

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,

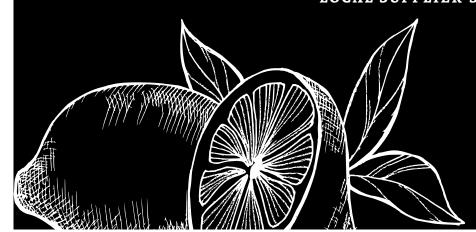
LAMB AND LOCAL FRESH PRODUCE

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 Sourdough, blistered cherry tomatoes, red onion, confit garlic oil, fior di latte mozzarella **SOUP OF THE DAY -** House made, toasted thick cut sourdough 10 PITA AND DIPS - Trio of house made dips with parmesan pita bread 18 **SHOESTRING FRIES V** - Chicken salt and tomato sauce 8 **POTATO WEDGES V** - Sweet chilli and sour cream 12 POTATO WEDGES WITH THE LOT 16 Bacon, spring onion, cheddar cheese, sour cream and sweet chilli ENTREE HIRAMASA KINGFISH CEVICHE GF-LOCAL SEAFOOD 21 Hiramasa kingfish, shredded apple, crystallised ginger, pink peppercorn citrus creme fraiche DINKO TUNA TATAKI GF-LOCAL SEAFOOD 22 Bluefin tuna, edamame, cucumber, furikake rice cracker, black sesame, kewpie mayonnaise YUMBAH ABALONE GNOCCHI - LOCAL SEAFOOD 21 Slow braised abalone, potato gnocchi, creamy garlic, herbs, shaved parmigiano reggiano DG'S SALT & PEPPER CALAMARI - LOCAL SEAFOOD 21 MAIN 36 Southern calamari dusted with sea salt & cracked pepper, with chilli jam aioli **DEVILLED SCALLOPS** MAIN 38 Tasmanian scallops wrapped in bacon, on jasmine rice & chilli cream sauce PORK & PECORINO CROQUETTES (3) 19

South Australian pork, smoked potato, pecorino romano coated in panko, house aioli

COFFIN BAY OYSTERS -LOCAL SEAFOOD - Shucked daily on the premises

Natural GF

As natural interpolation for the form of the second s

As nature intended with fresh lemon

HALF 22 DOZ 40

Ponzu dressing, pickled ginger, wakami

22

DOZ

40

HALF

Kilpatrick GF
Bacon, worcestershire and tomato

Angel GF

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS
AND WE WILL CUSTOMIZE YOUR MEAL

V - Vegetarian VG - vegan GF - Gluten free

ALL PRICES INCLUDE GST 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



	PASTA	ENT	MAIN WAS
	BOLOGNESE	16	24
	Made to a traditional Italian recipe		
	ALLA PANNA	19	27
	Mushroom, leg ham & garlic in cream sauce		
	VEGETARIAN VG	20	28
	Pumpkin, zucchini, spinach, tomato, garlic, spring onion & passata		
	DEL GIORNO	21	29
	Chicken breast, mushrooms, spinach, garlic, passata & cream		·
	SAMM LAMB RAGU LOCAL LAMB Slow cooked Samm Lamb, roasted tomato, fermented chilli, hazelnut pangrattato	22	30
	MARINARA LOCAL SEAFOOD Spencer Gulf king prawns, Kinkawooka mussels, local market fish, Southern calamari with garlic, chilli & passata	26	35
	VONGOLE SPAGHETTI LOCAL SEAFOOD	_26	35
	Coffin Bay Vongole, garlic, white wine, house nduja butter with spaghetti		
	ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER		
	SPAGHETTI, FETTUCINE, PENNE OR RISOTTO. GLUTEN FREE PENNE AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2	-	
	WILLIAM TREE PENNE AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2		
	PIZZA		
15	9 "	12"	16"

