



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



GARLIC BREAD

8

GARLIC & CHEESE BREAD

9

BRUSCHETTA POMODORO **V**

12

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

ENTREE

HIRAMASA KINGFISH CEVICHE **GF**

21

Raw Hiramasa kingfish, shallot, native red currant, salted pineapple chips & chilli oil.

DINKO TUNA TATAKI **GF**

22

Bluefin tuna, nori-seasoned puffed rice, kimchi emulsion, smoked soy, sesame & orange

YUMBAH ABALONE GNOCCHI **GF**

21

Slow braised abalone, potato gnocchi, creamy garlic, herbs, shaved parmigiano reggiano

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**

20

39

Lemon and lime

Tokyo **GF**

21

40

Soy, mirin, pickled ginger and wasabi

Kilpatrick **GF**

21

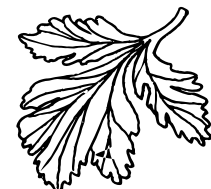
40

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 24

ALLA PANNA

Mushroom, leg ham & garlic in cream sauce

18 26

VEGETARIAN VG

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

19 27

DEL GIORNO

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

20 28

MARINARA LOCAL SEAFOOD

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

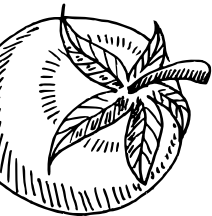
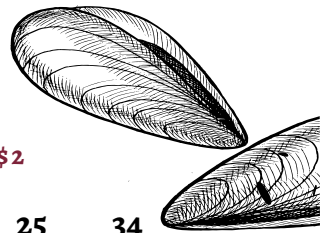
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ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER
SPAGHETTI, FETTUCINE, PENNE OR RISOTTO.
GLUTEN FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2

VONGOLE SPAGHETTI LOCAL SEAFOOD

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

25 34



PIZZA

GARLIC PIZZA

Fresh garlic, & olive oil

9" 12" 16"
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

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 aioli

21 26 32

SAMM LAMB LOCAL LAMB

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

20 25 31

GLUTEN FREE PIZZA 12" GF

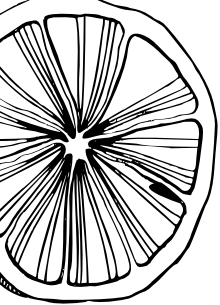
Choose from selections above

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 59

FOR 2 99

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 GRILLED DINKO TUNA STEAK GF

43

On grilled sourdough with tonnato (preserved lemon, pickled onion, house truffle aioli), finished with shaved parmesan & crispy fried capers

LOCAL SEAFOOD

JOSPER GRILLED HIRAMASA KING FISH GF DF

41

House made nduja, scorched onion & capsicum romesco on crushed potato & heirloom cherry tomatoes

LOCAL SEAFOOD

KING PRAWNS 'LUKINA' GF

44

Extra large Spencer Gulf King Prawns, zesty chermoula butter on pomegranate aril, onion & rocket insalata, chilli & lime olive oil, dehydrated yogurt flakes & crispy prosciutto

LOCAL SEAFOOD

VONGOLE SPAGHETTI

ENT 25

MAIN 34

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

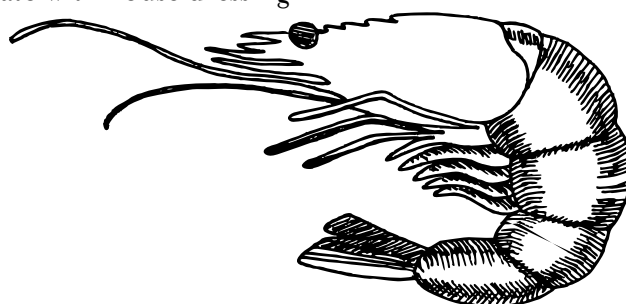
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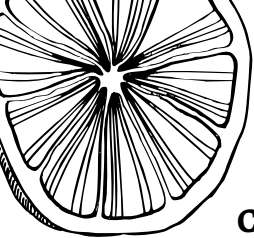
Tossed with garlic, butter & lemon

GARDEN SALAD GF VG

10

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





SALADS

CAESAR SALAD	18
Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	
BEETROOT & PUMPKIN SALAD V GF	19
Beetroot chunks, roasted butternut pumpkin, Spanish onion, mixed lettuce, grilled halloumi & toasted cashews with summer mango dressing	
GREEN GODDESS SALAD GF VG	18
Broccolini, cucumber, avocado, shredded kale, toasted pepitas, quinoa & house green goddess dressing	
ADD ONS	
Grilled Chicken Tenders	6
Braised Samm Lamb	10
Grilled King Prawns	12
Salt & Pepper Calamari	12

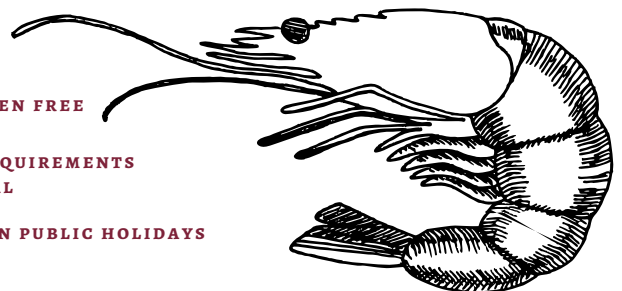
MAIN COURSE

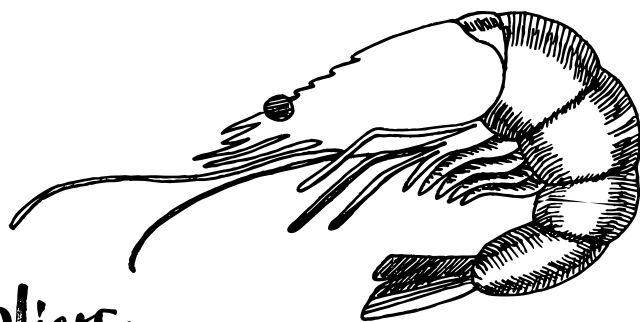
300G JOSPER GRILLED ANGUS SCOTCH FILLET GF	45
Dijon, rosemary, duck fat potato gratin, broccolini, 12 hour house bone marrow jus. LOCALLY SOURCED	
LAWRAL PARK PRIME SAMM LAMB STEAK GF	43
Roasted potato, Italian agrodulce (cranberries, red onion, red wine vinegar) finished with pomegranite molasses & spiced sweet potato crisps LOCAL LAMB	
DEL'S HUNTERS CHICKEN BREAST GF	36
Wrapped in SA proscuitto, on roasted mushroom & capsicum with roma tomato, onion, garlic passata finished with fresh basil & shaved parmesan LOCALLY SOURCED	
JOSPER VEGETABLE STACK GF VG	30
House passata, crushed potato, roasted pumpkin, capsicum, broccolini, roasted cherry tomatoes finished with balsamic reduction & house made dukkah LOCALLY SOURCED	

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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 Sann 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

