	9
	PITA AND DIPS - Trio of house made dips with herby parmesan pita bread	18
	SHOESTRING FRIES V - Sea Salt and Tomato Sauce	7
	POTATO WEDGES V - Sweet chilli and sour cream	11
	POTATO WEDGES WITH THE LOT Bacon, spring onion, cheddar, sour cream and sweet chilli	16
	ENTREE	
	HIRAMASA KINGFISH CRUDO GF Hiramasa Kingfish, horseradish cream, grapefruit, pistachio, sea salt and pepper	20
	DINKO TUNA CARPACCIO GF Bluefin Tuna, fried capers, fennel, vincotto, avocado cream, fresh herbs	21
	ABALONE FETTUCINE Abalone, garlic, chilli, and porcini in a butter sauce	19
	DG'S SALT & PEPPER CALAMARI 20 Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli	
	SOUTH AUSTRALIAN SALUMI PLATE Proscuitto, salami, pepperoni, bocconcini, house marinated green olives & rocket finished with Maggie Beer Vincotto	20
	COFFIN BAY OYSTERS - Shucked daily on the PremisesHalfNatural GF19Lemon and lime19	Doz 38
	Tokyo GF 21	39
	Soy, mirin, pickled ginger and wasabi Kilpatrick GF 21 Bacon, worcestershire and tomato	39



V - VEGETARIAN VG - VEGAN 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

	The
ENT	MAIN W
15	22
17	24
18	25
19	26
24	32
23	31
	15 17 18 19 24



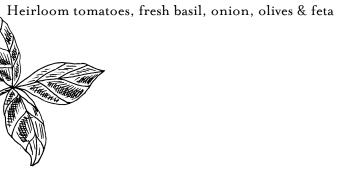
PIZZA

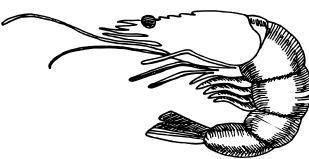
	9"	12"	16"	
GARLIC PIZZA	8	12	16	
Fresh garlic, parsley & olive oil				
MARGHERITA	12	16	22	
Fresh basil, tomato & cheese				
HAWAIIAN	14	18	23	
Ham & pineapple, cheese				
CACCIATORE	15	19	24	
Pepperoni, tomato, capsicum, olives, cheese				
AUSSIE BBQ	18	23	29	
Beef fillet, chicken, ham, pepperoni, bacon, onion, BBQ sauce, ch	eese			
CHICKEN ROYALE	17	22	28	
Roast chicken breast, avocado, spring onion, cream, cheese				
CARAMALISED LEEK & MUSHROOM	17	22	28	
Caramalised leek, mushroom, cheese, fresh proscuitto, shaved parr	nesan			
VEGETARIAN V	17	22	28	
Roast pumpkin, spinach, spring onion, garlic, roasted capsicum, zu	icchini,	cheese		
DEL GIORNO'S	19	24	30	
Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, c	heese			
KING PRAWN & CHORIZO LOCAL SEAFOO	21	26	32	
King Prawns, chorizo, spinach, Spanish onion, cheese, finished with	h sour c	ream		
BOSTON BAY LOCAL SEAFOOD	21	26	32	
King Prawns, calamari, onion, tomato, cheese, sea salt, basil, shave	d parme	san		
SAMM LAMB LOCAL LAMB	20	25	31	
Samm lamb, balsamic onions, mushrooms, cherry tomatoes, pine nuts, cheese, feta				
GLUTEN FREE PIZZA 12" GF	ADD	\$5		



