



DEL GIORNO'S Cafe+Restaurant

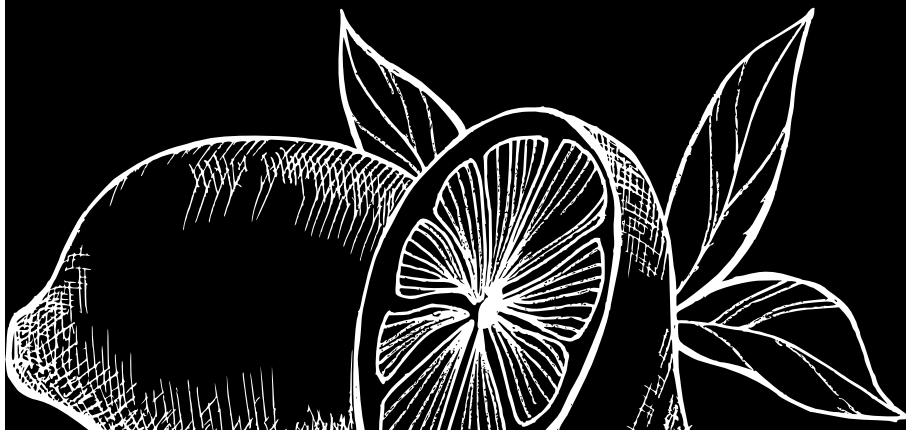
DEL GIORNO'S CAFE & RESTAURANT IS VERY PROUD TO
OFFER THE BEST EYRE PENINSULA PRODUCE AVAILABLE.

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



GARLIC BREAD	11
GARLIC & CHEESE BREAD	13
BRUSCHETTA POMODORO V	13
Sourdough, tomato, red onion, basil, garlic, fior di latte mozzarella, balsamic glaze	
SOUP OF THE DAY - Housemade, toasted thick cut Pane Di Casa	13
PITA AND DIPS - Trio of housemade dips with parmesan pita bread	19
SHOESTRING FRIES V - Chicken salt and tomato sauce	11
POTATO WEDGES V - Sweet chilli & sour cream	15
POTATO WEDGES WITH THE LOT	19
Bacon, spring onion, cheddar cheese, sweet chilli & sour cream	

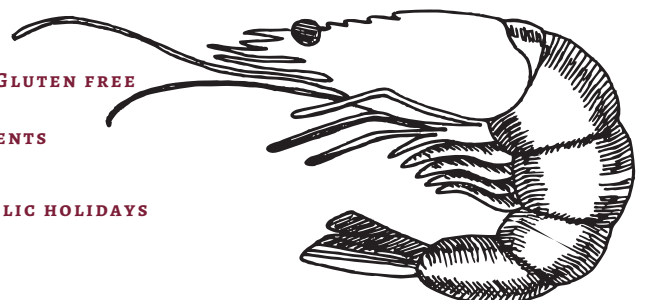
ENTREE

DINKO TUNA TATAKI	GF.A -LOCAL SEAFOOD				26
Southern Bluefin tuna, seared in smoked soy & sweet rice wine on compressed crispy ginger sesame rice, rich spicy mayonaise & chives					
HIRAMASA KINGFISH CRUDO	GF.A -LOCAL SEAFOOD				27
Hiramasa kingfish sliced with preserved lemon Greek yogurt, roasted balsamic beetroot					
YUMBAH ABALONE	GF.A -LOCAL SEAFOOD				26
12 hour sous vide abalone, egg noodles, winter pesce broth, winter greens, shaved katsuobushi flakes					
DG'S SALT & PEPPER CALAMARI	A-LOCAL SEAFOOD	ENT	27	MAIN	43
Southern calamari dusted with Dels seasoning, fresh salad, chilli jam aioli					
DEVILLED KING PRAWNS	A-LOCAL SEAFOOD	ENT	26	MAIN	42
Spencer Gulf King Prawns wrapped in bacon, with jasmine rice & chilli cream sauce					
SAMM LAMB RIGATONI	LOCAL LAMB				21
12 hour braised Samm Lamb, blistered cherry tomato passata, rigatoni pasta, shaved parmesan					
PANKO ARANCINI	V				21
Panko crumbed confit tomato, dijon & caramelised onion arancini filled with soft bambini mozzarella centre, on whipped basil crema					
COFFIN BAY ANGEL OYSTERS	A -LOCAL SEAFOOD	- Shucked daily on the premises			
Natural	GF	HALF	23	DOZ	43
As nature intended with fresh lemon & lime					
Pomegranate	GF	HALF	25	DOZ	45
Pomegranate arils, pickled shallot					
Kilpatrick	GF	HALF	25	DOZ	45
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 CUSTOMISE YOUR MEAL

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



PASTA



BOLOGNESE

Made to a traditional Italian recipe

ENT 24 MAIN 32

ALLA PANNA

Mushroom, leg ham & garlic in cream sauce

25 34

VEGETARIAN VG

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

27 36

DEL GIORNO

Chicken breast, mushrooms, spinach, garlic, rosé passata

28 39

GAMBERO POMODORO A - LOCAL SEAFOOD

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

31 40

MARINARA A - LOCAL SEAFOOD

Spencer Gulf King Prawns, Kinkawooka mussels, local market fish, Southern calamari with garlic, chilli & passata

31 41

VONGOLE SPAGHETTI A - LOCAL SEAFOOD

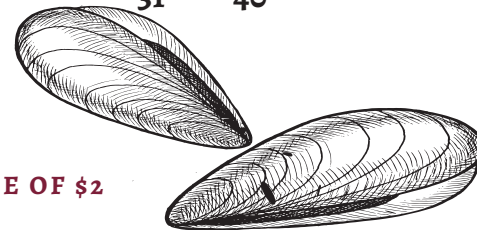
Coffin Bay Vongole, cherry tomato, green onion, lemon & garlic butter

31 40



ALL PASTAS SERVED WITH YOUR CHOICE OF EITHER SPAGHETTI, FETTUCCINE, PENNE OR RISOTTO.

