

SAMMYS
ON THE MARINA

S U M M E R M E N U

FINEST CATCH OF THE DAY





BREADS

Crispy Bread

Served with garlic & herb butter or dukkah with olive oil

8.9

Trio of Dips

Chef's selection of homemade dips served with lightly toasted warm pita bread

15.9

Bruschetta

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

13.9

OYSTERS – COFFIN BAY SA

½ dozen natural oysters (GF)

18.9

1 dozen natural oysters (GF)

34.9

½ dozen oysters of your choice

25.9

1 dozen oysters of your choice

39.9

- Lemon thyme flavored beer battered oyster
- Oyster Kilpatrick
- Caviar oyster (GF)
- Sesame seaweed salad and chilli balsamic oyster

Sparkling Clover Hill Cuvee

G 10.9 Btl 59.0

Wilson Polish Hill River Riesling

G 12.9 Btl 49.0

TO SHARE

Seafood Tasting Plate

49.9

Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA

G 10.9 Btl 39.0

Boston Bay Mussel Pot

33.9

Whole black mussels, steamed with

1. Tomato and basil
  2. Laksa sauce
- served with crispy bread

Bremerton 'Mollie and Merle' Verdelho - Langhorne Creek SA

Btl 32.0

Bucket of SA King Prawns (GF)

39.9

Succulent king prawns in shell served with homemade seafood sauce and fresh lemon

The Lane Vineyard 'Block 10' Sauvignon blanc - Adelaide Hills SA

G 9.9 Btl 36.0

ENTRÉE

Whitebait

15.5

Salt & pepper whitebait, lightly fried, served with dill and lemon aioli

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA G10.9 Btl 39.0

Australian Scallops

E: 21.9 M: 39.9

Served with cauliflower puree, creamy citrus seafood reduction, garnished with freshly toasted croutons

Clover Hill Cuvee - Pipers River TAS G 10.9 Btl 59.0

SA King Prawn, Smoked Salmon and Avocado Salad (GF)

23.9

Fresh king prawns and smoked salmon tossed with avocado, tomatoes, cucumber, capsicum, spring onion and Spanish onion with a drizzle of mint sauce

Giesen Estate Sauvignon blanc - Marlborough NZ G 9.9 Btl 36.0

Salt and Pepper SA Squid

E: 17.9 M: 34.9

Served with fresh Asian salsa and chilli and soy reduction

The Lane Vineyard 'Block 2' Pinot Gris - Adelaide Hills G 9.9 Btl 36.0

Chargrilled Local Octopus (Subject to availability)

20.9

Wok tossed vegetables with ginger soy sauce and hokkien noodles

Hancock & Hancock Fiano - McLaren Vale SA G 9.9 Btl 36.0

Garlic Prawns (GF)

E: 23.9 M: 43.9

Tossed in a white wine and garlic cream sauce, served with kaffir lime pilaf

Pikes 'Traditionale' Riesling - Clare Valley SA Btl 46.0

Salmon Sashimi (GF)

21.90

Served with nori puree, Edamame green beans with soy milk puree and Wakame seaweed with Yuzu pepper

Wilson 'Polish Hill River' - Clare Valley G 12.9 Btl 49

Grilled Scampi

E: 25.90 M: 49.90

Grilled Scampi served with garlic butter sauce & along with fresh rocket salad,, drizzled with a balsamic glaze

Robert Oatley Signature Series Sauvignon Blanc - Margaret River WA G 10.9 Btl 39

MAINS

SOUTH AUSTRALIAN FAVOURITE

Aussie Favourite

39.9

Crumbed King George whiting, grilled prawn skewer and salt & pepper squid served with fennel & orange salad, chips and tartare sauce

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA G 10.9 Btl 39.0

Battered King George Whiting

39.9

Beer battered and served with fennel & orange salad, chips and tartare sauce

Wilson 'Polish Hill River' Riesling - Clare Valley SA G 12.9 Btl 49.0

Battered Flathead Fillet

39.9

Lemon herb battered flathead fillet served with fennel & orange salad, chips and tartare sauce

Pikes 'Traditionale' Riesling - Clare Valley SA Btl 46.0

Salad and chips can be replaced with confit garlic mash potato and green vegetables



MAINS

Tasmanian Atlantic Salmon

38.9

A warm beetroot, cherry tomato, feta cheese, crispy kale and radish salad with balsamic reduction

Pikes 'Luccio' Sangiovese Rose - Clare Valley SA

G 8.9 Btl 34.0

Grilled SA King George Whiting

39.9

Locally sourced King George whiting served on a bed of lentil and quinoa salad with fresh tomatoes, cucumber and Spanish onion tossed with honey mustard dressing

