Pizzas..
All our pizzas are hand pulled and baked in stove oven

**Pickle and Pork** $24
Pulled Pork Mozzarella, pickled onions and chillies with Smokey BBQ sauce

**Cheeky Beef** $24
Slow cooked beef cheek with roasted bell peppers, mozzarella and fresh rocket

**Mediterranean Vegetarian Delight** $24
House made basil pesto, assortment of slow roasted tomatoes, mixed olives and feta cheese (V)

**Spanish fire** $25
Fiery Tomato base, mozzarella, Jalapeno, pork sausages and Lombardi’s

**Flipping the bird** $26
Smoked chicken breast, roasted cherry tomatoes, red onions, mozzarella and Balsamic BBQ sauce.

**The Fun Guy** (V) $26
Smooth Ricotta infused with black truffle topped with wild mushrooms mozzarella and truffle mayonnaise

**Pesto Sausage** $25
Homemade pesto, pork and fennel sausage and pickled onions with baked ricotta

**Margherita (V)** $24
Fresh tomato and mozzarella with picked basil and cracked pepper

**Cherry Prawn** $32
Fresh tomato with mozzarella topped with roasted cherry tomatoes and garlic prawns finished with peppery baby rocket.

**Vegetarian (V)** $25
Tomato base with mozzarella, mushroom, artichokes, olives roast pumpkin and rocket.

**Queenslander** $25
Tomato base with mozzarella, ham and pineapple

**Parma pizza** $28
Smooth Ricotta base with mozzarella, fresh rocket, Prosciutto San Daniele, roasted cherry tomatoes and grana Padano.

Add ons $3
- Pineapple
- Salami
- Chicken
- Extra Cheese
- Artichokes
- Lombardi’s, Roast Peppers
- Pork and Fennel Sausage
- Chilli assortment plate.

Sides..

**Charred Asparagus** $6

**Medley of Roast Vegetables** $6

**Roast Field Mushrooms** $6

**Steamed Broccolini w/ garlic butter** $6

**Roasted Pumpkin** $6

**Roast potatoes** $6

**Creamy Potato mash** $6

**Potato chips w/ aioli** $6

**Blistered beans w/ garlic** $6

Salads to share

**DGI Caesar salad** $18
Crisp roman lettuce tossed with crunchy croutons home made Caesar dressing, soft poached egg and pancetta ~ add chicken ~ $6

**Roast pumpkin and feta salad** $16
Warm roast pumpkin tossed with semi dried tomatoes, fresh rocket and feta with a light balsamic dressing. add chicken ~ $6

**Chilli prawn and rocket salad** $22
Marinated Prawns tossed with a fresh rocket and cherry tomato salad finished with a sweet basil dressing. add chicken ~ $6

**Warm roast vegetable salad** $16
Assortment of roast vegetables tossed with a chilli balsamic glaze and toasted sesame seeds. add chicken ~ $6
To start..

- **Garlic Bread (V)** $8
  Toasted sourdough smothered in garlic butter add cheese ~ $3

- **Focaccia (V)** $14
  Homemade herbed Focaccia with assortment of dips

- **Olives (V)** $12
  Mixed marinated olives and semi dried tomatoes served with grissini sticks

- **Bruschetta (V)** $14
  Grilled sourdough topped with assortment of fresh tomatoes marinated in garlic and basil, topped with Parmesan cheese

Entrees..

- **Bluff oysters ½ doz** $20
  Natural with lemon and salt

- **Kilpatrick** $22
  Garlic King prawns $24
  Locally sourced QLD king prawns cooked in a rich creamy garlic sauce (3)

- **Calamari** $14
  Pan fried calamari with chilli, garlic and cherry tomatoes.

- **Halloumi chips (V)** $14
  Grilled halloumi, with fiery arrabiata sauce

- **King of Scallops** $17
  Hervey bay scallops pan fried in garlic butter topped with crispy pancetta finished with gremolata (3)

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Mains..

- **Our Italian style Salmon** $32
  Crispy skin salmon with olive tapenade served with roast fennel and garlic mash finished with a rocket and cherry tomato salad

- **Chicken Involtini** $32
  Free range Chicken breast stuffed with smoked mozzarella, spinach and mushrooms wrapped in prosciutto served with seasoned baby potatoes and chared asparagus

- **250g Cape Grim Sirloin Steak $34**
  Cooked to your liking served on a roast garlic potato gratin with broccoli finished with red wine jus

- **Cape Grim Eye Fillet** $42
  Tasmanian eye fillet cooked to your liking served on a medley of roast vegetables finished with pink pepper and malbec jus

- **DGI baked Seafood Pot $42**
  A fresh assortment of king prawns, green lip mussels, baby calamari and Morton bay bugs baked in our mild Napoli sauce topped with our baked pizza lid for dipping into the delicious sauce

- **Italian style Pork Belly** $37
  Byron bay Pork Belly stuffed and rolled with fresh herbs and marsala. Cooked till crispy served with Sautéed green beans and salsa Verde

- **Tropical Gold Band Snapper** $37
  Gold band Snapper pan fried with capers, tomato and garlic served with roast fennel and garlic mash finished with a buttery chardonnay reduction

- **Gamberi** $32
  Locally sourced prawns tossed with blistered cherry tomatoes, fresh chilli and garlic. Finished with a white wine and butter sauce

Gnocchi..

- **Napoli (V)** $26
  Slow cooked Roma tomatoes finished with fresh basil and grana Padano

- **Bolognese** $27
  Traditional beef Ragù with slow cooked Roma tomatoes, fresh herbs and garlic served with parmesan cheese

- **Pastas..**
  **Choice of Linguine or Penne**

- **Traditional Carbonara** $26
  Crispy Pancetta in a creamy garlic, white wine reduction finished with egg yolk and grana Padano

- **Bolognese** $26
  Traditional beef Ragù with slow cooked Roma tomatoes served with parmesan cheese

- **Seafood Marinara** $37
  Assortment of Prawns, mussels, salmon, calamari cooked in a light rose sauce topped with Morten bay bugs and pepper rocket.

- **Penne Amatriciana** $26
  Crispy pancetta with Roma tomatoes, onion and garlic finished with butter and pecorino

- **Chilli Prawn Linguine** $32
  Locally sourced prawns tossed with fresh chilli and garlic. Finished with rocket and a chilli and garlic.

- **Wild mushroom Tagliatelle(V) $27**
  Fresh Tagliatelle tossed in a wild mushroom sauce finished with black truffle and pecorino