



# DEL GIORNO'S Cafe+Restaurant

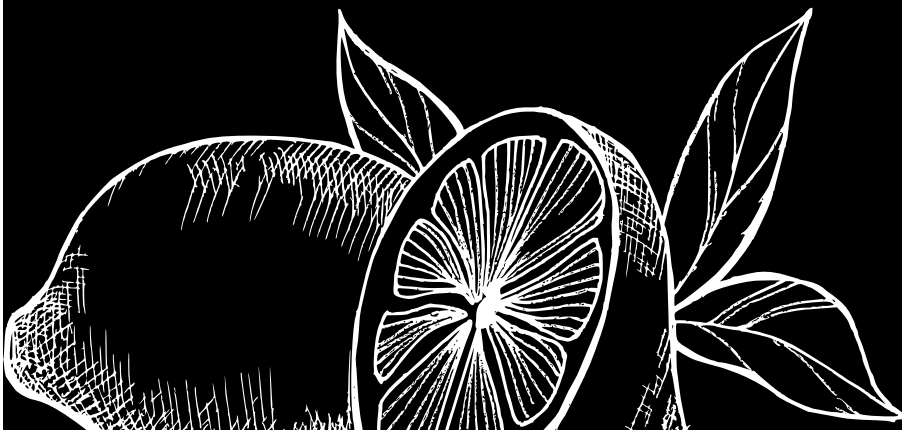
DEL GIORNO'S CAFE & RESTAURANT IS VERY PROUD TO  
OFFER THE BEST EYRE PENINSULA PRODUCE AVAILABLE.

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.

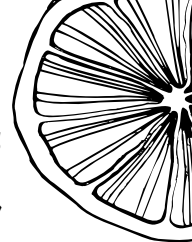
WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US AND VALUE  
ANY FEEDBACK THAT YOU MAY HAVE.  
IF THERE ARE ANY DIETARY REQUIREMENTS PLEASE DO NOT  
HESITATE TO ASK ONE OF OUR FRIENDLY STAFF.

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





## ANTIPASTI



**CIABATTA** - 3 slices lightly toasted

5

**GARLIC BREAD**

7

**GARLIC & CHEESE BREAD**

8

**BRUSCHETTA POMODORO V**

11

Ciabatta, blistered cherry tomatoes, honey ricotta, basil and olive oil

**BRUSCHETTA AGNELLO**

14

Ciabatta, braised Samm Lamb, honey ricotta, balsamic onions

**SOUP OF THE DAY** - House made with locally sourced ingredients

9

**PITA AND DIPS** - Trio of house made dips with herb & parmesan pita bread

18

**SHOESTRING FRIES V** - Sea salt and tomato sauce

8

**POTATO WEDGES V** - Sweet chilli and sour cream

11

**POTATO WEDGES WITH THE LOT**

16

Bacon, spring onion, cheddar cheese, sour cream and sweet chilli

**CHEESE PLATE FOR 2**

35

Australian brie, Bellavitano espresso reserve cheddar, Maggie Beer quince paste, house marinated green olives, prosciutto & lavosh

## ENTREE

**HIRAMASA KINGFISH CRUDO GF**

20

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

**DINKO TUNA CARPACCIO GF**

21

Bluefin Tuna, fried capers, fennel, vincotto, avocado cream, fresh herbs & black sea salt

