



# DEL GIORNO'S Cafe+Restaurant

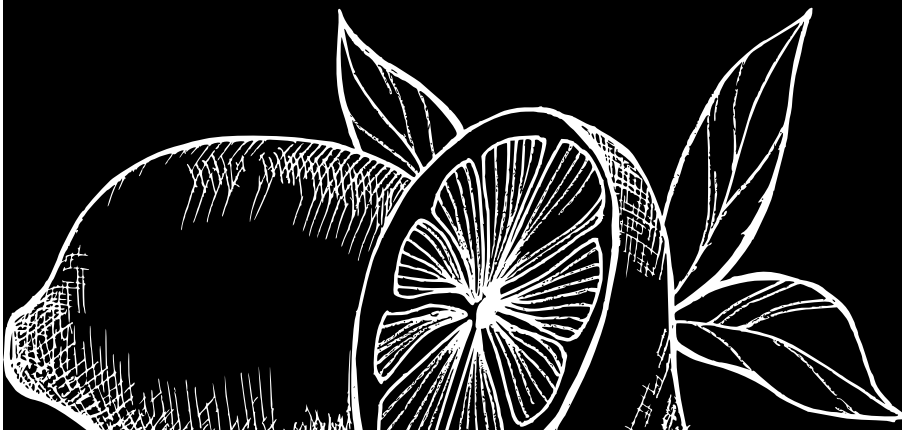
**DEL GIORNO'S CAFE & RESTAURANT IS VERY PROUD TO OFFER THE BEST EYRE PENINSULA PRODUCE AVAILABLE.**

**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.**

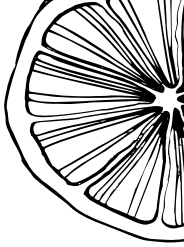
**WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US AND VALUE ANY FEEDBACK THAT YOU MAY HAVE. IF THERE ARE ANY DIETARY REQUIREMENTS PLEASE DO NOT HESITATE TO ASK ONE OF OUR FRIENDLY STAFF.**

**PLEASE TURN TO THE BACK OF THE MENU FOR A FULL LIST OF LOCAL SUPPLIERS**





# ANTIPASTI



<b>GARLIC BREAD</b>	9
<b>GARLIC &amp; CHEESE BREAD</b>	10
<b>BRUSCHETTA POMODORO V</b>	12
Sourdough, tomato, red onion, garlic, fior di latte mozzarella, fresh basil & balsamic	
<b>SOUP OF THE DAY</b> - House made, toasted thick cut sourdough	10
<b>PITA AND DIPS</b> - Trio of house made dips with parmesan pita bread	18
<b>SHOESTRING FRIES V</b> - Chicken salt and tomato sauce	9
<b>POTATO WEDGES V</b> - Sweet chilli and sour cream	13
<b>POTATO WEDGES WITH THE LOT</b>	18
Bacon, spring onion, cheddar cheese, sour cream and sweet chilli	

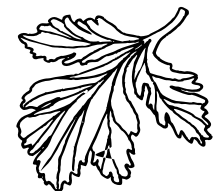
## ENTREE

<b>DINKO TUNA TARTARE GF-LOCAL SEAFOOD</b>	25
Bluefin tuna folded with truffle emulsion, cornichons, lime, cured egg yolk with crostini finished with extra virgin chilli olive oil	
<b>HIRAMASA KINGFISH CEVICHE GF-LOCAL SEAFOOD</b>	24
Hiramasa kingfish, raspberry vincotto pearls, pickled jalapeno, lemon yogurt, chive oil	
<b>YUMBAH ABALONE -LOCAL SEAFOOD</b>	23
Slow braised abalone cotoletta Milanese - panko herb crumb, citrus emulsion with snowpea & giardinera salad	
<b>DG'S SALT &amp; PEPPER CALAMARI -LOCAL SEAFOOD</b>	ENT 23 MAIN 39
Southern calamari dusted with sea salt & cracked pepper, snow pea salad, onion & chilli mayo	
<b>DEVILLED SCALLOPS</b>	ENT 24 MAIN 40
Tasmanian scallops wrapped in bacon, with jasmine rice & chilli cream sauce	
<b>SAMM LAMB RAGOUT</b>	20
12 hour braised Samm Lamb tossed with cherry tomato passata & fettuccine with chilli oil	
<b>ANGEL COFFIN BAY OYSTERS -LOCAL SEAFOOD</b> - Shucked daily on the premises	
<b>Natural GF</b>	HALF 22 DOZ 40
As nature intended with fresh lemon	
<b>Coffin Gin &amp; Lime GF</b>	HALF 25 DOZ 42
Coffin Bay Spirits Gin & lime emulsion, pickled onion	
<b>Kilpatrick GF</b>	HALF 24 DOZ 41
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 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

