

ANTIPASTI & STARTERS

GARLIC BREAD	10
GARLIC & CHEESE BREAD	12
BRUSCHETTA POMODORO V	12
Sourdough, tomato, red onion, basil, garlic, fior di latte mozzarella, balsamic glaze	
SOUP OF THE DAY	12
House-made, toasted thick cut sourdough	
PITA & DIPS	18
Trio of house-made dips with parmesan pita bread	
SHOESTRING FRIES V	10
Chicken salt & tomato sauce	
POTATO WEDGES V	14
With sour cream & sweet chilli sauce	
POTATO WEDGES WITH THE LOT	18
Bacon, spring onion, cheddar, sour cream & sweet chilli	

COFFIN BAY OYSTERS Shucked daily on the premises

LOCAL SEAFOOD

Natural GF	6 - 22	12 - 42
Lemon & lime		
Al Forno	6 - 25	12 - 44
Fresh bread crumb, capsicum, onion, oregano, parmesan cheese		
Kilpatrick GF	6 - 25	12 - 44
Bacon & house-made kilpatrick sauce		

DG'S SALT & PEPPER CALAMARI ENT 25 MAIN 42

Southern calamari dusted with Dels seasoning, fresh salad, lemon aioli

LOCAL SEAFOOD

DEVILLED SCALLOPS ENT 25 MAIN 42

Tasmanian scallops wrapped in bacon, with jasmine rice and chilli cream sauce

SAMM LAMB RAGU 23

12 hour braised SAMM lamb tossed with cherry tomato passata & fettuccine

LOCAL LAMB

SIDES

ROASTED SALT & VINEGAR POTATO GF V 10

Twice cooked with sea salt

SEASONAL GREENS GF VG 10

Pan-fried in garlic & lemon with toasted almonds

GARDEN SALAD GF VG 10

Lettuce, cucumber, onion, cherry tomato, house dressing

SHOESTRING FRIES V 4

Small bowl

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

SALADS

CAESAR SALAD 21

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

ROASTED VEGETABLE SALAD VG 24

Warmed carrots, zucchini, capsicum cheeks, corn tossed with fresh greens, cucumber finished with balsamic vinaigrette

DELS GARDEN SALAD GF VG 21

Local greens, cucumber, tomato, Spanish onion, avocado, semi dried tomato, carrot with Del's vinaigrette

ADD ONS

Grilled chicken tenders	8
Braised SAMM lamb	12
Grilled king prawns	13
Salt & pepper calamari	14

GOURMET BURGERS

SAMM LAMB BURGER 23

EP SAMM lamb patty, house bacon & onion jam, cheddar cheese, lettuce & fresh tomato with shoestring fries

LOCAL LAMB

CHICKEN BURGER 22

Grilled chicken breast, lettuce, red onion, fresh tomato, tasty cheese, capsicum mayo with shoestring fries

LOCALLY SOURCED

FOCCACIA — FRESHLY TOASTED

CHICKEN 15

Roasted chicken breast, tomato, cheese, lettuce & house aioli

SHAVED LEG HAM 14

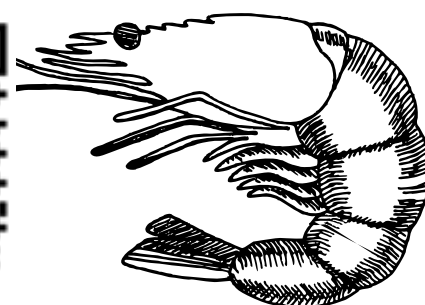
Shaved leg ham, fresh tomato, cheese, lettuce & tomato relish

VEGETARIAN VG 14

Roast pumpkin, capsicum, red onion, lettuce mix, roasted capsicum aioli

SELECT YOUR TABLE & ORDER AT THE COUNTER
OR

SCAN THE QR CODE TO ORDER FROM YOUR TABLE



PIZZA

GARLIC CHEESE PIZZA

Confit garlic olive oil & mozzarella

MARGHERITA

Fresh basil, sugo & mozzarella

HAWAIIAN

Ham, pineapple, sugo & mozzarella

FIOR DI ABLO

Pepperoni, fresh tomato, chilli flakes, rocket, sugo, fior di latte

AUSSIE BBQ

Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished with BBQ sauce

CHICKEN ROYALE

Chicken, avocado, spring onion, sugo & mozzarella finished with cream

VEGETARIAN V

Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & mozzarella

DEL GIORNO SUPREME

Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & mozzarella

KING PRAWN & CHORIZO LOCAL SEAFOOD

King Prawns, Barossa chorizo, spinach, Spanish onion, sugo & mozzarella with aioli

SAMM LAMB LOCAL LAMB

SAMM lamb, onion, fresh tomato, mushroom, capsicum aioli, sugo & mozzarella

GLUTEN FREE PIZZA 12" GF -

Choose from selection above

VEGAN CHEESE - AVAILABLE ON ALL SIZES

HALF & HALF TOPPINGS AVAILABLE

9 "	12 "	16 "
11	15	20
13	17	23
17	22	28
19	24	30
21	26	32
20	25	31
21	26	32
22	28	34
24	30	36
23	29	35
	6	
3	6	8
N/A	2	4

MAIN COURSE

KING GEORGE WHITING LOCAL SEAFOOD

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

KINKAWOOKA MUSSEL POT LOCAL SEAFOOD

Boston Bay Blue Mussels cooked in Dels passata, chilli, garlic served with toasted pane di casa

EP SEAFOOD PLATTER FOR 1-\$66 FOR 2-\$120

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

CHICKEN BREAST FUNGHI GF

South Australian sous vide chicken breast on roasted potato with creamy mushroom marsala sauce

LOCALLY SOURCED

CHICKEN BREAST E' CUCCO GF

South Australian sous vide chicken breast on pumpkin puree finished with Al Forno crumb

LOCALLY SOURCED

PESTO GNOCCHI V

Pan-toasted potato gnocchi, basil, rocket & spinach pesto, cherry tomato, charred broccoli, onion finished with pistachio crumb & shaved parmesan

LOCALLY SOURCED - VEGAN OPTION AVAILABLE

PASTA

ENTREE MAIN

47	BOLOGNESE	22	31
	Made to a traditional Italian recipe		
	ALLA PANNA	23	32
33	Mushroom, leg ham & garlic in cream sauce		
	VEGETARIAN VG	25	34
	Pumpkin, zucchini, spinach, roasted capsicum, garlic, red onion, passata		
	DEL GIORNO	26	35
	Chicken breast, mushrooms, spinach, garlic, rosé passata		
	GAMBERO POMODORO LOCAL SEAFOOD	30	39
	Spencer Gulf King Prawns, roasted cherry tomato, capers, onion, garlic, chilli finished with fresh basil & extra virgin olive oil		
36	MARINARA LOCAL SEAFOOD	30	39
	Spencer Gulf King Prawns, Port Lincoln mussels, local market fish, Southern Calamari, garlic, chilli & passata		
36	SERVED WITH PENNE, SPAGHETTI, FETTUCCINE OR RISOTTO		
	GLUTEN FREE PENNE ADD \$2		
	VONGOLE SPAGHETTI LOCAL SEAFOOD	30	39
35	Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter		

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ALL PRICES INCLUDE GST
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS