

Delì Restaurant

Welcome to "The Delì".

We hope you enjoy our menu and this week's specials.

Whilst we have many classic dishes, the focus of our menu is on grilled prime cut meats all sourced from the best local and international suppliers and wood fired Pizza.

Our Meats:

We serve Australian or New Zealand lamb. The pork is sourced from the best local Thai breeders. Our free range chicken is also local. We have 3 different Beefs from Australia with 3 different cuts to choose from, which we barbeque grill.

- ❖ Regular
- ❖ 150 day aged Black Angus
- ❖ 240 day Wagyu

Choose from the following cuts:

- ❖ New York strip loin, for huge flavour and firm texture.
- ❖ Rib eye, a great cut with marbles of fat retaining a softness in cooking.
- ❖ Tender loin, soft, tender and succulent.

Appetizers.

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| <i>Deep fried calamari</i> with aioli sauce and lemon wedge | 340 |
| <i>Australian beef Carpaccio</i> with shavings of parmesan, rocket and truffle oil | 495 |
| <i>Parma ham</i> with melon, cherry tomatoes topped with black pepper (p) | 450 |
| <i>Cold cuts & cheese platter</i> for sharing, with focaccia bread and pickles (p/b) | 560 |
| <i>Delì signature bruschetta</i> with melted buffalo mozzarella, plum tomatoes and basil (v) | 375 |
| <i>Fresh buffalo mozzarella</i> with Roma tomatoes basil & balsamic reduction (v) | 395 |
| <i>Green or Mixed salad.</i> | 350 |

Choose your favourite sauce: Balsamic, French, Cider and mustard, Caesar, Sesame soy

Soups.

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| <i>Classic Italian minestrone</i> (p/b) | 295 |
| <i>Gazpacho - a chilled tomatoe soup with crudités</i> (v) | 295 |

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Pasta & Gnocchi.

*Tagliatelle, Spaghetti, Fusilli
Penne, Linguine, Farfalle*

395

Gnocchi

Choose your pasta sauce.

Carbonara - classic bacon, onion, parmesan, cream and a dash of white wine (p)

Alfredo - a vegetarian carbonara with mushrooms (v)

Classic Bolognese - using only prime Australian ground beef

Pesto alla Genovese - basil, pine nuts, parmesan and rocket (v/n)

Mediterranean - herbed meatballs in a rich tomatoe sauce (b)

Pomodoro e basilico - classic tomatoe sauce with basil (v)

Aglio - garlic, virgin olive oil & Thai chilli - spicy! (v)

Quattro formaggi - 4 cheeses and a dash of white wine (v)

Arrabbiata - tomatoes, bacon, chilli, onion and olives - "hot" (p)

Lasagna.

420

A classic rich Bolognese sauce with a smooth béchamel sauce and Pasta layered into an earth pot and baked in our wood fired pizza oven (b)

Cannelloni.

420

Rolls of pasta filled with ricotta cheese, spinach and tomatoes, topped with a rich béchamel sauce in an earth pot and baked in our wood fired pizza oven (v)

Risotto.

450

All of our risottos begin with a rich, creamy long grain rice infused with butter and onions, then slowly cooked with white wine and vegetable stock. From here we make one of the following dishes for you to choose from:

Tiger prawns, young asparagus tips, parmesan and lemon wedge

Asian mushroom risotto with sundried cherry tomatoes and turmeric (v)

Jambalaya - a hot spicy Cajun dish with chorizo, chicken and prawns from New Orleans (p)

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Pizza.

Home made bread dough baked in our own wood fired oven.

