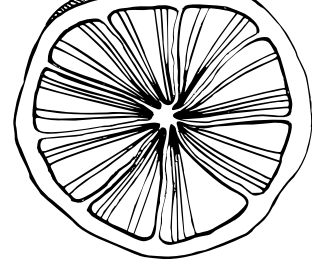


# LUNCH

11:30AM – 2:30PM



## ANITPASTI & ENTREE

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

## COFFIN BAY OYSTERS

Shucked daily on the premises

### LOCAL SEAFOOD

<b>Natural GF</b> Lemon & lime	6 - 19	12 - 38
<b>Tokyo GF</b> Pickled ginger, wasabi with soy & mirin	6 - 21	12 - 39
<b>Kilpatrick GF</b> Bacon & House made kilpatrick sauce	6 - 21	12 - 39

<b>DG'S SALT &amp; PEPPER CALAMARI</b> Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli	20   35
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### LOCAL SEAFOOD

<b>DEVILLED SCALLOPS</b> Tasmanian scallops wrapped in bacon, on jasmine rice with chilli cream sauce	22   38
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## SIDES

<b>ROASTED POTATO G V</b> Twice cooked with sea salt	8
<b>SEASONAL GREENS G V</b> Tossed with garlic, butter & lemon	8
<b>GARDEN SALAD G VG</b> Lettuce, cucumber, onion, cherry tomato, house dressing	10
<b>TOMATO &amp; FETA G V</b> Heirloom tomato, fresh basil, onion, olives, feta	12

## SALADS

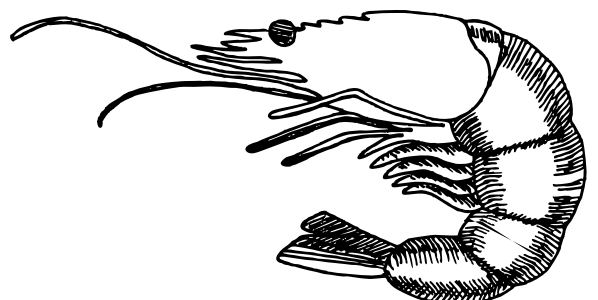
<b>CAESAR SALAD</b> Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	17
<b>FREEKEH SALAD V</b> Freekeh, preserved lemon, avocado, mint, balsamic onions, roasted pumpkin, cranberries, feta and mixed lettuce	17
<b>POTATO WITH LEMON OREGANO GF</b> Potatoes, lemon & oregano mayo, fresh herbs, rocket, red onion, fennel and crispy bacon	18
<b>ROCKET AND PARMESAN GF V</b> Rocket, shaved parmesan, flaked almonds and sticky balsamic	10
<b>ADD ONS</b>	
Grilled chicken tenders	6
Braised SAMM lamb	10
Grilled king prawns	12
Salt & pepper calamari	12

## GOURMET BURGERS

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

## PANINIS — FRESHLY TOASTED

<b>CHICKEN</b> Chicken, rocket, pumpkin, avocado, red pepper pesto	15
<b>SHAVED LEG HAM</b> Ham, tomato chutney, rocket, gherkin, cheese & mayonnaise	14
<b>SALAMI &amp; PESTO</b> Roasted capsicum, olives, provolone, rocket & tomato	15
<b>VEGETARIAN</b> Roast pumpkin, zucchini, capsicum, rocket, ricotta & balsamic red onion	14



ALL PRICES INCLUDE GST 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

# PIZZA

	9"	12"	16"
<b>GARLIC BREAD PIZZA</b> Fresh garlic, & olive oil	8	12	16
<b>MARGHERITA</b> Fresh basil, sugo & cheese	12	16	22
<b>HAWAIIAN</b> Ham, pineapple, sugo & cheese	14	18	24
<b>CACCIATORE</b> Pepperoni, fresh tomato, capsicum, olives, sugo & cheese	15	19	25
<b>AUSSIE BBQ</b> Beef, chicken, ham, pepperoni, bacon, onion, sugo & cheese finished with BBQ sauce	18	23	29
<b>CHICKEN ROYALE</b> Chicken, avocado, spring onion, sugo & cheese finished with cream	17	22	28
<b>CARAMELISED LEEK &amp; MUSHROOM</b> Caramelised leek, fresh mushroom, sugo & cheese finished with prosciutto & parmesan cheese	17	22	28
<b>VEGETARIAN V</b> Roasted pumpkin, spinach, spring onion, garlic, capsicum, zucchini, sugo & cheese	17	22	28
<b>DEL GIORNO</b> Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & cheese	19	24	30
<b>KING PRAWN &amp; CHORIZO</b> LOCAL SEAFOOD King prawns, chorizo, spinach, Spanish onion, sugo & cheese with sour cream	21	26	32
<b>BOSTON BAY</b> LOCAL SEAFOOD King prawns, calamari, fresh tomato, onion, sugo & cheese finished with shaved parmesan, basil & sea salt	21	26	32
<b>SAMM LAMB</b> LOCAL LAMB Braised SAMM lamb, balsamic onion, mushrooms, cherry tomato, pine nuts, sugo & cheese with feta	20	25	31
<b>GLUTEN FREE PIZZA 12" GF -</b>	ADD	5	
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD	3	5

## PASTA & RISOTTO

<b>BOLOGNESE</b> Made to a traditional Italian recipe	16   23
<b>ALLA PANNA</b> Mushroom, leg ham & garlic in cream sauce	18   25
<b>VEGETARIAN VG</b> Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, passata	19   26
<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, passata & cream	20   27
<b>MARINARA</b> LOCAL SEAFOOD Spencer Gulf king prawns, Port Lincoln mussels, ocean jacket fillets & calamari, garlic, chilli & passata SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR RISOTTO GLUTEN FREE PENNE ADD \$2	24   33
<b>VONGOLE SPAGHETTI</b> LOCAL SEAFOOD Coffin Bay vongole, garlic, chilli in buttery white wine sauce finished with chorizo crumb	24   33

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

## MAIN COURSE

<b>KING GEORGE WHITING</b> LOCAL SEAFOOD Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries, house tartare	45
<b>KINKAWOOKA MUSSEL POT</b> G LOCAL SEAFOOD Served with toasted ciabatta cooked with your choice of: • Passata, fresh tomato, garlic & fresh chilli • White wine, cream, lemon & garlic	28
<b>EP SEAFOOD PLATTER</b> G 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	
<b>CAULIFLOWER &amp; ROASTED BEETROOT</b> GF V Battered cauliflower, salsa verde, warm roasted beetroot, fermented chilli yogurt & macadamia crumble LOCALLY SOURCED	29
<b>VEGETABLE STACK</b> GF VG Artichoke cream, crushed potato, roasted pumpkin, capsicum, asparagus, roasted cherry tomatoes finished with balsamic reduction & house made dukkah LOCALLY SOURCED	29