

+WINE

SPARKLING

Cielo Prosecco - Glera NV
Veneto, Italy 11 55

CHAMPAGNE

Perrier-Jouet Grand Brut NV
Epernay, France 139

WHITE

Mandoletto - Pinot Grigio 2018
Veneto, Italy 9 45

Ciu Ciu 'Falerio'
Trebiano Passerina 2019
Le Marche, Italy 10 48

TWR - Sauvignon Blanc 2018
Marlborough, NZ 11 52

Tyrrell's - Chardonnay 2018
Hunter Valley, NSW 11 58

Adelina Polish Hill River
Riesling 2020
Clare Valley, SA 12 65

ROSE

TWR - Sangiovese 2016
Adelaide Hills, SA 9 45

L'Arnaude Méditerranée
Grenache Blend 2019
Provence, France 11 58

ORANGE

Blind Corner Orange
Pinot Gris Blend 2020
Margaret River, WA 11 55

RED

No. 1 - Shiraz 2016
Loxton, SA 9 45

Take It To The Grave
Grenache 2018
McLaren Vale, SA 10 55

Ciu Ciu 'Piceno'
Sangiovese Montepulciano 2019
Le Marche, Italy 11 58

Mt Macleod - Pinot Noir 2019
Gippsland, Vic 12 65

Babo Chianti - Sangiovese 2018
Toscana, Italy 13 69

ASK FOR OUR FULL WINE LIST TO SEE MORE

MORE WINE

Available at the main bar

SPARKLING

Meadowbank 'Harvest'
Pinot Noir Chardonnay 2019
Derwent Valley, Tas 89

WHITE

Domaine de la Pepiere 'Gras Moutons'
Muscadet 2018
Loire Valley, France 81

Latta Vino 'Granite' - Riesling 2019
Clare Valley, SA 71

Stephanie et Vincent Petit - Chablis
Chardonnay 2017
Burgundy, France 89

Harkham 'Aziza' - Chardonnay 2019
Hunter Valley, NSW 73

Minim 'Colbinabbin' - Fiano 2019
Heathcote, Vic 77

ROSE

Leko Rosé - Chardonnay Merlot 2019
Adelaide Hills, SA 74

ORANGE

Kindeli Blanco
Sauvignon Blanc Chardonnay 2019
Nelson, NZ 74

RED

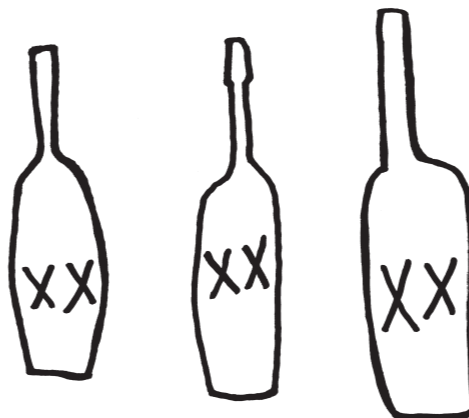
Chateau Cambon - Gamay 2018
Beaujolais, France 98

Taturry - Pinot Noir 2018
Mornington Peninsula, Vic 87

Bobar - Syrah 2019
Yarra Valley, Vic 80

Elodie Balme Cotes du Rhone
Grenache Carignan Syrah 2018
Rhône Valley, France 77

Brash Higgins 'FRNC'
Cabernet Franc 2018
McLaren Vale, SA 73



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COCKTAILS

DELFINO NEGRONI 18
Gin, Campari, Sweet Vermouth

SICILIAN MARGARITA 18
Tequila, Limoncello, Fresh Lemon, Sichuan

DELFINO ESPRESSO MARTINI 18
Vodka, Mr Black, Espresso

APEROL SPRITZ 18
Aperol, Prosecco, Soda

RHUBARB SBAGLIATO 18
Rhubarb Wine, Raspberry, Bianco Vermouth, Campari, Prosecco

BLOOD ORANGE & HIBISCUS MIMOSA 18
Blood Orange Gin, Blood orange sherbet, Hibiscus, Fresh lemon, Maraschino, Sparkling wine

PEACH & LYCHEE BELLINI 18
Peach Wine, Elderflower, Lychee, Peach, Prosecco

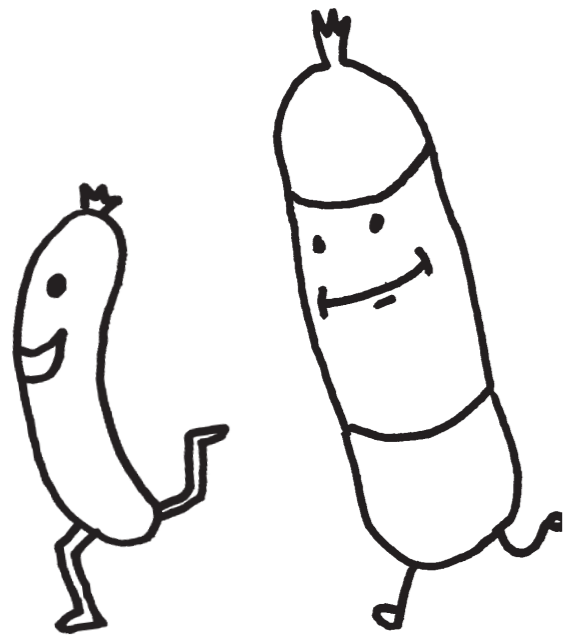
COCONUT AMERICANO 18
Coconut, Campari, Sweet Vermouth, Soda

