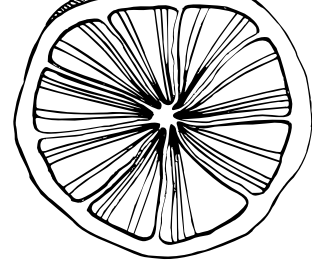


LUNCH

11:30AM – 2:30PM



ANITPASTI

CIABATTA - 3 slices lightly toasted	5
GARLIC BREAD	7
GARLIC & CHEESE BREAD	8
POMODORO V Ciabatta, blistered cherry tomato, ricotta, basil, olive oil	11
ZUCCA V Ciabatta, pumpkin, ricotta, pinenuts, dried chilli & sage	11
AGNELLO Ciabatta, braised Sann lamb, ricotta, honey & balsamic onions	14
SOUP OF THE DAY House made with locally sourced ingredients	9
PITA & DIPS Trio of house made dips with herby parmesan pita bread	18
POTATO WEDGES V With sour cream & sweet chilli sauce	11
POTATO WEDGES WITH THE LOT Bacon, spring onion, cheddar, avocado cream & sweet chili	16
SHOESTRING FRIES V Sea salt & tomato sauce	7

ENTREE

COFFIN BAY OYSTERS Shucked daily on the premises <small>LOCAL SEAFOOD</small>	
Natural GF Lemon & lime	6 - 19 12 - 38
Tokyo GF Pickled ginger, wasabi with soy & mirin	6 - 21 12 - 39
Kilpatrick GF Bacon & House made kilpatrick sauce	6 - 21 12 - 39
DG'S SALT & PEPPER CALAMARI Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli <small>LOCAL SEAFOOD</small>	20 35

SALADS

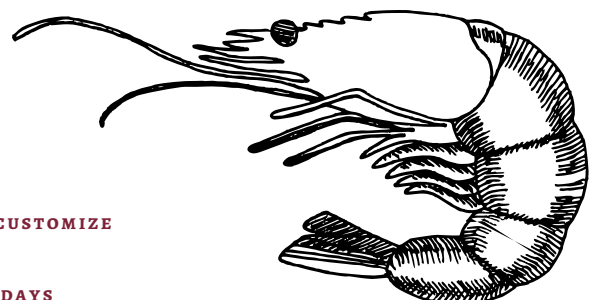
CAESAR SALAD Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	17
FREEKEH SALAD V Freekeh, preserved lemon, avocado, mint, balsamic onions, roasted pumpkin, cranberries, feta and mixed lettuce	17
POTATO WITH LEMON OREGANO GF Potatoes, lemon & oregano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

GOURMET BURGERS

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

PANINIS — FRESHLY BAKED

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



VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

PLEASE INFORM OUR STAFF OF ANY DIETARY 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 12" GF -			ADD \$5

PASTA & RISOTTO

BOLOGNESE Made to a traditional Italian recipe	15 22
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	45
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 - \$58 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 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