			9	17	16
	GARLIC & CHEESE PIZZA		9	13	17
	Confit garlic olive oil & mozzarella				
	MARGHERITA		12	16	22
	Fresh basil, sugo & mozzarella				
	HAWAIIAN		14	18	24
	Ham & pineapple, sugo & mozzarella				
	CACCIATORE		15	19	25
	Pepperoni, tomato, capsicum, olives, sugo & mozzarella				
	AUSSIE BBQ		18	23	29
Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished with					e
	CHICKEN ROYALE		17	22	28
	Roast chicken breast, avocado, spring onion, cream, sugo & mozzarell	a			
	VEGETARIAN V		17	22	28
Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & mozzarella					
	DEL GIORNO'S		19	24	30
	Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sug	o & n	ozzare	lla	
	KING PRAWN & CHORIZO LOCAL SEAFOO		21	26	32
	King Prawns, chorizo, spinach, Spanish onion, sugo & mozzarella, aid	oli			
	SAMM LAMB LOCAL LAMB		20	25	31
Samm lamb, fried eggplant, mushrooms, Spanish onion, truffel aioli, sugo & mozzarella					
	GLUTEN FREE PIZZA 12" GF	ADD		5	
	Choose from selections above				
	VEGAN CHEESE - AVAILABLE ON ALL SIZES	ADD	3	5	7
			_	_	-



MAIN COURSE

	KING GEORGE WHITING Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries & house tartare LOCAL SEAFOOD	45
	KINKAWOOKA MUSSEL POT Served with toasted ciabatta bread cooked with your choice of: • Passata, fresh tomato, garlic & fresh chilli • White wine, cream, lemon & garlic LOCAL SEAFOOD	28
	EYRE PENINSULA SEAFOOD PLATTER Coffin Bay Oysters - Natural & Kilpatrick, King George Whiting, Salt & Pepper Southern Calamari, Kinkawooka Mussels in passata & chilli, grilled Spencer Gulf King Prawns with fresh garden salad & fries LOCAL SEAFOOD	105
	JOSPER GRILLED DINKO TUNA STEAK GF Local blue fin tuna steak, house miso broth, lemongrass, vermecelli noodles & wakami LOCAL SEAFOOD	44
	JOSPER GRILLED HIRAMASA KING FISH Pan-fried freekeh, butternut pumpkin, charred corn, toasted shallots, green goddess emulsion LOCAL SEAFOOD	43
	KING PRAWNS 'LUKINA' GF Extra large Spencer Gulf King Prawns, steamed jasmine rice, zucchini & carrot, sriracha, ginger & honey glaze LOCAL SEAFOOD	44
	VONGOLE SPAGHETTI ENT 26 MAIN Coffin Bay Vongole, garlic, white wine, house nduja butter with spaghetti LOCAL SEAFOOD	35
	SIDES	
	ROASTED SALT & VINEGAR POTATOES GF V Crispy winter potatoes, Dels secret salt & vinegar seasoning	8
	SHOESTRING FRIES V Chicken salt and tomato sauce	8
	BROCCOLINI & BACON GF Broccolini, grilled with bacon caramel & lemon crema	10
	PEAR & ROCKET SALAD GF V Crisp pear slices, rocket, fresh parmesan, walnuts & sticky balsamic	10
	GARDEN SALAD GF VG Mixed lettuce, cucumber, red onion & cherry tomato with house dressing	10
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,	300G JOSPER GRILLED ANGUS SCOTCH FILLET GF Tarragon & fennel buttered potato, 12 hour house bone marrow jus' LOCALLY SOURCED	45
:	LAWRAL PARK PRIME SAMM LAMB STEAK GF Seasoned with sumac & Whalers Way saltbush, roasted pumpkin, feta pistachio crumb, orange blossom dressing LOCAL LAMB	43
	HARISSA CHICKEN BREAST GF Harissa rubbed South Australian chicken breast, carrots & herbed lentils, burnt lemon labneh & herb oil LOCALLY SOURCED	36
	SALT & PEPPER EGGPLANT GF VG Oven baked, sticky soy, vegan aioli, chilli peanut crunch, toasted shallots, fresh herbs LOCALLY SOURCED	30
	SALADS	
	CAESAR SALAD Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	18
	ROASTED SWEET POTATO SALAD V GF Sweet potato chunks, rocket, pecans, shredded Granny Smith apple, maple & mustard vinagrette, crumbled feta	19
	CAULIFLOWER & RICE SALAD GF VG Garlic roasted cauliflorets, mixed greens, black rice, Spanish onion, pomegranate arils, house dressing	19
	ADD ONS	
	Grilled Chicken Tenders	6
	Braised Samm Lamb	10
	Grilled King Prawns	12
	Salt & Pepper Calamari	12
		NIA TITLE
	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	



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

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

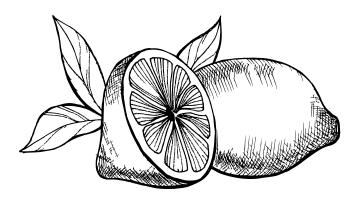
Abalone

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