GLUTEN FREE PENNE AVAILABLE FOR AN ADDITIONAL CHARGE OF \$2



PIZZA

GARLIC & CHEESE PIZZA

Confit garlic olive oil & mozzarella

9" 12" 16"
12 16 21

MARGHERITA

Fresh basil, sugo & mozzarella

14 18 24

HAWAIIAN

Ham, pineapple, sugo & mozzarella

18 23 29

FIOR DI ABLO

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

20 25 31

AUSSIE BBQ

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

23 28 34

CHICKEN ROYALE

Roast chicken breast, avocado, spring onion, cream, sugo & mozzarella

21 26 32

VEGETARIAN V

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

22 27 33

DEL GIORNO SUPREME

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

24 30 36

KING PRAWN & CHORIZO A - LOCAL SEAFOOD

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

26 31 37

SAMM LAMB - LOCAL LAMB

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

24 30 36

GLUTEN FREE PIZZA 12" GF

ADD

6

Choose from selections above

VEGAN CHEESE - AVAILABLE ON ALL SIZES

ADD

3 6 8

HALF & HALF TOPPINGS AVAILABLE

ADD

N/A 2 4





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

35

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 70 FOR 2 130

Coffin Bay oysters - natural & kilpatrick, King George whiting, Salt & Pepper Southern calamari, Kinkawooka mussels in house chilli 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 crushed potato with a Sicilian style olive, tomato, caper, preserved lemon & eggplant caponata finished with extra virgin olive oil

A-LOCAL SEAFOOD

SPENCER GULF KINGFISH

48

Chargrilled in our famous Josper oven resting on black truffle cream fettuccini, finished with crispy leeks & capers

A-LOCAL SEAFOOD

KING PRAWNS 'LUKINA' GF

48

Extra large Spencer Gulf King Prawns, Josper grilled, on crispy compressed ginger and sesame jasmine rice, charred pineapple, winter greens finished with sichuan soy dressing

A-LOCAL SEAFOOD

SIDES

ROASTED SALT & VINEGAR POTATOES GF V

11

Crispy white potatoes, Dels secret salt & vinegar seasoning

SEASONAL GREENS GF V

12

Pan-fried in garlic & lemon with toasted almonds

GARDEN SALAD GF VG

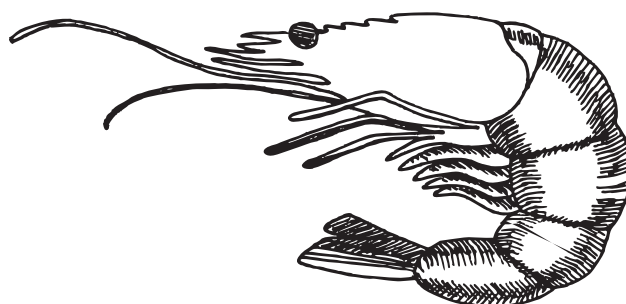
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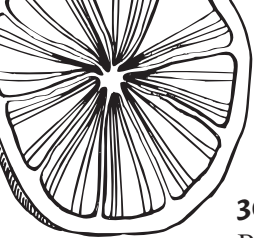
Mixed lettuce, cucumber, red onion & cherry tomato with house dressing

SHOESTRING FRIES V

4

Small bowl





MAIN COURSE

300G JOSPER GRILLED ANGUS SCOTCH FILLET GF 50
Roasted potato slices, 18-hr roasted marrow & red wine jus
LOCALLY SOURCED

EP PRIME SAMM LAMB STEAK GF 48
Josper grilled, on twice roasted potato, roast capsicum & zucchini,
smoked pepperonata sauce
LOCAL LAMB

CHICKEN BREAST FUNGHI GF 37
South Australian sous-vide chicken breast on roasted potato with
creamy mushroom marsala sauce
LOCALLY SOURCED

CHICKEN BREAST COTOLETTA 36
South Australian chicken breast coated with parmesan infused bread crumb
on twice roasted potato with rocket, parmesan & sticky balsamic salad, fresh lemon &
crispy prosciutto
LOCALLY SOURCED

CONFIT TOMATO GNOCCHI V 35
Pan-toasted potato gnocchi, confit tomato & herb pepperonata sauce
with capsicum, red onion, lemon stracciatella and toasted walnuts
LOCALLY SOURCED – VEGAN OPTION AVAILABLE

SALADS

CAESAR SALAD 22
Cos lettuce, bacon, anchovies, house croutons, chilled poached egg,
shaved parmesan & house-made dressing

PUMPKIN & CRANBERRY SALAD V 24
Fresh salad greens, butternut pumpkin, roasted broccoli, red onion, dried cranberries,
toasted walnuts, feta, caramelised onion & chilli jam dressing

WARM HARVEST BOWL GF V 24
Roasted cauliflower florets, chickpeas, roasted capsicum & zucchini tossed with quinoa
& salad greens finished with green goddess dressing

ADD ONS

Crumbed Haloumi	7
Grilled chicken tenders	8
Braised Samm lamb -LOCAL LAMB	12
Grilled King Prawns (6 small) 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
Spencer Gulf King Fish

FRESH FISH PLACE

King George Whiting
Spencer Gulf 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
Southern Calamari

EYRE PENINSULA SAMM LAMB

Prime Samm 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

JUMP SHIP BREWERY

PORT LINCOLN BREWING CO.

COFFIN BAY SPIRITS

Local gin, Australian natives

