






## PRIMI PIATTI – Starters

	Zuppa - Soup of the day		7.0
	Coffin Bay Oysters	½ Doz	Doz
	Natural	13.5	23.5
	With lemon & cocktail sauce		
	Tokyo	14.5	24.5
	With mirin, pickled ginger & light soy sauce, finished with wasabi paste		
	Salsa	14.5	24.5
	Cooked with Indonesian salsa of coriander, tomato, onion, fresh chili, ginger, lemongrass & lime		
	Kilpatrick	14.5	24.5
	Bacon & Worcestershire sauce		
	DG's Salt & Pepper Calamari	E 13.9	M 21.9
	Dusted with sea salt & cracked pepper, on crisp salad with lime & sweet chili aioli		
	King Prawn Laksa <i>g</i>	E 16.9	M 24.9
	Home made Indonesian laksa cooked with rice noodles & Spencer Gulf King Prawns		
	Devilleed Scallops	E 15.9	M 22.9
	Tasmanian Scallops wrapped in bacon, on steamed rice with a cream & chili sauce		
	Home Made Dips & Pita		11.9
	Semi dried tomato, prawn & sweet chili, roasted capsicum & roasted egg plant dips with warm pita bread		
	Antipasto plate [serves two]		18.9
	Kalamata Olives, Semi Dried Tomato, Danish feta, Jardinière vegetables, Lamb Chorizo Sausage, Prosciutto, & Salami with fresh foccacia bread and balsamic & olive oil.		
	Bruschetta Pomodoro		8.0
	Tomato, basil & olive oil on balsamic glaze		
	Bruschetta Vegetarian		9.9
	Egg plant, capsicum & pumpkin, finished with extra virgin olive oil		
	Bruschetta with Chicken Pesto		9.9
	Pesto chicken toasted with bocconcini cheese, with balsamic glaze		

*v* Vegetarian

*g* Gluten Free

 Local Produce

ALL PRICES INCLUDE GST

## SIDE ORDERS

Garlic Bread [4 slices]	4.5
Garlic & Cheese Bread [4 slices]	5.0
Mediterranean Mezze	9.9
Toasted sourdough, hummus, dukkah & olive oil	
Bowl of Chips with tomato sauce	6.2
Potato Wedges with sour cream & sweet chili sauce	7.9
Potato wedges with the lot [With chicken, bacon, shallots & cheese]	12.9






## TOASTED FOCACCIA OR FRESH BAGUETTE

Chicken	11.0
With avocado, tomato, cheese & oak lettuce with Del Giorno's mayonnaise	
Traditional	10.9
Shaved leg ham, tomato, cheese & lettuce with Del Giorno's mayonnaise	
Vegetarian <i>v</i>	11.0
Roasted eggplant & capsicum with semi-dried tomato, zucchini & ricotta cheese	
Smoked Salmon	12.5
Spanish onion, capers, avocado & lettuce with Del Giorno's mayonnaise	
Roasted Turkey	11.9
Crispy bacon, lettuce, avocado, cheese & cranberry sauce.	




## SALADS

Caesar Salad	12.9
Cos Lettuce, bacon, anchovies, croutons, boiled egg, shaved Parmesan & homemade dressing	
	Add Chicken 4.0
Greek Salad <i>g</i>	Sml 7.9 Lg 12.9
Oak lettuce, semi dried tomato, red onion, roasted capsicum, pine nuts, kalamata olives & feta with crisp prosciutto, finished with balsamic dressing	
	Add Chicken 4.0
	Add Lamb 7.0
Garden Salad <i>g v</i>	Sml 5.9 Lg 10.9
Mixed lettuce, tomato, cucumber, Spanish onion, capsicum & snow pea sprouts with vinaigrette	
Warm Chicken Salad <i>g</i>	15.9
Char grilled, on a mix of oak lettuce, tomato, cucumber, capsicum, red onion & snow pea sprouts with balsamic dressing	

ALL PRICES INCLUDE GST

PIZZA	9"	12"	16"
<b>Hawaiian</b> Ham & pineapple on tomato & cheese base	11.0	16.0	21.0
<b>Cacciatore</b> Pepperoni, fresh tomato, capsicum & olives on tomato & cheese base	12.0	17.0	22.0
<b>Aussie BBQ</b> Beef fillet, chicken, ham, pepperoni, bacon, onion & BBQ sauce on tomato & cheese	15.0	20.0	26.0
<b>Chicken Royale</b> Roast chicken breast, avocado, spring onion & cream on tomato & cheese	14.0	19.0	25.0
<b>Vegetarian </b> Roast pumpkin, spinach, spring onion, garlic, artichokes & ricotta on tomato & cheese	14.0	19.0	25.0
 <b>Capri</b> Spencer Gulf King Prawns, Roasted chicken breast, cherry tomato, spring onion and spinach on tomato & cheese.	15.0	20.0	26.0
 <b>Mexican</b> Prime Samm Lamb chorizo sausage, red onion, capsicum, Jalapeño chili & fresh tomato on tomato & cheese	14.0	19.0	25.0
<b>Del Giorno's</b> Ham, mushroom, pineapple, salami, capsicum, olives & anchovies on tomato & cheese	15.0	20.0	26.0
 <b>Marinara</b> Spencer Gulf prawns, calamari & Lincoln black mussels, fresh tomato, onion on tomato & cheese	15.5	20.5	26.5
 <b>Boston Bay</b> Spencer Gulf prawns, calamari, onion & roma tomato, sea salt, basil & shaved Parmesan	15.5	20.5	26.5