**ABALONE FETTUCINE**

20

Abalone, garlic & chilli in butter & porcini mushroom stock sauce

**DG'S SALT & PEPPER CALAMARI**

20|35

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

**DEVILLED SCALLOPS**

22|38

Tasmanian scallops wrapped in bacon, on jasmine rice & chilli cream sauce

**COFFIN BAY OYSTERS** - Shucked daily on the premises

Half

Doz

**Natural GF**

19

38

Lemon and lime

**Tokyo GF**

21

39

Soy, mirin, pickled ginger and wasabi

**Kilpatrick GF**

21

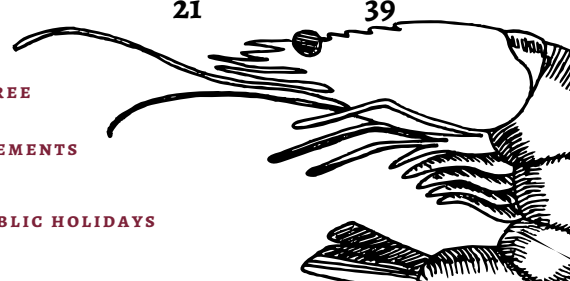
39

Bacon, worcestershire and tomato

V - VEGETARIAN VG - VEGAN 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



# PASTA



## BOLOGNESE

Made to a traditional Italian recipe

ENT 16  
MAIN 23

## ALLA PANNA

Mushroom, leg ham & garlic in cream sauce

18 25

## VEGETARIAN VG

Pumpkin, chickpeas, spinach, tomato, garlic, spring onion & passata

19 26

## DEL GIORNO

Chicken breast, mushrooms, spinach, garlic, passata & cream

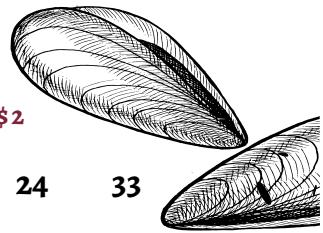
20 27

## MARINARA LOCAL SEAFOOD

Spencer Gulf king prawns, Kinkawooka mussels, Greenly Island ocean jacket eye fillets & calamari with garlic, chilli & passata

24 33

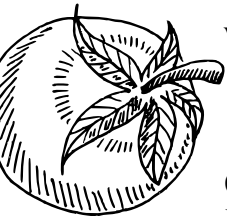
ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER  
SPAGHETTI, FETTUCINE, PENNE OR RISOTTO.  
GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2



## VONGOLE SPAGHETTI LOCAL SEAFOOD

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

24 33



# PIZZA

9" 12" 16"

## GARLIC PIZZA

Fresh garlic, & olive oil

8 12 16

## MARGHERITA

Fresh basil, sugo & cheese

12 16 22

## HAWAIIAN

Ham & pineapple, sugo & cheese

14 18 24

## CACCIATORE

Pepperoni, tomato, capsicum, olives, sugo & cheese

15 19 25

## AUSSIE BBQ

Beef, chicken, ham, pepperoni, bacon, onion, sugo & cheese finished with BBQ sauce

18 23 29

## CHICKEN ROYALE

Roast chicken breast, avocado, spring onion, cream, sugo & cheese

17 22 28

## CARAMALISED LEEK & MUSHROOM

Caramalised leek, mushroom, sugo & cheese, with fresh prosciutto & shaved parmesan

17 22 28

## VEGETARIAN V

Roast pumpkin, spinach, spring onion, garlic, roasted capsicum, zucchini, sugo & cheese

17 22 28

## DEL GIORNO'S

Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & cheese

19 24 30

## KING PRAWN & CHORIZO LOCAL SEAFOOD

King Prawns, chorizo, spinach, Spanish onion, sugo & cheese, finished with sour cream

21 26 32

## BOSTON BAY LOCAL SEAFOOD

King Prawns, calamari, fresh tomato, onion, sugo, cheese, sea salt, basil & parmesan

21 26 32

## SAMM LAMB LOCAL LAMB

Samm lamb, balsamic onions, mushrooms, cherry tomatoes, pine nuts, feta, sugo & cheese

20 25 31

## GLUTEN FREE PIZZA 12" GF

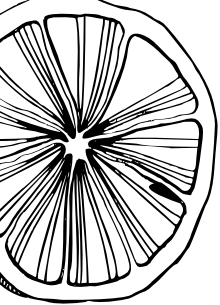
ADD 5

## VEGAN CHEESE - AVAILABLE ON ALL SIZES

ADD 3

5 7





## MAIN COURSE

### KING GEORGE WHITING

45

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

LOCAL SEAFOOD

### KINKAWOOKA MUSSEL POT

28

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  
Southern Calamari, Kinkawooka Blue Mussels in passata & chilli, grilled  
Spencer Gulf King Prawns with fresh garden salad & fries