MAIN COURSE

KING GEORGE WHITING	45
Lightly crumbed, Grilled or in Coopers Pale Ale beer batter	45
with salad, fries & house tartare	
LOCAL SEAFOOD	
KINKAWOOKA MUSSEL POT	27
Served with toasted ciabatta bread cooked with your choice of:	
• Passata, fresh tomato, garlic & fresh chilli	
• White wine, cream, lemon & garlic	
LOCAL SEAFOOD	
EYRE PENINSULA SEAFOOD PLATTER FOR 1 58 FOR 2	. 98
Coffin Bay Oysters - Natural & Kilpatrick, King George Whiting, Salt & Pepper	1 90
Southern Calamari, Kinkawooka Blue Mussels in tomato & chilli, Pan-fried	
Spencer Gulf King Prawns with fresh garden salad & Fries	
LOCAL SEAFOOD	
JOSPER PANNED DINKO TUNA STEAK GF	42
Green olives, onion, honey, cranberries, capers, rocket	
LOCAL SEAFOOD	
JOSPER GRILLED HIRAMASA KING FISH GF	39
Fried cannellini beans, orange, leek, rosemary and prosciutto	
LOCAL SEAFOOD	
JOSPER 'LUKINA' KING PRAWNS	42
Extra Large Spencer Gulf King Prawns, Heirloom tomatoes, fennel, white wine,	-
garlic, chilli, and basil with grilled bread and saffron aioli	
LOCAL SEAFOOD	
SIDES	
	0
ROASTED POTATOES GF V Finished in Josper oven with local sea salt	8
Thisned in Josper oven with local sea sait	
SHOESTRING FRIES V	7
Sea Salt and Tomato Sauce	
SEASONAL GREENS GF V	8
Tossed with garlic, butter & lemon	U
GARDEN SALAD GF VG	10
Mixed lettuce, cucumber, red onion & cherry tomato with house dressing	
TOMATO & FETA GF V	12
Heirloom tomatoes, fresh basil, onion, olives & feta	







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 and oregano mayonnaise, fresh herbs, rocket, red onion,	
fennel and crispy bacon	
ROCKET AND PARMESAN GFV	10
Rocket, shaved parmessan, flaked almonds and balsamic reduction	
ADDONS	
Grilled Chicken Tenders	6
Braised Samm Lamb	10
Grilled King Prawns	12
MAIN COURSE	
300G JOSPER GRILLED ANGUS SCOTCH FILLET GF	44
Parsnip puree, house red wine jus, asparagus and roasted spiced hazelnuts,	
finished with shaved pecorino cheese	
LOCALLY SOURCED	
LAWRAL PARK PRIME SAMM LAMB STEAK GF	41
Roasted spiced eggplant, capsicum, herby yoghurt and crispy chickpeas	-
LOCAL LAMB	
JOSPER CHICKEN BREAST GF	34
Zucchini, rocket, onion, lemon, mint, peas finished with peach & chilli verde	
LOCALLY SOURCED	
JOSPER VEGETABLE STACK GF VG	29
Artichoke cream, crushed potato, roasted pumpkin, capsicum, asparagus,	
roasted cherry tomatoes finished with balsamic reduction & house made dukkah	
LOCALLY SOURCED	
SWEET POTATO AND FRIENDS GF V	24
Sweet potato rosti, basil mayo, avocado and crispy chickpeas	Come Man
LOCALLY SOURCED	
V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE	
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DINKO TUNA FARMERS

Blue Fin Tuna Spencer Gulf King Prawns

EYRE PENINSULA SEAFOOD

Kinkawooka Mussels

FRESH FISH PLACE

King George Whiting Hiramasa King Fish (Cleanseas) Southern Calamari Spencer Gulf King Prawns

KOLEGA FISHERIES

Spencer Gulf King Prawns

SEA ROVER FISHERIES

Coffin Bay Vongole Greenly Island Kawahagi Ocean Jacket

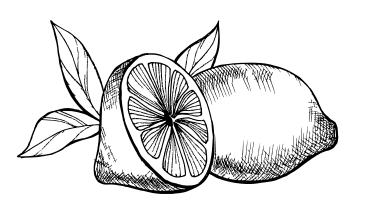
MYERS SEAFOODS

Southern Calamari Spencer Gulf King Prawns

YUMBAH AQUACULTURE Abalone

> **ANGEL OYSTERS** Organic Pacific Oysters

LAWRAL PARK SAMM LAMB Prime Samm Lamb



SECRET ROCK EGGS

Free range eggs

LINCOLN FRESH FRUIT & VEG

South Australian fresh vegetables & fruits

PORT LINCOLN PRISON

locally grown vegetables

DRAKES SUPERMARKET PORT LINCOLN

South Australian Chicken Breast Locally baked croissant's

BAKERS DELIGHT PORT LINCOLN

Locally baked bread

PATISSERIE SIVIOUR

Locally baked cakes, slices & biscuits

MELT HANDMADE FUDGE Handmade fudge

PORT LINCOLN FOOD WHAREHOUSE

South Australian Milk & cream

LEADER DISTRIBUTORS

Environmently friendly packaging

BOSTON BAY WINES

LINCOLN ESTATE WINES

PETER TEAKLE WINES

BEER GARDEN BREWERY