MANGO UNCHAINED 18
Mango Lillet Blanc, Citrus Sherbet, Fresh Lemon, Escubac

THE DOLPHIN RUM PUNCH 18
Rum, Campari, Fresh Passionfruit, Fresh Pineapple, Fresh Lime, Fresh Lemon, Almond

PIZZA

- MARINARA 16
Tomato, Garlic, Chilli, Oregano, Basil - No Cheese (vg)
- MARGHERITA 18
Heirloom Cherry Tomato, Garlic, Basil & Mozzarella (v)
- PRIMAVERA 22
Marinated Roast Squash, Asparagus, Fior Di Latte, Grilled Eggplant, Tomato, Cavolo Rosso (v)
- FUNGHI 22
Wood Fired Mushrooms, Fior Di Latte, Taleggio, Parmesan, Garlic, Parsley (v)
- EGGPLANT BAGNA COUDA 22
Marinated Grilled Eggplant, Buffalo Ricotta, Fior Di Latte, Cherry Tomato, Bagna Couda (v*)
- NDUJA SCAMORZA 24
Nduja, Smoked Mozzarella, Fior Di Latte, Honey, Tomato, Basil
- PEPPERONI, PEPPERONI 24
Double Pepperoni, Tomato, Fresh Buffalo Mozzarella
- MARI & MONTI 24
King Prawn, Pancetta, Fermented Chilli, Spinach, Garlic
- CAPRICCIOSA 24
Shaved Leg Ham, Olives, Artichoke, Mushrooms, Tomato, Fior Di Latte



PLEASE ORDER & PAY AT THE BAR

1.6% surcharge on all card transactions

NOT PIZZA

Small Plates

- AFGHAN BREAD 6
Aglio e Olio (vg)
- FOCACCIA 6
Garlic, Rosemary (vg)
- POLENTA CHIPS 12
Sour Cream (v)
- LA STELLA BURRATA 12
Extra Virgin Olive Oil, Chardonnay Dressing (v, gf)
- WOOD FIRED EGGPLANT 14
Calabrian Chilli (vg, gf)
- GRILLED FAT BOY ASPARAGUS 14
Stracchino, Bagna Cauda, Hazelnuts, Lemon (v*, gf)
- KINGFISH CRUDO 25
Green Onion, Salted Cucumber, Lemon Thyme (gf)
- GRILLED OCTOPUS SALSA VERDE 23
Cracked Green Olives, White Beans, Pickled Onion (gf)
- SAN DANIELE PROSCIUTTO 15
Aged 18 Months (gf)
- CALAMARI ST ANDREA 18
Fried Calamari, Lemon, Aioli

Plates

- INSALATA PRIMAVERA 19
Asparagus, Peas, Snap Peas, Beans, Shoots, Prosciutto, Goats Curd, Smoked Almonds (v*, vg*, gf*)
- LINGUINE, PRAWNS & XO 26
King Prawns, Crustacean XO Butter, Lemon
- PAPPARDELLE RAGU 24
Braised Beef Brisket, Buffalo Ricotta, Basil
- RISOTTO ALLA ZUCCA 24
Butternut Pumpkin, Zucchini Blossom, Pepita, Stracchino, Parmesan (v, vg*, gf)
- PESCE ALLA GRIGLIA 35
Grilled Snapper fillet, Potato, Cime Di Rapa, Salmoriglio, Radish, Olive (gf)
- PORK COTOLETTA 28
Shaved Zucchini, Fennel, Radish, Cabbage, Parmesan, Lemon
- HERB ROASTED CHICKEN CACCIATORE 29
Tomato, Green Olives, Roast Peppers, Fennel, Capers, Basil (gf)
- 200G GRASS FED PINNACLE FLAT IRON STEAK 32
Herb Butter, Rocket Salad, Fries (gf)
- 400G BONELESS ANGUS RIB EYE, GRAIN FED, MB2+ (gf) 59
Extra Virgin Olive Oil, Lemon

SIDES

- Fries (vg) 8
- Garlic & Herb Roasted Potatoes (vg) 10
- Baby Gem, Sugar Snap Salad (vg, gf) 10
- Broccolini, Chilli, Garlic (vg, gf) 10

BURGERS

- DELFINO CHEESEBURGER 18
Chargrilled Beef Patty, Provolone Cheese, Butter Lettuce, Tomato, Pickles, Dolphin Sauce, Fries
- CHICKEN COTSU BURGER 18
Chicken Cotsu, Smoked Tomato Relish, Shaved Cabbage, Aioli, Fries
- FISH BURGER 18
Crumbed Hake Fillet, Lettuce, Cheese, Pickles, Tartare, Fries
- EGGPLANT PARMIGIANO BURGER 18
Crispy Fried Eggplant, Napoli Sauce, Provolone Cheese, Aioli, Lettuce, Pickles, Fries (v)

DESSERT

- Delfino Tiramisu 14
- 2 Cheeses, Spiced Chutney, Pane Cassa, Grissini (v) 16



V - Vegetarian
GF - Gluten Free

VG - Vegan
VG* - Can Be Vegan On Request