

## ANTIPASTI & STARTERS

<b>GARLIC BREAD</b>	8
<b>GARLIC &amp; CHEESE BREAD</b>	9
<b>BRUSCHETTA POMODORO V</b> Sourdough, blistered cherry tomato, red onion, confit garlic oil, fior di latte mozzarella	12
<b>SOUP OF THE DAY</b> House made, toasted thick cut sourdough	10
<b>PITA &amp; DIPS</b> Trio of house made dips with parmesan pita bread	18
<b>POTATO WEDGES V</b> With sour cream & sweet chilli sauce	12
<b>POTATO WEDGES WITH THE LOT</b> Bacon, spring onion, cheddar, sour cream & sweet chilli	16
<b>SHOESTRING FRIES V</b> Chicken salt & tomato sauce	8

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

<b>Natural GF</b> Lemon & lime	6-20	12-39
<b>Angel GF</b> Ponzu dressing, pickled ginger, wakami	6-22	12-40
<b>Kilpatrick GF</b> Bacon & House made kilpatrick sauce	6-22	12-40

### DG'S SALT & PEPPER CALAMARI ENT 21 MAIN 36 Southern Calamari dusted with sea salt & cracked pepper, with chili jam aioli LOCAL SEAFOOD

### DEVILLED SCALLOPS ENT 22 MAIN 38 Tasmanian scallops wrapped in bacon, on jasmine rice with chilli cream sauce

### PORK & PECORINO CROQUETTES - 3 19 SA pork, smoked potato, pecorino romano, panko crumbs, aioli

## SIDES

<b>ROASTED SALT &amp; VINEGAR POTATO GF V</b> Twice cooked with sea salt	8
<b>BROCCOLINI &amp; BACON GF</b> Broccolini grilled with bacon caramel & lemon crema	10
<b>GARDEN SALAD GF VG</b> Lettuce, cucumber, onion, cherry tomato, house dressing	10

**VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE**  
ALL PRICES INCLUDE GST  
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## SALADS

<b>CAESAR SALAD</b> Cos lettuce, bacon, anchovies, croutons, chilled poached egg, shaved parmesan & house made dressing	18
<b>ROASTED SWEET POTATO SALAD V GF</b> Sweet potato chunks, rocket, pecans, shredded granny Smith apple, maple & mustard vinaigrette, crumbled feta	19
<b>CAULIFLOWER &amp; RICE SALAD GF VG</b> Garlic roasted cauliflorets, mixed greens, black rice, Spanish onion, pomegranate arils, house dressing	19
<b>ADD ONS</b>	
Grilled chicken tenders	6
Braised SAMM lamb	10
Grilled king prawns	12
Salt & pepper calamari	12

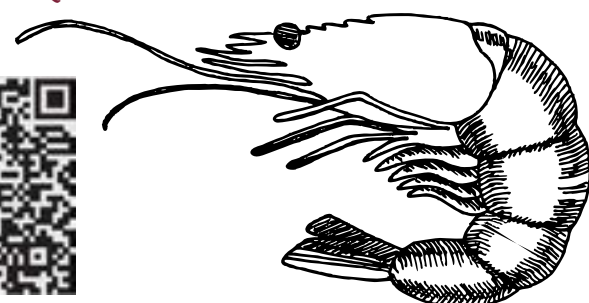
## GOURMET BURGERS

<b>SAMM LAMB BURGER</b> EP SAMM lamb patty, house bacon & onion relish, cheddar cheese, lettuce & fresh tomato with shoestring fries LOCAL LAMB	18
<b>CHICKEN BURGER</b> Grilled chicken breast, lettuce, red onion, fresh tomato, tasty cheese, chilli jam aioli with shoestring fries	17

## PANINIS — FRESHLY TOASTED

<b>CHICKEN</b> Chicken, cheese, tomato, avocado, lettuce & house aioli	15
<b>SHAVED LEG HAM</b> Shaved leg ham, tomato, cheese, lettuce & house aioli	14
<b>VEGETARIAN V</b> Roast pumpkin, eggplant, capsicum, red onion & truffe aioli	14

SELECT YOUR TABLE & ORDER AT THE COUNTER  
OR  
SCAN THE QR CODE TO ORDER FROM YOUR TABLE



# PIZZA

	9"	12"	16"
<b>GARLIC &amp; CHEESE PIZZA</b> Confit garlic olive oil & mozzarella	9	13	17
<b>MARGHERITA</b> Fresh basil, sugo & mozzarella	12	16	22
<b>HAWAIIAN</b> Ham, pineapple, sugo & mozzarella	14	18	24
<b>CACCIATORE</b> Pepperoni, fresh tomato, capsicum, olives, sugo & mozzarella	15	19	25
<b>AUSSIE BBQ</b> Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished with BBQ sauce	18	23	29
<b>CHICKEN ROYALE</b> Chicken, avocado, spring onion, sugo & mozzarella finished with cream	17	22	28
<b>VEGETARIAN V</b> Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & mozzarella	17	22	28
<b>DEL GIORNO</b> Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & mozzarella	19	24	30
<b>KING PRAWN &amp; CHORIZO</b> LOCAL SEAFOOD King prawns, chorizo, spinach, Spanish onion, sugo & mozzarella with sour cream	21	26	32
<b>SAMM LAMB</b> LOCAL LAMB Braised SAMM lamb, fried eggplant, mushrooms, Spanish onion, truffel aioli, sugo & mozzarella	20	25	31
<b>GLUTEN FREE PIZZA 12" GF</b> Choose from selection above	ADD	5	
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD	3	5 7

## PASTA

	ENTREE	MAIN
<b>BOLOGNESE</b> Made to a traditional Italian recipe	16	24
<b>ALLA PANNA</b> Mushroom, leg ham & garlic in cream sauce	19	27
<b>VEGETARIAN VG</b> Pumpkin, chickpeas, spinach, tomato, garlic, spring onion, passata	20	28
<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, passata & cream	21	29
<b>SAMM LAMB RAGU</b> LOCAL LAMB Slow cooked Samm lamb, roasted tomato, fermented chilli, hazelnut pangrattato	22	30
<b>MARINARA</b> LOCAL SEAFOOD Spencer Gulf king prawns, Port Lincoln mussels, ocean jacket fillets & calamari, garlic, chilli & passata	26	35

SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR RISOTTO  
GLUTEN FREE PENNE ADD \$2

## 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> 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> FOR 1 - \$60 FOR 2 - \$105 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>HARISSA CHICKEN BREAST GF</b> Harissa rubbed South Australian breast fillet, roasted carrot, herbed lentils, burnt lemon labneh & herb oil	36
<b>SALT &amp; PEPPER EGGPLANT VG</b> Oven baked, sticky soy, vegan aioli, chilli peanut crunch, toasted shallots, fresh herbs	30
<b>VONGOLE SPAGHETTI</b> LOCAL SEAFOOD ENT 26 MAIN 35 Coffin Bay vongole, garlic, white wine, house nduja butter & spaghetti	

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