



TO SHARE

Trio House Dips		16.0
Chef's selection of homemade dips served with hot pita bread		
Organic Pide Bread		7.5
Choice of garlic & herb or dukkah with olive oil		
Bruschetta		12.9
Tomato, spanish onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread		
Sammys Seafood Taste Plate		39.9
Fresh king prawns, oysters, whitebait and salt and pepper squid. Served with a selection of condiments		
Port Lincoln Mussel Pot		26.9
Whole live black mussels, steamed in a pot served with crusty pide bread and your choice of sauces: Thai chilli / tomato & herbs/garlic cream/laksa broth		
Freshly Shucked South Australian Oysters		
Natural	(6) 15.9	(12) 26.9
Natural topped with a sesame seaweed salad & chilli balsamic	(6) 18.9	(12) 29.9
Kilpatrick	(6) 18.9	(12) 29.9
Oyster Shots		4.9
Bloody Mary –vodka, tomato juice & tabasco Pacific – tequila, lime & salt		
Bucket-O-Prawns		39.9
A bucket of fresh South Australian King Prawns, served in their shell with dipping sauce & fresh lemon		



ENTRÉE

E M

Seafood Chowder

A selection of fresh fish, calamari, mussels, & smoked salmon

17.9

Thai Chilli Prawns

Served with a kaffir lime pilaf

19.5

34.5

Garlic Prawns

Served with fragrant jasmine rice

19.5

34.5

Garlic Scampi

Sautéed with garlic & white wine served with fresh mesclan salad

22.0

41.0

Salt & Pepper Calamari

Served with a bacarus salad & sesame chilli sauce

17.5

31.5

Scallops with Dukkah

Half shell scallops seasoned with dukkah & grilled with lemon butter

22.0

41.0

Pickled Octopus

Served with salad greens & fresh lemons

20.5

Deville Whitebait

Lightly dusted in Sammys spicy flour & served with lemon aioli

15.9



Fresh

All mains from the Grill are accompanied with vegetable panache

King George Whiting Served with lemon aioli	36.9
Crispy Skin Atlantic Salmon Served with capsicum and dill hollandaise sauce	32.9
Cone Bay Barramundi Served with salsa verde	34.9
Mulloway Served with sundried tomato and basil salsa	32.9

Tasty

All mains from the deep blue are accompanied with golden fresh chips and salad

King George whiting Beer battered & served with tartare sauce	36.9
SA Flathead Fillets Lemon herb battered with tartare sauce	34.9
Aussie favourite Crumbed King George whiting, prawns & calamari	36.9

Healthy

SA Snapper Poached snapper with black mussels in a Laksa broth and served with Asian greens	34.9
Rib Eye 400g Char grilled to your liking, served with rosemary and garlic potatoes, topped with tomato relish & a peppered shiraz glaze	42.9
Fettuccine Marinara Prawns, fish, calamari & mussels sautéed in garlic, olive oil, white wine, napolitan sauce, cream & fresh herbs	29.9
Fettuccini Putanesca Sautéed spanish red onions, olives, chilli, capers, & tomatoes tossed in extra virgin olive oil	28.9
Seafood Hot Pot (serves 2 people) Fillets of salmon, snapper, calamari, mussels, king prawns, tiger prawns, and seasonal vegetables cooked in your choice of sauce. Thai Chilli/ Laksa	110.0

PLATTERS

Deluxe Platter (min 2 people)

120.0 per person (min 2 people)

Fresh king prawns, oysters natural, smoked salmon, lemon herb scallops, grilled mullet, battered flathead, battered whiting, garlic cream scampi, salt and pepper calamari, crumbed calamari served with chips and Greek salad

Chilled (min 2 people)

100.0 per person (min 2 people)

Lobster natural (seasonal), oysters natural, fresh king prawns, pickled octopus & smoked salmon all served with Greek salad

Sammys (min 2 people)

75.00 per person (min 2 people)

Grilled king prawns, octopus, lemon herb scallops, battered flathead, grilled King George whiting, crumbed calamari, spicy calamari, smoked salmon, fresh king prawns, oysters natural all served with a side Greek salad & chips

Aussie (min 2 people)

65.00 per person (min 2 people)

A selection of battered flathead, crumbed King George Whiting, crumbed tiger prawns & calamari, with grilled lemon herb scallops, fresh king prawns, smoked salmon, oysters natural all served with a side Greek salad & chips

WHOLE LOBSTER

P.O.A

Natural

Served with garden salad

Mornay

Traditional style, oven baked with shredded cheese served with garden salad

Thermidor

Style mornay, with flamed brandy & Dijon mustard served with garden salad

SIDES + EXTRAS

Chips & Aioli	7.5	Kalamata Olives	4.5
Greek Salad	10.5	Vegetable Panache	8.5
Garden Salad	8.5	Rosemary & Garlic Potatoes	9.5

CHILDRENS MENU

For children 12 years or younger

Battered or Grilled Flathead

Served with chips

17.90

Crumbed Calamari

Served with chips

14.90

Chicken Nuggets

Served with chips

14.90

Pasta

Fettuccine with napolitana sauce

12.90

DESSERTS

Chocolate and Hazelnut Cheesecake Served with chocolate sauce and fresh cream	15.9
Orange and Almond Cake Gluten free cake served with anglise	15.9
Sticky Date Pudding Baked apple, date & cinnamon served with a toffee sauce and vanilla ice cream	15.9
Sorbet of the Day Ask your waiter for today's flavours	15.9
Ice Cream Sundae Chocolate fudge, toffee or anglaise	9.9
Coffee & Petite Four Your choice of espresso coffee served with Gillian seashell chocolates	9.9

