



# 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.**

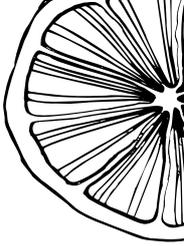
**WE HOPE YOU ENJOY YOUR EXPERIENCE WITH US AND VALUE ANY FEEDBACK THAT YOU MAY HAVE. IF THERE ARE ANY DIETARY REQUIREMENTS PLEASE DO NOT HESITATE TO ASK ONE OF OUR FRIENDLY STAFF.**

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





# ANTIPASTI



<b>GARLIC BREAD</b>	10
<b>GARLIC &amp; CHEESE BREAD</b>	12
<b>BRUSCHETTA POMODORO V</b>	13
Sourdough, tomato, red onion, basil, garlic, fior di latte mozzarella, balsamic glaze	
<b>SOUP OF THE DAY</b> - Housemade, toasted thick cut Pane Di Casa	12
<b>PITA AND DIPS</b> - Trio of housemade dips with parmesan pita bread	18
<b>SHOESTRING FRIES V</b> - Chicken salt and tomato sauce	10
<b>POTATO WEDGES V</b> - Sweet chilli & sour cream	14
<b>POTATO WEDGES WITH THE LOT</b>	18
Bacon, spring onion, cheddar cheese, sweet chilli & sour cream	

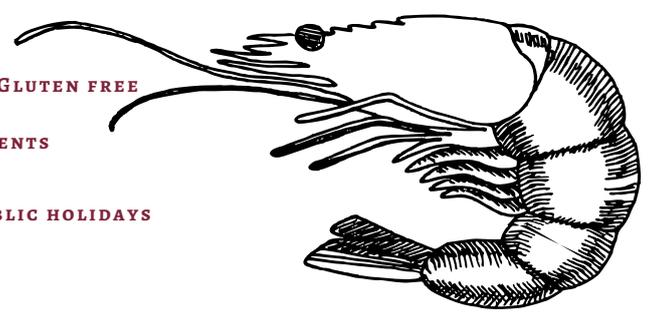
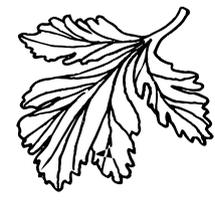
# ENTREE

<b>DINKO TUNA TARTARE GF.A -LOCAL SEAFOOD</b>	26
Southern Bluefin tuna, orange fillets, puffed rice crisp, soy & yuzu ponzu, chilli jam aioli	
<b>HIRAMASA KINGFISH CRUDO GF.A -LOCAL SEAFOOD</b>	27
Hiramasa kingfish, pickled golden shallot, pomegranate, wasabi aioli	
<b>YUMBAH ABALONE SHELL A-LOCAL SEAFOOD</b>	26
Abalone sliced in shell, citrus & ginger dressing on fresh summer salad, crispy chilli shallots	
<b>DG'S SALT &amp; PEPPER CALAMARI A-LOCAL SEAFOOD</b>	ENT 26 MAIN 42
Southern calamari dusted with Dels seasoning, fresh salad, lemon aioli	
<b>DEVILLED KING PRAWNS A-LOCAL SEAFOOD</b>	ENT 26 MAIN 42
Spencer Gulf King Prawns wrapped in bacon, with jasmine rice & chilli cream sauce	
<b>SAMM LAMB OPEN SANGA LOCAL LAMB</b>	19
12 hour braised Samm Lamb, roasted cherry tomato on toasted Pana Di Casa finished with roasted capsicum aioli & fresh rocket	
<b>COFFIN BAY ANGEL OYSTERS A -LOCAL SEAFOOD</b> - Shucked daily on the premises	
<b>Natural GF</b>	HALF 22 DOZ 42
As nature intended with fresh lemon & lime	
<b>Pomegranate GF</b>	HALF 25 DOZ 44
Pomegranate arils, pickled shallot	
<b>Kilpatrick GF</b>	HALF 25 DOZ 44
Bacon, Dels kilpatrick sauce	

A - AUSTRALIAN SEAFOOD 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



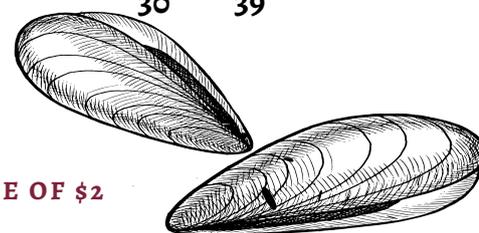
# PASTA



	ENT	MAIN
<b>BOLOGNESE</b> Made to a traditional Italian recipe	23	31
<b>ALLA PANNA</b> Mushroom, leg ham & garlic in cream sauce	24	33
<b>VEGETARIAN VG</b> Pumpkin, zucchini, spinach, roasted capsicum, garlic, red onion & passata	26	35
<b>DEL GIORNO</b> Chicken breast, mushrooms, spinach, garlic, rosé passata	27	36
<b>GAMBERO POMODORO A - LOCAL SEAFOOD</b> Spencer Gulf King Prawns, roasted cherry tomato, capers, onion, garlic, chilli finished with fresh basil & extra virgin olive oil	30	39
<b>MARINARA A - LOCAL SEAFOOD</b> Spencer Gulf King Prawns, Kinkawooka mussels, local market fish, Southern calamari with garlic, chilli & passata	30	39
<b>VONGOLE SPAGHETTI A - LOCAL SEAFOOD</b> Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter	30	39



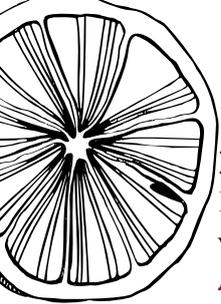
**ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER SPAGHETTI, FETTUCINE, PENNE OR RISOTTO. GLUTEN FREE PENNE AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2**



# PIZZA

	9"	12"	16"
<b>GARLIC &amp; CHEESE PIZZA</b> Confit garlic olive oil & mozzarella	11	15	20
<b>MARGHERITA</b> Fresh basil, sugo & mozzarella	13	17	23
<b>HAWAIIAN</b> Ham, pineapple, sugo & mozzarella	17	22	28
<b>FIOR DI ABLO</b> Pepperoni, fresh tomato, chilli flakes, rocket, sugo & fior di latte	19	24	30
<b>AUSSIE BBQ</b> Beef, chicken, ham, pepperoni, bacon, onion, sugo & mozzarella finished with BBQ sauce	22	27	33
<b>CHICKEN ROYALE</b> Roast chicken breast, avocado, spring onion, cream, sugo & mozzarella	20	25	31
<b>VEGETARIAN V</b> Spinach, pumpkin, Spanish onion, roasted capsicum, mushroom, sugo & mozzarella	21	26	32
<b>DEL GIORNO SUPREME</b> Ham, mushroom, pineapple, salami, capsicum, olives, anchovies, sugo & mozzarella	23	29	35
<b>KING PRAWN &amp; CHORIZO A - LOCAL SEAFOOD</b> King Prawns, Barossa chorizo, spinach, Spanish onion, sugo & mozzarella, aioli	24	30	36
<b>SAMM LAMB A - LOCAL LAMB</b> SAMM lamb, onion, fresh tomato, mushroom, capsicum aioli, sugo & mozzarella	23	29	35
<b>GLUTEN FREE PIZZA 12" GF</b>	ADD	6	
Choose from selections above			
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD	3	6
<b>HALF &amp; HALF TOPPINGS AVAILABLE</b>	ADD	N/A	2



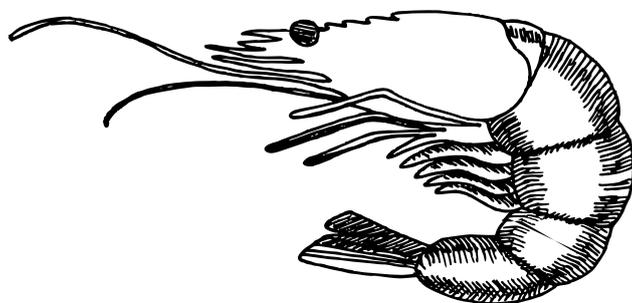


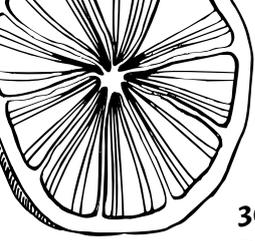
## MAIN COURSE

- KING GEORGE WHITING** 47  
Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries & house tartare  
**A-LOCAL SEAFOOD**
- KINKAWOOKA MUSSEL POT** 33  
Boston Bay Blue Mussels cooked in Dels passata, chilli, garlic served with toasted Pane Di Casa  
**A-LOCAL SEAFOOD**
- EYRE PENINSULA SEAFOOD PLATTER** FOR 1 68 FOR 2 122  
Coffin Bay oysters - natural & kilpatrick, King George whiting, Salt & Pepper Southern calamari, Kinkawooka mussels in house passata, grilled Spencer Gulf King Prawns with fresh garden salad & fries  
**A-LOCAL SEAFOOD**
- JOSPER GRILLED DINKO TUNA STEAK GF** 46  
Local Bluefin tuna steak seared in our Josper oven, resting on traditional coconut curry vegetables finished with crispy glass noodle  
**A-LOCAL SEAFOOD**
- JOSPER GRILLED HIRAMASA KING FISH GF** 48  
Roasted leek, apple, macadamia with confit tomato salmoriglio  
**A-LOCAL SEAFOOD**
- KING PRAWNS 'LUKINA' GF** 46  
Extra large Spencer Gulf King Prawns, Josper grilled, charred summer stone fruit, Spanish onion, cucumber, cherry tomato with Gochujang dressing & fresh lime.  
**A-LOCAL SEAFOOD**

## SIDES

- ROASTED SALT & VINEGAR POTATOES GF V** 10  
Crispy white potatoes, Dels secret salt & vinegar seasoning
- SEASONAL GREENS GF V** 10  
Pan-fried in garlic & lemon with toasted almonds
- GARDEN SALAD GF VG** 10  
Mixed lettuce, cucumber, red onion & cherry tomato with house dressing
- SHOESTRING FRIES V** 4  
Small bowl





## MAIN COURSE

**300G JOSPER GRILLED ANGUS SCOTCH FILLET GF** 48  
 Roasted potato slices, 18-hr roasted marrow & red wine jus  
**LOCALLY SOURCED**

**PRIME SAMM LAMB STEAK GF** 46  
 Josper grilled, on pearl cous cous, cranberries, marinated feta, roasted pumpkin, mixed greens, finished with sticky balsamic glaze  
**A-LOCAL LAMB**

**CHICKEN BREAST FUNGHI GF** 36  
 South Australian sous vide chicken breast on roasted potato with creamy mushroom marsala sauce  
**LOCALLY SOURCED**

**CHICKEN BREAST HALOUMI** 37  
 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** 35  
 Pan-toasted potato gnocchi, basil, rocket & spinach pesto, cherry tomato, charred broccoli, Spanish onion finished with pistachio crumb & shaved parmesan

## SALADS

**CAESAR SALAD** 21  
 Cos lettuce, bacon, anchovies, house croutons, chilled poached egg, shaved parmesan & house-made dressing

**PEARL COUS COUS V** 24  
 Fresh mint, coriander, roasted corn, capsicum, semi-dried tomato, mixed local greens finished with crispy shallots, lime & yogurt dressing

**SUMMER FRUIT GF VG** 22  
 Local greens, cucumber, tomato, Spanish onion, seasonal stone fruit, sumac-roasted pepitas, house made Italian honey mustard vinaigrette

### ADD ONS

Crumbed Haloumi 6  
 Grilled chicken tenders 8  
 Braised Sarm lamb **A-LOCAL LAMB** 12  
 Grilled king prawns **A-LOCAL SEAFOOD** 13  
 Salt & pepper calamari **A-LOCAL SEAFOOD** 14

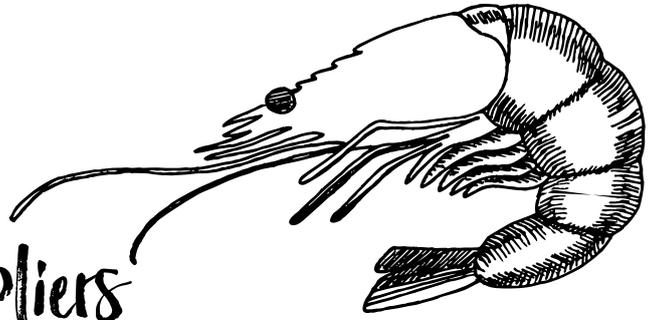
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# Local Suppliers



## **DINKO TUNA FARMERS**

Southern Blue Fin Tuna  
Spencer Gulf King Prawns

## **YUMBAH AQUACULTURE**

Eyre Peninsula Farmed Abalone  
Kinkawooka Boston Bay Mussels  
Hiramasa King Fish

## **FRESH FISH PLACE**

King George Whiting  
Hiramasa King Fish (Yumbah Aquaculture)  
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

## **SCHMUCKERS STREAKY BAY**

King George Whiting

## **LAWRAL PARK SAMM LAMB**

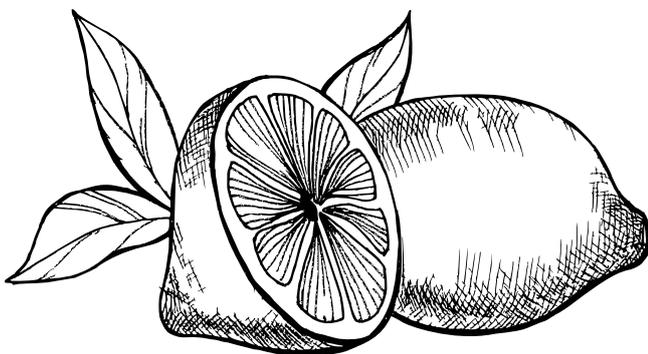
Prime Sann Lamb

## **LINCOLN MEAT SERVICE**

Locally sourced meats

## **STREAKY BAY MEATS**

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

## **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**

## **TEAKLE WINES**

## **JUMP SHIP BREWERY**

## **PORT LINCOLN BREWING CO.**

## **COFFIN BAY SPIRITS**

Local gin, Australian natives