

## ANTIPASTI & STARTERS

<b>GARLIC BREAD</b>	9
<b>GARLIC &amp; CHEESE BREAD</b>	11
<b>BRUSCHETTA POMODORO V</b>	12
Sourdough, tomato, red onion, garlic, fior di latte mozzarella, fresh basil & balsamic	
<b>SOUP OF THE DAY</b>	10
House made, toasted thick cut sourdough	
<b>PITA &amp; DIPS</b>	18
Trio of house made dips with parmesan pita bread	
<b>SHOESTRING FRIES V</b>	10
Chicken salt & tomato sauce	
<b>POTATO WEDGES V</b>	13
With sour cream & sweet chilli sauce	
<b>POTATO WEDGES WITH THE LOT</b>	18
Bacon, spring onion, cheddar, sour cream & sweet chilli	
<b>COFFIN BAY OYSTERS</b> Shucked daily on the premises	
<b>LOCAL SEAFOOD</b>	
<b>Natural GF</b>	6 - 22 12 - 41
Lemon & lime	
<b>Coffin Bay Gin &amp; lime GF</b>	6 - 25 12 - 44
Coffin Bay Spirits Gin & lime emulsion, pickled onion	
<b>Kilpatrick GF</b>	6 - 24 12 - 43
Bacon & house made kilpatrick sauce	
<b>DG'S SALT &amp; PEPPER CALAMARI ENT 24 MAIN 40</b>	
Southern calamari dusted with sea salt & cracked pepper, snow pea tendril salad with onion & chilli mayo	
<b>LOCAL SEAFOOD</b>	
<b>DEVILLED SCALLOPS ENT 25 MAIN 41</b>	
Tasmanian scallops wrapped in bacon, with jasmine rice and chilli cream sauce	
<b>SAMM LAMB RAGOUT 22</b>	
12 hour braised SAMM lamb tossed with cherry tomato passata & fettuccine	
<b>LOCAL LAMB</b>	
<b>SIDES</b>	
<b>ROASTED SALT &amp; VINEGAR POTATO GF V 10</b>	
Twice cooked with sea salt	
<b>SEASONAL GREENS GF VG 10</b>	
Pan-fried in garlic & lemon with toasted almonds	
<b>GARDEN SALAD GF VG 10</b>	
Lettuce, cucumber, onion, cherry tomato, house dressing	
<b>SHOESTRAING FRIES V 4</b>	
Small bowl	

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

## SALADS

<b>CAESAR SALAD 21</b>	
Cos lettuce, bacon, anchovies, garlic croutons, chilled poached egg, shaved parmesan & house made dressing	
<b>BEETROOT &amp; PUMPKIN SALAD V 23</b>	
Fresh beetroot chunks, roasted pumpkin, red onion, mixed lettuce, feta, cashews with summer mango dressing	
<b>JOSPER VEGETABLE SALAD GF VG 23</b>	
Selection of locally sourced vegetables tossed with fresh lettuce mix and raspberry & red wine vinaigrette	
<b>ADD ONS</b>	
Grilled chicken tenders	8
Braised SAMM lamb	11
Grilled king prawns	13
Salt & pepper calamari	14

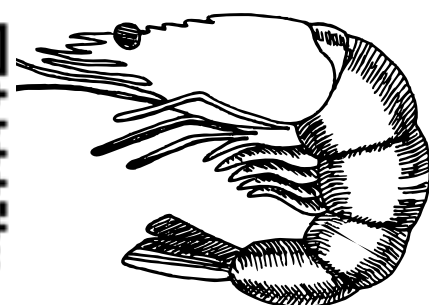
## GOURMET BURGERS

<b>SAMM LAMB BURGER 21</b>	
EP SAMM lamb patty, house bacon & onion jam, cheddar cheese, lettuce & fresh tomato with shoestring fries	
<b>LOCAL LAMB</b>	
<b>CHICKEN BURGER 20</b>	
Grilled chicken breast, lettuce, red onion, fresh tomato, tasty cheese, capsicum mayo with shoestring fries	
<b>LOCALLY SOURCED</b>	

