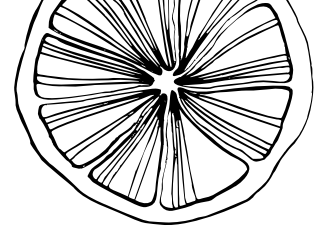


LUNCH

11:30AM – 2:30PM



ANITPASTI & ENTREE

GARLIC BREAD	8
GARLIC & CHEESE BREAD	9
BRUSCHETTA POMODORO V Ciabatta, blistered cherry tomato, ricotta, basil, olive oil	12
BRUSCHETTA AGNELLO Ciabatta, braised Samm lamb, honey ricotta & 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, sour cream & sweet chilli	16
SHOESTRING FRIES V Sea salt & tomato sauce	8
COFFIN BAY OYSTERS Shucked daily on the premises <small>LOCAL SEAFOOD</small>	
Natural GF Lemon & lime	6-20 12-39
Tokyo GF Pickled ginger, wasabi with soy & mirin	6-21 12-40
Kilpatrick GF Bacon & House made kilpatrick sauce	6-21 12-40
DG'S SALT & PEPPER CALAMARI Southern Calamari dusted with sea salt & cracked pepper, with smokey paprika aioli <small>LOCAL SEAFOOD</small>	20 35
DEVILLED SCALLOPS Tasmanian scallops wrapped in bacon, on jasmine rice with chilli cream sauce	22 38

SIDES

ROASTED POTATO G V Twice cooked with sea salt	8
SEASONAL GREENS G V Tossed with garlic, butter & lemon	8
GARDEN SALAD G VG Lettuce, cucumber, onion, cherry tomato, house dressing	10

SALADS

CAESAR SALAD Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	18
BEETROOT & PUMPKIN SALAD V GF Beetroot chunks, roasted butternut pumpkin, Spanish onion, mixed lettuce, grilled halloumi & toasted cashews with summer mango dressing	19
GREEN GODDESS SALAD GF VG Broccolini, cucumber, avocado, shredded kale, toasted pepitas, quinoa & house green goddess dressing	18

ADD ONS

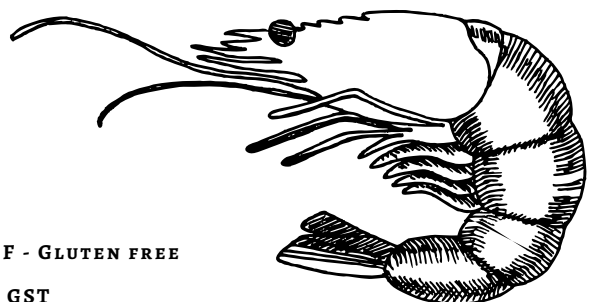
Grilled chicken tenders	6
Braised SAMM lamb	10
Grilled king prawns	12
Salt & pepper calamari	12

GOURMET BURGERS

SAMM LAMB BURGER EP SAMM 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 TOASTED

CHICKEN Chicken, tomato, avocado, lettuce & house aioli	15
SHAVED LEG HAM Shaved leg ham, tomato, cheese & house mayonnaise	14
VEGETARIAN Roast pumpkin, zucchini, capsicum, honey ricotta & balsamic red onion	14



VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

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, sugo & cheese	12	16	22
HAWAIIAN Ham, pineapple, sugo & cheese	14	18	24
CACCIATORE Pepperoni, fresh 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 Chicken, avocado, spring onion, sugo & cheese finished with cream	17	22	28
VEGETARIAN V Roasted pumpkin, spinach, spring onion, garlic, capsicum, zucchini, sugo & cheese	17	22	28
DEL GIORNO 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 with sour cream	21	26	32
SAMM LAMB LOCAL LAMB Braised SAMM lamb, balsamic onion, mushrooms, cherry tomato, sugo & cheese with feta	20	25	31
GLUTEN FREE PIZZA 12" GF - Choose from selection above	ADD	5	
VEGAN CHEESE - AVAILABLE ON ALL SIZES	ADD	3	5

PASTA & RISOTTO

BOLOGNESE Made to a traditional Italian recipe	16 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, Port Lincoln mussels, ocean jacket fillets & calamari, garlic, chilli & passata	24 33
SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR RISOTTO GLUTEN FREE PENNE ADD \$2	
VONGOLE SPAGHETTI LOCAL SEAFOOD Coffin Bay vongole, garlic, chilli in buttery white wine sauce finished with chorizo crumb	25 34

MAIN COURSE

KING GEORGE WHITING LOCAL SEAFOOD Lightly crumbed, grilled 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: • Passata, fresh tomato, garlic & fresh chilli • White wine, cream, lemon & garlic	28
EP SEAFOOD PLATTER G 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	
DEL'S HUNTERS CHICKEN BREAST GF Wrapped in SA proscuitto, on roasted mushroom & capsicum with roma tomato, onion & garlic passata, fresh basil & shaved parmesan	36
VEGETABLE STACK GF VG House passata, crushed potato, roasted pumpkin, capsicum, broccolini, roasted cherry tomatoes finished with balsamic reduction & house made dukkah LOCALLY SOURCED	30

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

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