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| New York Deli | 435 |
| <i>Tomatoe sauce, mozzarella, bacon, pepperoni, chorizo, onion, garlic & oregano (p)</i> | |
| Parma ham | 435 |
| <i>Tomatoe sauce, mozzarella, Parma ham, oregano, rocket & truffle oil (p)</i> | |
| Chicken & rocket | 395 |
| <i>Tomatoe sauce, mozzarella, chicken filet, oregano & rocket leaves</i> | |
| Amatriciana | 385 |
| <i>Tomatoe sauce, mozzarella, bacon, onion, garlic oregano & chilli (p)</i> | |
| Calzone | 385 |
| <i>Tomatoe sauce, mozzarella, bell pepper, ham, mushroom (p)</i> | |
| Quattro stagioni | 365 |
| <i>Tomatoe sauce, mozzarella, bell pepper, mushroom, ham, egg, & oregano (p)</i> | |
| Del Mare | 415 |
| <i>Tomatoe sauce, mozzarella, Andaman seafood & oregano</i> | |
| Dello Chef | 355 |
| <i>Tomatoe sauce, mozzarella, cherry tomato, oregano, rocket & truffle oil (v)</i> | |
| Diavola | 385 |
| <i>Tomatoe sauce, mozzarella, spicy salami, oregano & arugula (p)</i> | |
| Margherita | 355 |
| <i>Tomatoe sauce, mozzarella, sliced tomato, basil & oregano (v)</i> | |
| Quattro formaggi | 425 |
| <i>Tomatoe sauce, Buffalo mozzarella, feta, Danish blue and gouda cheese (v)</i> | |

Mains.

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| Steam baked whole fish or filleted in foil | 695 |
| <i>Diablo - a Mediterranean vegetable medley</i> | |
| <i>Asean - sesame oil, soy sauce, spring onion and ginger</i> | |
| <i>Please choose a potato or steamed rice from the page opposite and vegetables or salad</i> | |
| Oven baked lamb shank with rosemary sautéed potato and ratatouille | 600 |
| Pan fried breast of duck in a rich and zesty orange sauce flamed with cognac | 600 |
| <i>With your choice of potato, salad or vegetable medley from the page opposite (a)</i> | |
| Pan fried pork chop marinated in apples, honey, cinnamon, cloves (200 gr.) | 520 |
| <i>With your choice of potato, salad or vegetable medley from the page opposite</i> | |
| Half a roasted chicken fresh from the wood fired oven Provence style | 495 |
| <i>With your choice of potato, salad or vegetable medley from the page opposite</i> | |

Deli Restaurant

The Grill.

*All our lamb and beef is priced at 150 / 200 / 250 grams.
All the dishes below are served with your choice of sauce, a choice of potato and finally
a choice of side salad or a char grilled vegetable medley.*

Steaks.

| <u>Weight</u> | <u>150 gr.</u> | <u>200 gr.</u> | <u>250 gr.</u> |
|---------------------------------|----------------|----------------|----------------|
| Prime Beef Sirloin Steak | | | |
| Regular | 650 | 750 | 850 |
| 150 day Black Angus | 750 | 850 | 950 |
| 240 day Wagyu | 1050 | 1250 | 1450 |
| Prime beef rib-eye steak | | | |
| Regular | 750 | 850 | 950 |
| 150 day Black Angus | 850 | 950 | 1050 |
| 240 day Wagyu | 1150 | 1350 | 1550 |
| Prime beef tenderloin | | | |
| Regular | 850 | 950 | 1050 |
| 150 day Black Angus | 950 | 1050 | 1150 |
| 240 day Wagyu | 1300 | 1600 | 1900 |
| Lamb | | | |
| Leg Steak | 600 | 700 | 800 |
| French Rack | 800 | 900 | 1000 |
| Tenderloin | 800 | 900 | 1000 |

*All the above dishes can be pan fried on request.
Please choose one from each column.*

| | | |
|---------------------------|---|---------------------------|
| <i>French fries</i> | <i>Peppercorn sauce / Blue cheese</i> | <i>Grilled vegetables</i> |
| <i>Potato gratin</i> | <i>Balsamic red wine reduction</i> | <i>Steamed Broccoli</i> |
| <i>Onion sauté potato</i> | <i>Mushroom cream sauce / Piri piri</i> | <i>Ratatouille</i> |
| <i>Jacket potato</i> | <i>Red current and rosemary</i> | <i>OR</i> |
| <i>Creamy Mash</i> | <i>Honey mustard / Béarnaise</i> | <i>Green salad</i> |

Desserts from our display cabinet

Or

Assorted ice creams & sorbets in coconut basket - 2 scoops 150