## FOCCACCIA — FRESHLY TOASTED

<b>CHICKEN 15</b>	
Roasted chicken breast, tomato, cheese, lettuce & house aioli	
<b>SHAVED LEG HAM 14</b>	
Shaved leg ham, fresh tomato, cheese, lettuce & tomato relish	
<b>VEGETARIAN VG 14</b>	
Roast pumpkin, capsicum, red onion, lettuce mix	

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



# PIZZA

	9"	12"	16"
<b>GARLIC CHEESE PIZZA</b> Confit garlic olive oil & mozzarella	10	14	19
<b>MARGHERITA</b> Fresh basil, sugo & mozzarella	13	17	23
<b>HAWAIIAN</b> Ham, pineapple, sugo & mozzarella	16	21	27
<b>FIOR DIABLO</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> Chicken, avocado, spring onion, sugo & mozzarella finished with cream	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</b> LOCAL SEAFOOD King prawns, chorizo, spinach, Spanish onion, sugo & mozzarella with aioli	23	29	35
<b>SAMM LAMB</b> LOCAL LAMB SAMM lamb, onion, fresh tomato, mushroom, capsicum aioli, sugo & mozzarella	22	28	34
<b>GLUTEN FREE PIZZA 12" GF -</b> Choose from selection above	ADD	5.5	
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD 3	5	7

## MAIN COURSE

<b>KING GEORGE WHITING</b> LOCAL SEAFOOD Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries, house tartare	46
<b>KINKAWOOKA MUSSEL POT</b> LOCAL SEAFOOD Served with toasted ciabatta cooked with your choice of: • House passata, chili & garlic • Pirate life South Coast Ale, cream, garlic & spring onions	31
<b>EP SEAFOOD PLATTER</b> FOR 1-\$66 FOR 2-\$118 Coffin Bay oysters - natural & kilpatrick, King George whiting, salt & pepper Southern calamari, Kinkawooka blue mussels in rosé passata, grilled Spencer Gulf king prawns with fresh garden salad & fries - LOCAL SEAFOOD	
<b>CHICKEN BREAST FUNGI</b> GF South Australian chicken breast on potato parmesan smash with creamy mushroom marsala sauce - LOCALLY SOURCED	36
<b>ARRABBIATA CHICKEN BREAST</b> GF South Australian chicken breast on vegetable tagine with mild chili spice, finished with lemon yogurt & fresh herbs LOCALLY SOURCED	36
<b>ARROSTITO DI ZUCCA GNOCCHI</b> V Roasted butternut Pumpkin & red capsicum, fetta, walnuts, garden herbs tossed with garlic chive butter & baby spinach LOCALLY SOURCED - VEGAN OPTION AVAILABLE	34

## PASTA

	ENTREE	MAIN
<b>BOLOGNESE</b> Made to a traditional Italian recipe	20	28
<b>ALLA PANNA</b> Mushroom, leg ham & garlic in cream sauce	22	30
<b>VEGETARIAN VG</b> Pumpkin, zucchini, spinach, tomato, garlic, spring onion, passata	24	32
<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, rosé passata	25	33
<b>GAMBERO AL LIMONE</b> LOCAL SEAFOOD Spencer Gulf king prawns, shaved lemon, chilli, red onion aglio é olio, fresh rocket	29	38
<b>MARINARA</b> LOCAL SEAFOOD Spencer Gulf king prawns, Port Lincoln mussels, local market fish, southern calamari, garlic, chilli & passata	29	38
<b>VONGOLE SPAGHETTI</b> LOCAL SEAFOOD Coffin Bay vongole, cherry tomato, green onion, lemon & garlic butter	29	38
SERVED WITH PENNE, SPAGHETTI, FETTUCINE OR RISOTTO GLUTEN FREE PENNE ADD \$2		

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

ALL PRICES INCLUDE GST  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS