

## ANTIPASTI & STARTERS

<b>GARLIC BREAD</b>	<b>10</b>
<b>GARLIC &amp; CHEESE BREAD</b>	<b>12</b>
<b>BRUSCHETTA POMODORO V</b>	<b>12</b>
Tomato, red onion, basil, garlic, fior di latte mozzarella on toasted Pana Di Casa & balsamic glaze	
<b>SOUP OF THE DAY</b>	<b>12</b>
Housemade, toasted thick cut Pana Di Casa	
<b>PITA &amp; DIPS</b>	<b>18</b>
Trio of housemade dips with parmesan pita bread	
<b>SHOESTRING FRIES V</b>	<b>10</b>
Chicken salt & tomato sauce	
<b>POTATO WEDGES V</b>	<b>14</b>
With sour cream & sweet chilli sauce	
<b>POTATO WEDGES WITH THE LOT</b>	<b>18</b>
Bacon, spring onion, cheddar, sour cream & sweet chilli	
<b>COFFIN BAY OYSTERS</b> Shucked daily on the premises	
<b>A - LOCAL SEAFOOD</b>	
<b>Natural GF</b>	<b>6 - 22 12 - 42</b>
Lemon & lime	
<b>Pomegranate GF</b>	<b>6 - 25 12 - 44</b>
Pomegranate arils, pickled shallot	
<b>Kilpatrick GF</b>	<b>6 - 25 12 - 44</b>
Bacon & Dels kilpatrick sauce	
<b>DG'S SALT &amp; PEPPER CALAMARI ENT 26 MAIN</b>	<b>42</b>
Southern calamari dusted with Dels seasoning, fresh salad, lemon aioli	
<b>A - LOCAL SEAFOOD</b>	
<b>DEVILLED KING PRAWNS ENT 26 MAIN</b>	<b>42</b>
Spencer Gulf King Prawns wrapped in bacon, with jasmine rice & chilli cream sauce	
<b>A - LOCAL SEAFOOD</b>	
<b>SAMM LAMB OPEN SANGA</b>	<b>19</b>
12 hour braised Samm Lamb, roasted cherry tomato on toasted Pana Di Casa finished with roasted capsicum aioli & fresh rocket	
<b>A - LOCAL LAMB</b>	

## SIDES

<b>ROASTED SALT &amp; VINEGAR POTATO GF V</b>	<b>10</b>
Twice cooked with sea salt	
<b>SEASONAL GREENS GF VG</b>	<b>10</b>
Pan-fried in garlic & lemon with toasted almonds	
<b>GARDEN SALAD GF VG</b>	<b>10</b>
Lettuce, cucumber, onion, cherry tomato, house dressing	
<b>SHOESTRING FRIES V</b>	<b>4</b>
Small bowl	

**A - LOCAL SEAFOOD**

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

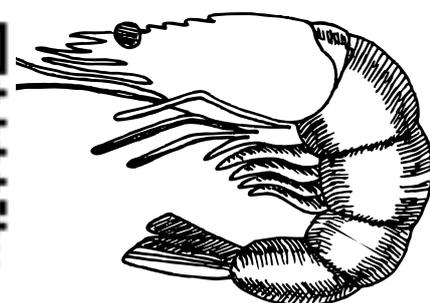
## SALADS

<b>CAESAR SALAD</b>	<b>21</b>
Cos lettuce, bacon, anchovies, garlic croutons, chilled poached egg, shaved parmesan & house made dressing	
<b>PEARL COUS COUS V</b>	<b>24</b>
Fresh mint, coriander, roasted corn, capsicum, semi-dried tomato, mixed local greens with crispy shallots, lime & yogurt dressing	
<b>SUMMER FRUIT GF VG</b>	<b>22</b>
Local greens, cucumber, tomato, Spanish onion, seasonal stone fruit, sumac-roasted pepitas, house Italian honey mustard vinaigrette	
<b>ADD ONS</b>	
Crumbed Haloumi	<b>6</b>
Grilled chicken tenders	<b>8</b>
Braised SAMM lamb <b>A - LOCAL LAMB</b>	<b>12</b>
Grilled king prawns <b>A - LOCAL SEAFOOD</b>	<b>13</b>
Salt & pepper calamari <b>A - LOCAL SEAFOOD</b>	<b>14</b>

## GOURMET BURGERS

<b>SAMM LAMB BURGER</b>	<b>23</b>
EP SAMM lamb patty, house bacon & onion jam, cheddar cheese, lettuce & fresh tomato with shoestring fries	
<b>LOCAL LAMB</b>	
<b>CHICKEN BURGER</b>	<b>22</b>
Grilled chicken breast, lettuce, red onion, fresh tomato, tasty cheese, basil pesto aioli with shoestring fries	
<b>LOCALLY SOURCED</b>	
<b>FOCCACCIA — FRESHLY TOASTED</b>	
<b>CHICKEN</b>	<b>15</b>
Roasted chicken breast, tomato, cheese, lettuce & house aioli	
<b>SHAVED LEG HAM</b>	<b>14</b>
Shaved leg ham, fresh tomato, cheese, lettuce & tomato relish	
<b>VEGETARIAN VG</b>	<b>14</b>
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



ALL PRICES INCLUDE GST  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

# PIZZA

	9"	12"	16"
<b>GARLIC 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> Chicken, avocado, spring onion, sugo & mozzarella finished with cream	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 with 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> Choose from selection above	ADD	6	
<b>VEGAN CHEESE - AVAILABLE ON ALL SIZES</b>	ADD	3	6
<b>HALF &amp; HALF TOPPINGS AVAILABLE</b>	ADD	N/A	2

## MAIN COURSE

<b>KING GEORGE WHITING A - LOCAL SEAFOOD</b> Lightly crumbed, grilled or in Coopers Pale Ale beer batter with salad, fries, house tartare	47
<b>KINKAWOOKA MUSSEL POT A - LOCAL SEAFOOD</b> Boston Bay Blue Mussels cooked in Dels passata, chilli, garlic served with toasted Pane Di Casa	33
<b>EP SEAFOOD PLATTER</b> 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 A - LOCAL SEAFOOD	
<b>CHICKEN BREAST FUNGHI GF</b> South Australian sous vide chicken breast on roasted potato with creamy mushroom marsala sauce LOCALLY SOURCED	36
<b>CHICKEN BREAST HALOUMI</b> 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	37
<b>PESTO GNOCCHI V</b> Pan-toasted potato gnocchi, basil, rocket & spinach pesto, cherry tomato, charred broccoli, onion finished with pistachio crumb & shaved parmesan LOCALLY SOURCED - VEGAN OPTION AVAILABLE	35

## PASTA

	ENTREE	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, Port Lincoln mussels, local market fish, Southern Calamari, garlic, chilli & passata	30	39
<b>SERVED WITH PENNE, SPAGHETTI, FETTUCCINE OR RISOTTO</b> GLUTEN FREE PENNE ADD \$2		
<b>VONGOLE SPAGHETTI A - LOCAL SEAFOOD</b> Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter	30	39
<b>A - LOCAL SEAFOOD</b>		
<b>VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE</b>		

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