



EVENTS AT SAMMYS

ON ARRIVAL

Trio of dips Chef's selection of house made dips served with hot pita bread	32.00
Devilled Whitebait Lightly dusted in Sammys spicy flour with lemon aioli	40.00
Platters of cocktail food available (1 platter will serve approximately 10 people as a starter)	P.O.A.
Platters of Oysters Natural & King Prawns	P.O.A.
Organic pide bread Choice of garlic & Spanish herb or dukkah with olive oil (contains 4 pieces)	7.50

MAIN EXTRAS

Rosemary and garlic wedges	9.50	Chips & aioli	7.50
Greek salad	10.50	Garden salad	8.50
Kalamata olives	4.50	Vegetable Panache	8.50

(Sides serve 2 to 3 people)

DESSERT EXTRAS

Espresso Coffee	\$3.50 per person
Coffee and Petit fours	\$9.90 per person





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SET MENU OPTIONS

Set menu 1 \$72.00 per person

Includes your choice of 3 Entree's, 4 Mains & 3 Desserts with pide bread on arrival

Set menu 2 \$67.00 per person

Includes your choice of 2 Entree, 3 Mains and 2 Desserts

Set menu 3 \$72.00 per person

Includes your choice of set entree, 2 mains and dessert of the day

COCKTAIL MENU

Choice of 3 items, plus 2 Chef selection

\$35.00 per person

Choice of 5 items, plus 2 chef selection

\$45.00 per person

Choice of 7 items, plus 2 chef selection

\$55.00 per person

(Chef selections will be made 3 days prior to event.)

- Spring rolls & Samosas
- Crumbed Fetta Balls
- Meat Balls
- Spiced Calamari with seeded mustard vinaigrette
- Parmesan & herb crumbed Prawns with aioli
- Beef Shaslicks
- Moroccan Chicken shaslicks with lemon yoghurt
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- Vegetarian frittata
- Mulloway & chips with aioli
- Petite prawn Caesar salads
- Spinach & feta Triangles
- Smoked salmon Toast
- Honey & soy winglets
- Vegetable money bags
- Mini Quiche





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ENTREE CHOICES

Freshly Shucked South Australian Oysters

Natural

Soup

Ask your waiter for our daily special

Spicy Calamari

Served with a bacarus salad & sesame chilli sauce

Prawn Cocktail

Prawn tails served on greens topped with seafood sauce

Smoked Salmon

Served on salad greens

Bruschetta

Tomato, onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread

MAIN CHOICES

Scotch Fillet

Char grilled to medium, served on rosemary and garlic potatoes, topped with tomato relish & peppered shiraz glaze

Aussie Favourite

Crumbed King George whiting, prawns & calamari, served with chips and salad

King George Whiting

Lightly battered, served with chips, salad and tartare sauce

Flathead Fillets

Lemon herb battered, served with chips, salad and tartare

Cone Bay Barramundi

Served with vegetable panache and drizzled with salsa verde

Mulloway

Served with vegetable panache and tomato and basil salsa

Chicken Fillets

Served with vegetable panache and creamy pepper sauce

Fettuccini Putanesca

Sautéed spanish red onions, olives, chilli, capers, & tomatoes tossed in extra virgin olive oil

DESSERT CHOICES

Chocolate and Hazelnut Cheesecake

Served with chocolate sauce and fresh cream

Orange and Almond Cake

Gluten free cake served with a anglaise

Sticky Date Pudding

Baked apple, date & cinnamon served with a toffee sauce and vanilla ice cream

Sorbet of the Day

Ask your waiter for today's flavours

Ice Cream Sundae

Chocolate fudge, toffee or anglaise



EVENTS AT SAMMYS

DRINKS PACKAGES

HOUSE PACKAGE

Includes:

Victoria Bitter or Carlton Draught
Cascade Light,
Coopers pale ale
Soft drinks and orange juice

House white wine, house sparkling wine and house red wine.

3 Hours \$35.00 per person

4 Hours \$40.00 per person

5 Hours \$45.00 per person

DELUXE PACKAGE

Includes:

Crown Lager or Tooheys Extra Dry
Pale ale or Pure Blonde
Heineken or Stella
Cascade Light

Killawarra Sparkling
Crowded House Sauvignon Blanc
Richard Hamilton Chardonnay
Geoff Merrill Shiraz
Coriole Red Stone Cabernet Sauvignon

Soft Drink and Juice

3 Hours \$40.00 per person

4 Hours \$45.00 per person

5 Hours \$50.00 per person