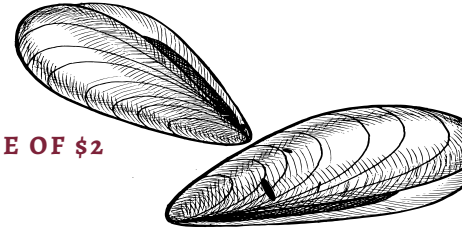
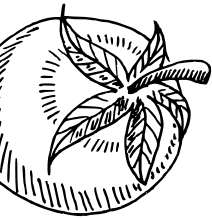


# PASTA



	ENT	MAIN
<b>BOLOGNESE</b> Made to a traditional Italian recipe	19	27
<b>ALLA PANNA</b> Mushroom, leg ham & garlic in cream sauce	21	29
<b>VEGETARIAN VG</b> Pumpkin, zucchini, spinach, fresh tomato, garlic, spring onion & passata	23	31
<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, rosé passata	24	32
<b>GAMBERO AL LIMONE LOCAL SEAFOOD</b> Spencer Gulf King Prawns, shaved lemon, chilli, red onion, aglio é olio, fresh rocket	28	37
<b>MARINARA LOCAL SEAFOOD</b> Spencer Gulf king prawns, Kinkawooka mussels, local market fish, southern calamari with garlic, chilli & passata	28	37
<b>VONGOLE SPAGHETTI LOCAL SEAFOOD</b> Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter	28	37

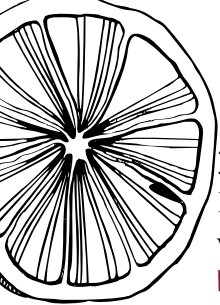
**ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER  
SPAGHETTI, FETTUCINE, PENNE OR RISOTTO.  
GLUTEN FREE PENNE AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2**



# PIZZA

	9"	12"	16"
<b>GARLIC &amp; CHEESE PIZZA</b> Confit garlic olive oil & mozzarella	10	14	18
<b>MARGHERITA</b> Fresh basil, sugo & mozzarella	13	17	23
<b>HAWAIIAN</b> Ham, pineapple, sugo & mozzarella	16	20	26
<b>FIOR DI ABLO</b> Pepperoni, fresh tomato, chilli flakes, rocket, sugo & fior di latte	18	23	29
<b>AUSSIE BBQ</b> Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished with BBQ sauce	20	25	31
<b>CHICKEN ROYALE</b> Roast chicken breast, avocado, spring onion, cream, sugo & mozzarella	19	24	30
<b>VEGETARIAN V</b> Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & mozzarella	20	25	31
<b>DEL GIORNO SUPREME</b> Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & mozzarella	21	27	33
<b>KING PRAWN &amp; CHORIZO LOCAL SEAFOOD</b> King Prawns, Barossa chorizo, spinach, Spanish onion, sugo & mozzarella, aioli	23	28	34
<b>SAMM LAMB LOCAL LAMB</b> SAMM lamb, onion, fresh tomato, mushroom, capsicum aioli, sugo & mozzarella	22	27	33
<b>GLUTEN FREE PIZZA 12" GF</b> Choose from selections above	ADD	5.5	
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD 3	5	7





## MAIN COURSE

### KING GEORGE WHITING

46

Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries & house tartare

LOCAL SEAFOOD

### KINKAWOOKA MUSSEL POT

30

Served with toasted ciabatta bread cooked with your choice of:

- House passata, garlic & chilli
- Pirate Life South Coast Ale, cream, garlic & spring onions

LOCAL SEAFOOD

### EYRE PENINSULA SEAFOOD PLATTER

FOR 1 64 FOR 2 115

Coffin Bay Oysters - natural & kilpatrick, King George whiting, salt & pepper southern calamari, Kinkawooka mussels in rosé passata, grilled Spencer Gulf king prawns with fresh garden salad & fries

LOCAL SEAFOOD

### JOSPER GRILLED DINKO TUNA STEAK GF

46

Local blue fin tuna steak seared in our Josper oven, crisp potato, cherry tomato, balsamic shallots, chive oil & citrus aioli

LOCAL SEAFOOD

### JOSPER GRILLED HIRAMASA KING FISH

45

Herbed chilli & garlic butter roasted green beans, broccolini, potato, lemon yogurt, crispy shallots

LOCAL SEAFOOD

### KING PRAWNS 'LUKINA' GF

45

Extra large Spencer Gulf King Prawns on toasted local foccacia, Barossa chorizo, Port Lincoln cherry tomato, green onion & aglio é olio

LOCAL SEAFOOD

### VONGOLE SPAGHETTI

ENT 28 MAIN 37

Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter

LOCAL SEAFOOD

## SIDES

### ROASTED SALT & VINEGAR POTATOES GF V

10

Crispy white potatoes, Dels secret salt & vinegar seasoning

### SHOESTRING FRIES V

9

Chicken salt and tomato sauce

### SEASONAL GREENS GF V

10

Pan-fried in garlic & lemon with toasted almonds

### POTATO SALAD GF

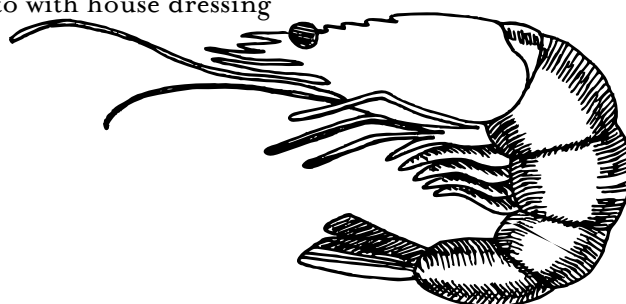
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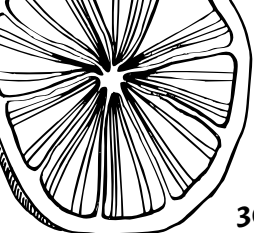
Chilled with seeded mustard, chive, pancetta, fresh rocket

### GARDEN SALAD GF VG

10

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





## MAIN COURSE

**300G JOSPER GRILLED ANGUS SCOTCH FILLET GF** 46  
Balsamic caramelised shallots, potato & parmesan smash, 18 hr roasted marrow jus  
**LOCALLY SOURCED**

**LAWRAL PARK PRIME SAMM LAMB STEAK GF** 45  
Cold smoked creamy formaggio, roasted baby carrots, blackberry vincotto  
**LOCAL LAMB**

**CHICKEN BREAST FUNGHI GF** 36  
South Australian chicken breast on potato parmesan smash with  
creamy mushroom marsala sauce  
**LOCALLY SOURCED**

**ARRABBIATA CHICKEN BREAST GF** 36  
South Australian chicken breast on vegetable tagine with mild chili  
spice finished with lemon yogurt & fresh herbs  
**LOCALLY SOURCED**

**ARROSTITO DI ZUCCA GNOCCHI V** 32  
Roasted butternut Pumpkin & red capsicum, fetta, walnuts, garden herbs  
tossed with garlic chive butter & baby spinach  
**LOCALLY SOURCED - VEGAN OPTION AVAILABLE**

## SALADS

**CAESAR SALAD** 19  
Cos lettuce, bacon, anchovies, garlic croutons, chilled poached egg,  
shaved parmesan & house made dressing

**BEETROOT & PUMPKIN SALAD V** 22  
Fresh beetroot chunks, roasted pumpkin, red onion, mixed lettuce, feta,  
cashews with summer mango dressing

**JOSPER VEGETABLE SALAD GF VG** 23  
Selection of locally sourced vegetables tossed with fresh lettuce mix  
and raspberry & red wine vinaigrette

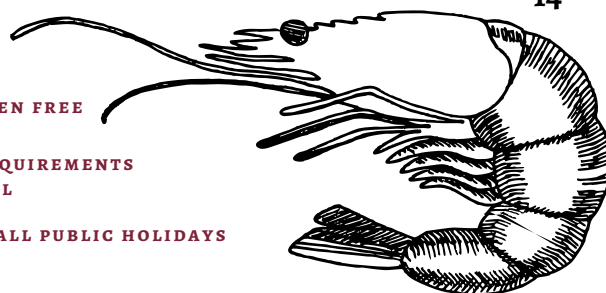
### ADD ONS

Grilled chicken tenders	7
Braised Samm lamb	11
Grilled king prawns	13
Salt & pepper calamari	14

**V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE**

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## Local Suppliers

### **DINKO TUNA FARMERS**

Blue Fin Tuna  
Spencer Gulf King Prawns

### **YUMBAH AQUACULTURE**

Eyre Peninsula Farmed Abalone  
Kinkawooka Boston Bay 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

### **MYERS SEAFOODS**

Southern Calamari  
Spencer Gulf King Prawns

### **ANGEL OYSTERS**

Organic Pacific Oysters - Coffin Bay

### **STREAKY BAY FISHERIES**

King George Whiting

### **LAWRAL PARK SAMM LAMB**

Prime Sann Lamb

### **SECRET ROCK EGGS**

Eyre Peninsula Free range eggs

### **LINCOLN FRESH FRUIT & VEG**

South Australian fresh vegetables & fruits

### **PORT LINCOLN PRISON**

Locally grown vegetables

### **EP MICRO GREENS**

Micro green flowers & herbs

### **DRAKES SUPERMARKET PORT LINCOLN**

South Australian chicken breast  
Locally baked croissants

### **BAKERS DELIGHT PORT LINCOLN**

Locally baked bread

### **5 LOAVES BAKERY**

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**

### **COFFIN BAY SPIRITS**

Local gin, Australian natives

