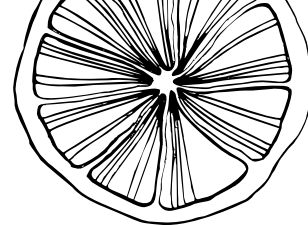


LUNCH

11:30AM — 2:30PM



ANTIPASTI & STARTERS

GARLIC BREAD	11
GARLIC & CHEESE BREAD	13
BRUSCHETTA POMODORO V	13
Tomato, red onion, basil, garlic, fior di latte mozzarella on toasted Pana Di Casa & balsamic glaze	
SOUP OF THE DAY	13
Housemade, toasted thick cut Pana Di Casa	
PITA & DIPS	19
Trio of housemade dips with parmesan pita bread	
SHOESTRING FRIES V	11
Chicken salt & tomato sauce	
POTATO WEDGES V	15
With sour cream & sweet chilli sauce	
POTATO WEDGES WITH THE LOT	19
Bacon, spring onion, cheddar, sour cream & sweet chilli	
COFFIN BAY OYSTERS	Shucked daily on the premises
A-LOCAL SEAFOOD	
Natural GF	6-23 12-43
Lemon & lime	
Pomegranate GF	6-25 12-45
Pomegranate arils, pickled shallot	
Kilpatrick GF	6-25 12-45
Bacon & Dels kilpatrick sauce	
DG'S SALT & PEPPER CALAMARI ENT 27 MAIN	43
Southern calamari dusted with Dels seasoning, fresh salad, chilli jam aioli A-LOCAL SEAFOOD	
DEVILLED KING PRAWNS ENT 26 MAIN	42
Spencer Gulf King Prawns wrapped in bacon, with jasmine rice & chilli cream sauce A-LOCAL SEAFOOD	
SAMM LAMB RIGATONI	21
12 hour braised Samm Lamb, blistered cherry tomato passata, rigatoni pasta, shaved parmesan -LOCAL LAMB	
PANKO ARANCINI V	21
Panko crumbed confit tomato, dijon & caramelised onion arancini filled with soft bambini mozzarella centre, on whipped basil crema	

SIDES

ROASTED SALT & VINEGAR POTATO GF V	11
Twice cooked, dusted in sea salt & vinegar	
SEASONAL GREENS GF VG	12
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	

A-LOCAL SEAFOOD

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

SALADS

CAESAR SALAD	22
Cos lettuce, bacon, anchovies, garlic 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

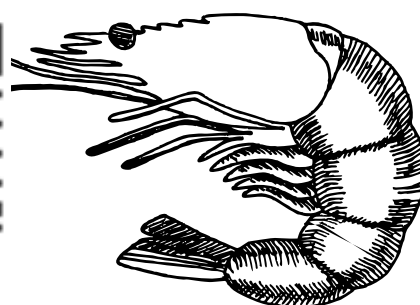
GOURMET BURGERS

SAMM LAMB BURGER	24
EP SAMM lamb patty, house bacon & onion jam, cheddar cheese, lettuce & fresh tomato with shoestring fries LOCAL LAMB	
CHICKEN BURGER	24
Crispy chicken breast, lettuce, red onion, fresh tomato, tasty cheese, roast capsicum aioli with shoestring fries LOCALLY SOURCED	

FOCCACCIA — FRESHLY TOASTED

CHICKEN	16
Roasted chicken breast, tomato, cheese, lettuce & house aioli	
SHAVED LEG HAM	15
Shaved leg ham, fresh tomato, cheese, lettuce & tomato relish	
VEGETARIAN VG	15
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

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 A - LOCAL SEAFOOD

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

SAMM LAMB A - 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 "
12	16	21
14	18	24
18	23	29
20	25	31
23	28	34
21	26	32
22	27	33
24	30	36
26	31	37
24	30	36
	6	
3	6	8
N/A	2	4

MAIN COURSE

KING GEORGE WHITING A - LOCAL SEAFOOD

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

KINKAWOOKA MUSSEL POT A - LOCAL SEAFOOD

Boston Bay Blue Mussels cooked in Dels passata, chilli, garlic served with toasted Pane Di Casa

EP SEAFOOD PLATTER

FOR 1 - \$70 FOR 2 - \$130

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

CHICKEN BREAST FUNGHI GF - LOCALLY SOURCED

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

CHICKEN BREAST COTOLETTA LOCALLY SOURCED

South Australian chicken breast coated with parmesan infused bread crumb, on twice roasted potato with rocket, parmesan & stick balsamic salad, fresh lemon & crispy prosciutto

CONFIT TOMATO GNOCCHI V

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

PASTA

ENTREE MAIN

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 A - LOCAL SEAFOOD

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

MARINARA A - 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 A - LOCAL SEAFOOD

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

A - LOCAL SEAFOOD

VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE

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