

ANTIPASTI & STARTERS

GARLIC BREAD 10
GARLIC & CHEESE BREAD 12

BRUSCHETTA POMODORO V 12

Tomato, red onion, basil, garlic, fior di latte mozzarella on toasted Pana Di Casa & balsamic glaze

SOUP OF THE DAY 12

Housemade, toasted thick cut Pana Di Casa

PITA & DIPS 18

Trio of housemade 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

Pomegranate GF 6 - 25 12 - 44
Pomegranate arils, pickled shallot

Kilpatrick GF 6 - 25 12 - 44
Bacon & Dels kilpatrick sauce

DG'S SALT & PEPPER CALAMARI ENT 26 MAIN 42

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

LOCAL SEAFOOD

DEVILLED KING PRAWNS ENT 26 MAIN 42

Spencer Gulf King Prawns wrapped in bacon, with jasmine rice & chilli cream sauce

LOCAL SEAFOOD

SAMM LAMB OPEN SANGA 19

12 hour braised Samm Lamb, roasted cherry tomato on toasted Pana Di Casa finished with roasted capsicum aioli & fresh rocket

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

SALADS

CAESAR SALAD 21

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

PEARL COUS COUS V GF 24

Fresh mint, coriander, roasted corn, capsicum, semi-dried tomato, mixed local greens with crispy shallots, lime & yogurt dressing

SUMMER FRUIT GF VG 22

Local greens, cucumber, tomato, Spanish onion, seasonal stone fruit, sumac-roasted pepitas, house Italian honey mustard vinaigrette

ADD ONS

Crumbed Haloumi 6

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, basil pesto aioli with shoestring fries

LOCALLY SOURCED

FOCCACIA — FRESHLY TOASTED

CHICKEN 15

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

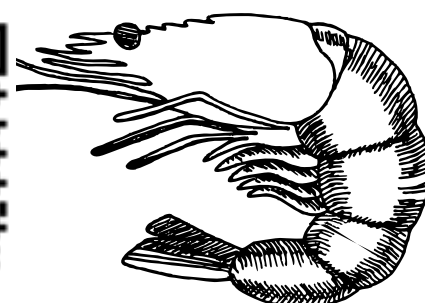
SHAVED LEG HAM 14

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



VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

ALL PRICES INCLUDE GST - 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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
22	27	33
20	25	31
21	26	32
23	29	35
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-\$68 FOR 2-\$122

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 HALOUMI

South Australian sous vide chicken breast on crumbed haloumi with roast pumpkin, green beans, charred summer stone fruit & balsamic shallot salad, house pesto & crushed hazelnuts

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

47

33

36

37

35

PASTA

BOLOGNESE

Made to a traditional Italian recipe

ALLA PANNA

Mushroom, leg ham & garlic in cream sauce

VEGETARIAN VG

Pumpkin, zucchini, spinach, roasted capsicum, garlic, red onion, passata

DEL GIORNO

Chicken breast, mushrooms, spinach, garlic, rosé passata

GAMBERO POMODORO LOCAL SEAFOOD

Spencer Gulf King Prawns, roasted cherry tomato, capers, onion, garlic, chilli finished with fresh basil & extra virgin olive oil

MARINARA LOCAL SEAFOOD

Spencer Gulf King Prawns, Port Lincoln mussels, local market fish, Southern Calamari, garlic, chilli & passata

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

VONGOLE SPAGHETTI LOCAL SEAFOOD

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

ENTREE MAIN

23 31

24 33

26 35

27 36

30 39

30 39

30 39

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