

# 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,

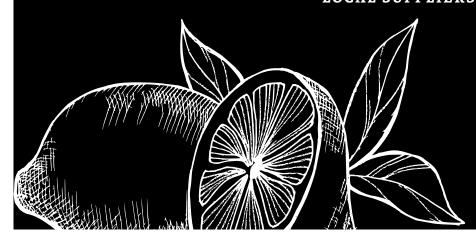
LAMB AND LOCAL FRESH PRODUCE

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				
GARLIC BREAD				9
GARLIC & CHEESE BREAD				10
BRUSCHETTA POMODORO V Sourdough, tomato, red onion, garlic, fior di latte mozzarella, fre	sh basil	& balsa	mic	12
<b>SOUP OF THE DAY -</b> House made, toasted thick cut sourdough				10
PITA AND DIPS - Trio of house made dips with parmesan pita b	read			18
SHOESTRING FRIES V - Chicken salt and tomato sauce				9
<b>POTATO WEDGES V</b> - Sweet chilli and sour cream				13
POTATO WEDGES WITH THE LOT Bacon, spring onion, cheddar cheese, sour cream and sweet chilli				18
ENTREE				
DINKO TUNA TARTARE -LOCAL SEAFOOD  Bluefin tuna folded with truffle emulsion, cornichons, lime, cured crostini finished with extra virgin chilli olive oil	d egg yol	k with		25
HIRAMASA KINGFISH CEVICHE GF-LOCAL SEAFOOD Hiramasa kingfish, raspberry vincotto pearls, pickled jalapeno, len	non yogi	urt, chi	ve oil	24
YUMBAH ABALONE -LOCAL SEAFOOD  Slow braised abalone cotoletta Milanese - panko herb crumb, citru with snowpea & giardinera salad	us emuls	ion		23
DG'S SALT & PEPPER CALAMARI - LOCAL SEAFOOD  Southern calamari dusted with sea salt & cracked pepper, snow pea	ENT salad, o	<b>23</b> onion &	MAIN chilli m	<b>39</b> ayo
<b>DEVILLED SCALLOPS</b> Tasmanian scallops wrapped in bacon, with jasmine rice & chilli cr	ENT ream sau	<b>24</b> .ce	MAIN	40
SAMM LAMB RAGOUT  12 hour braised Samm Lamb tossed with cherry tomato passata & fe	ettuccin	e with o	hilli oil	20
ANGEL COFFIN BAY OYSTERS -LOCAL SEAFOOD - Shucked	d daily o	n the p	remises	
Natural GF As nature intended with fresh lemon	HALF	22	D 0 Z	40
Coffin Gin & Lime GF Coffin Bay Spirits Gin & lime emulsion, pickled onion	HALF	25	D <b>0 Z</b>	42
Kilpatrick GF	HALF	24	D 0 Z	41
Bacon, worcestershire and tomato  V-Vegetarian VG-Vegan GF-Gluten free				909

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.	and the second
	DOLOGNEGE		ENT	MAIN V
	BOLOGNESE  Made to a traditional Italian recipe		19	27
	ALLA PANNA Mushroom, leg ham & garlic in cream sauce		21	29
	VEGETARIAN VG Pumpkin, zucchini, spinach, fresh tomato, garlic, spring onion & passata		23	31
	<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, rosé passata		24	32
	GAMBERO AL LIMONE LOCAL SEAFOOD  Spencer Gulf King Prawns, shaved lemon, chilli, red onion, aglio é olio, fro	esh rock	<b>28</b> et	37
	MARINARA LOCAL SEAFOOD  Spencer Gulf king prawns, Kinkawooka mussels, local market fish, southern calamari with garlic, chilli & passata		28	37
	VONGOLE SPAGHETTI LOCAL SEAFOOD  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		
٤	PIZZA			
		9"	12"	16"
	GARLIC & CHEESE PIZZA	10	14	18
	Confit garlic olive oil & mozzarella			
	MARGHERITA	13	17	23
	Fresh basil, sugo & mozzarella			
	HAWAIIAN	16	20	26
	Ham, pineapple, sugo & mozzarella	<b>~</b> 0		
	FIOR DIABLO Pepperoni, fresh tomato, chilli flakes, rocket, sugo & fior di latte	18	23	29
	AUSSIE BBQ	20	25	31
	Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished v		-	-
	CHICKEN ROYALE Roast chicken breast, avocado, spring onion, cream, sugo & mozzarella	19	24	30
	<b>VEGETARIAN V</b> Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & m	<b>20</b> nozzarell	<b>25</b> la	31
	<b>DEL GIORNO SUPREME</b> Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & m	<b>21</b> ozzarella	<b>27</b>	33
	KING PRAWN & CHORIZO LOCAL SEAFOO King Prawns, Barossa chorizo, spinach, Spanish onion, sugo & mozzarella,	<b>23</b> aioli	28	34
	SAMM LAMB LOCAL LAMB	22	27	33
	SAMM lamb, onion, fresh tomato, mushroom, capsicum aioli, sugo & mozz	zarella		Att
	GLUTEN FREE PIZZA 12" GF ADD		5.5	
	Choose from selections above  VEGAN CHEESE - AVAILABLE ON ALL SIZES  ADD	3	5	7
				<b>\d</b> H



	MAIN COURSE	
/	300G JOSPER GRILLED ANGUS SCOTCH FILLET GF Balsamic caramelised shallots, potato & parmesan smash, 18 hr roasted marrow jus	46
	LAWRAL PARK PRIME SAMM LAMB STEAK GF Cold smoked creamy formaggio, roasted baby carrots, blackberry vincotto LOCAL LAMB	45
	CHICKEN BREAST FUNGHI GF South Australian chicken breast on potato parmesan smash with creamy mushroom marsala sauce LOCALLY SOURCED	36
	ARRABBIATA CHICKEN BREAST GF South Australian chicken breast on vegetable tagine with mild chili spice finished with lemon yogurt & fresh herbs LOCALLY SOURCED	36
	ARROSTITO DI ZUCCA GNOCCHI V  Roasted butternut Pumpkin & red capsicum, fetta, walnuts, garden herbs tossed with garlic chive butter & baby spinach LOCALLY SOURCED - VEGAN OPTION AVAILABLE	32
	SALADS	
	CAESAR SALAD Cos lettuce, bacon, anchovies, garlic croutons, chilled poached egg, shaved parmesan & house made dressing	19
	BEETROOT & PUMPKIN SALAD V Fresh beetroot chunks, roasted pumpkin, red onion, mixed lettuce, feta, cashews with summer mango dressing	22
	JOSPER VEGETABLE SALAD GF VG Selection of locally sourced vegetables tossed with fresh lettuce mix and raspberry & red wine vinaigrette	23
	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	
	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	



#### **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

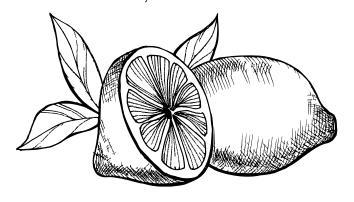
King George Whiting

#### LAWRAL PARK SAMM LAMB

Prime Samm Lamb

#### LINCOLN MEAT SERVICE

Locally sourced meats



#### **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

# PORT LINCOLN FOOD WAREHOUSE

South Australian milk & cream

# **EP CLEANING SUPPLIES**

Environmentally friendly packaging

**BOSTON BAY WINES** 

LINCOLN ESTATE WINES

PETER TEAKLE WINES

**JUMP SHIP BREWERY** 

#### **COFFIN BAY SPIRITS**

Local gin, Australian natives