LOCAL SEAFOOD

### JOSPER PANNED DINKO TUNA STEAK GF DF

43

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

LOCAL SEAFOOD

### JOSPER GRILLED HIRAMASA KING FISH GF DF

41

Walnut creme, lemon myrtle roasted beetroot, smoked honey, shallots & black sea salt

LOCAL SEAFOOD

### JOSPER 'LUKINA' KING PRAWNS

44

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

LOCAL SEAFOOD

### VONGOLE SPAGHETTI

ENT 24

MAIN 33

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

LOCAL SEAFOOD

## SIDES

### ROASTED POTATOES GF V

8

Twice cooked with local sea salt

### SHOESTRING FRIES V

7

Sea salt and tomato sauce

### SEASONAL GREENS GF V

8

Tossed with garlic, butter & lemon

### GARDEN SALAD GF VG

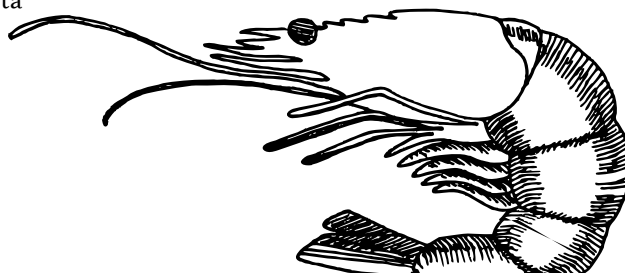
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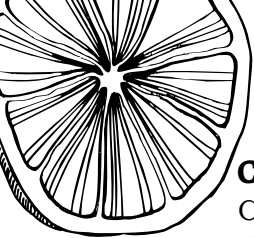
Mixed lettuce, cucumber, red onion & cherry tomato with house dressing

### 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 **GF V**

10

Rocket, shaved parmesan, flaked almonds and balsamic reduction

### ADD ONS

Grilled Chicken Tenders	6
Braised Samm Lamb	10
Grilled King Prawns	12
Salt & Pepper Calamari	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**

42

Goats curd, burnt fig, witlof & house jus'

**LOCAL LAMB**

### JOSPER GRILLED CHICKEN BREAST **GF**

35

Almond puree, charred leeks, seeded mustard, pecorino, crispy cavolo nero & preserved lemon

**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**

### CAULIFLOWER & ROASTED BEETROOT **GF VG**

29

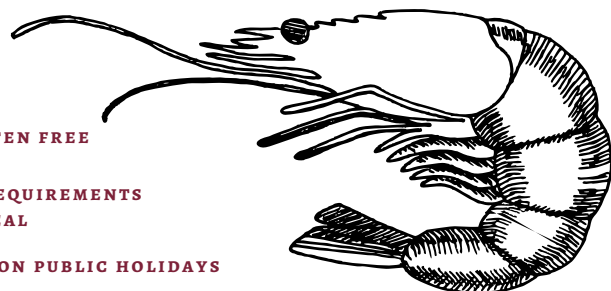
Battered cauliflower, salsa verde, warm roasted beetroot, chilli coconut yogurt & macadamia crumble

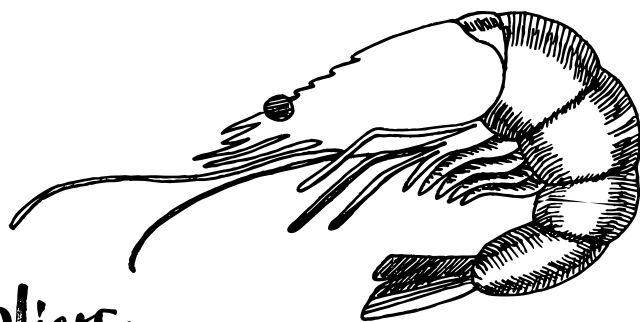
**LOCALLY SOURCED**

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

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## Local Suppliers

### **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 WAREHOUSE**

South Australian milk & cream

### **LEADER DISTRIBUTORS**

Environmentally friendly packaging

### **BOSTON BAY WINES**

### **LINCOLN ESTATE WINES**

### **PETER TEAKLE WINES**

### **BEER GARDEN BREWERY**