## KIDS CORNER

 Fish & Chips	8.5
 Spaghetti Bolognaise	8.0
 Crumbed Calamari & Chips	8.5
Chicken Nuggets & Chips	8.0

 **Gluten Free**    **Vegetarian**

 **Local Produce**

ALL PRICES INCLUDE GST

## PASTA & RISOTTO

Entrée Main

### Beef Lasagna

Traditional beef lasagna with a side salad

11.9 15.9

### Cannelloni

With chicken, mushroom, spinach, onion, garlic & ricotta cheese served with a side salad

12.9 16.9

### Bolognaise

Made to a traditional Italian recipe

11.9 15.9

### Puttanesca

Fresh tomato, olives, capers, garlic, chili onion & anchovies

12.9 16.9

### Alla Panna

Mushroom, leg ham, onion & garlic finished with cream & white wine

13.9 17.9

### Vegetarian

Roast pumpkin, chickpeas, spinach, pine nuts, semi-dried tomato with a roma sauce

14.9 18.9

### Del Giorno

Chicken breast, mushrooms, onion, spinach & garlic tossed with cream & napoletana sauce

15.9 19.9

### Chicken & Sun Dried Tomato

Chicken breast, sun dried tomato, onion, garlic, spring onion, zucchini in cream sauce

15.9 19.9




### Marinara

Spencer Gulf prawns, Port Lincoln mussels & calamari with onion, garlic, chili & napoletana sauce

18.9 23.9

All pasta served with your choice of:

Penne, Spaghetti, Fettuccine, Ricotta Ravioli or Risotto 



**Eyre Peninsula**<sup>TM</sup>  
*Australia's seafood frontier*

## MAIN-COURSE – From the Ocean

-  **King George Whiting** 28.9  
Lightly crumbed or in Coopers Pale Ale beer batter  
with home made tartare sauce & chips
-  **“Mori” Tuna Steaks** 29.9  
Locally farmed tuna pan-seared medium rare, on char-grilled  
sourdough bread with baby rocket, avocado & seeded mustard vinaigrette
-  **Local Pink Snapper *g*** 22.9  
Crispy skin wild catch snapper fillet resting on pan-fried cherry tomato, green  
beans & fresh garlic finished with extra virgin olive oil & lemon
-  **Arno Bay King Fish Fillets *g*** 24.0  
Pan-fried on a salad of baby spinach, cashew nuts, Spanish onion,  
Cucumber, roast capsicum & cherry tomato finished with a citrus dressing
-  **Kinkawooka Mussel Pot *g*** 22.0  
Port Lincoln black mussels cooked in tomato, white wine  
& fresh chili, served with chips & home made mayonnaise
-  **Seafood Chowder** 16.9  
Selection of local king prawns, mussels, & fish cooked with potato  
& onion.
-  **SEAFOOD PLATTER for 2** 85.0  
Coffin Bay Oysters, King George Whiting, Southern Calamari,  
Kinkawooka Black Mussels, Spencer Gulf King Prawns in garlic sauce,  
served on a platter to share with Greek salad & chips.



**Eyre Peninsula**™  
*Australia's seafood frontier*

*g* **Gluten Free**

*v* **Vegetarian**



**Local Produce**

ALL PRICES INCLUDE GST

## MAIN-COURSE – From the Land

Stuffed Capsicum *g v* 19.9

Filled with a napolitana based risotto of mushrooms, spinach & semi dried tomato resting on balsamic glaze



Eye Fillet Steak with Garlic Prawns *g* 29.9

On potato mash with Wild Catch Spencer Gulf King Prawns cooked in creamy garlic sauce



Scotch Fillet Steak with Mushroom Basket *g* 27.9

Cooked to your liking, on char-grilled vegetarian stack with homemade mushroom filled parmesan basket



Prime Salm Lamb Steaks *g* 26.0

Seasoned with peppercorn medley, resting on roast potato with ginger & caramelized onion

Pork Belly Roast 22.9

Twice cooked pork belly with garlic mash, carrots & green beans with home made gravy.

Veal Scaloppini Funghi 22.9

Seasoned veal steaks topped with creamy mushroom & garlic resting on roast vegetables

Chicken Primavera *g* 23.9

Chicken breast fillet rolled with spinach, fresh zucchini & sun dried tomato on aromatic cous cous with a roast capsicum aioli.

Chicken Fillet Parmigiana *g* 22.0

Char-grilled breast fillet topped with our own home- made tomato and herb sauce and melted cheese

Please select your table and order at the food counter.