Wilson 'Polish Hill River' Riesling - Clare Valley SA

G 12.9 Btl 49.0

Snapper

38.9

SA poached snapper fillet in a laksa broth with fresh green vegetables and Boston Bay mussels

The Lane Vineyard 'Block 1A' Chardonnay - Adelaide Hills SA

G 9.9 Btl 36.0

FROM THE GRILL (GF)

Rib Eye - 400g Black Angus Grass-fed

49.9

With confit garlic potato, baby beetroot and baby carrots with red wine jus and mushroom and broccolini

Bremerton 'Old Adam' Shiraz - Langhorne Creek SA

Btl 89.0

Sirloin - 300g Cape Byron Angus

42.9

With confit garlic potato, baby beetroot and baby carrots with red wine jus and mushroom and broccolini

Bremerton 'Coulthard' Cabernet Sauvignon - Langhorne Creek SA

G 9.9 Btl 39.0

Lamb Backstrap

41.9

Marinated lamb backstrap, served with confit garlic potato with roasted mushroom, broccolini and Tzatziki sauce

Bremerton 'Selkirk' Shiraz - Langhorne Creek SA

Btl 39.9

Pork Belly

38.90

Served with confit garlic potato, fresh rocket salad, drizzled with a balsamic glaze

Josef Chromy Pinot Noir - Tamar Valley TAS

Btl 39.0

Surf and Turf

52.9

300g fillet steak, white wine and garlic cream prawns with confit garlic potato, baby beetroot and baby carrots, mushroom and broccolini

Bremerton 'Old Adam' Shiraz - Langhorne Creek SA

Btl 89.0

PASTA (GF options available on request)

Linguine Marinara

35.9

Boston Bay mussels, prawn cutlet, squid and salmon in a white wine, spinach, tomato and chilli sauce finished with olive oil, parsley

Hancock & Hancock Grenache Rose-McLaren Vale SA

G 9.9 Btl 36.0

Linguine Puttanesca

26.9

Kalamata olives, capers, tomato, garlic and chilli finished with olive oil, spinach, onion parsley

Robert Oatley Signature Series Pinot Noir - Yarra Valley VIC

G 9.9

Btl 36.0

Salad and chips can be replaced with confit garlic mash potato and green vegetables

PLATTERS

Deluxe Platter

Natural Lobster, grilled skewered prawns, battered whiting, grilled scampi, salmon sashimi, fresh king prawns, natural oysters, grilled scallops, salt & pepper calamari, crumbed calamari served with chips and Greek salad

Price available on request

Clover Hill Cuvee Brut NV

G 10.9 Btl 59.0

Chilled Platter

Natural Lobster, Natural oysters, fresh king prawns, salmon sashimi and smoked salmon served with Greek salad

Price available on request

Champagne Piper-Heidsieck Cuvée Brut NV - Reims FR

G 14.9 Btl 79.0

Sammy's Platter

(85 for every extra person)

Grilled skewered prawns, grilled scallops, battered flathead, grilled King George whiting, crumbed calamari, spicy calamari, grilled king prawns, salmon sashimi, natural oysters served with chips and Greek salad

174.9 for 2 person

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA

G 10.9 Btl 39.0

Aussie Platter

(80 for every extra person)

Battered flathead, crumbed King George whiting, grilled skewered prawns, crumbed calamari, fresh king prawns, salmon sashimi, grilled scallops, natural oysters served with chips and Greek salad

164.9 for 2 person

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA

G 10.9 Btl 39.0

Meat Platter

(75 for every extra person)

Sirloin (300g), lamb backstrap and pork belly served with chips, Greek salad and warm pita bread

149.9 for 2 person

Bremerton 'Tamblyn' Cabernet Shiraz Malbec Merlot - Langhorne Creek SA

G 8.9 Btl 34.0

Grilled Seafood Platter (GF)

Grilled skewered prawns, grilled scallops, fresh king prawns, salmon sashimi, grilled King George whiting, grilled scampi, Kilpatrick oysters and grilled Lobster with garlic butter served with sweet potato chips and Greek salad

Price available on request

The Lane Vineyard 'Block 1A' Chardonnay - Adelaide Hills SA

G 9.9 Btl 36.0

***Alterations to platters may incur additional charge, please ask our friendly staff for assistance.
All platters are minimum 2 people & prices may change based on seafood prices***

Potato chips can be replaced with confit garlic mashed potato



WHOLE LOBSTER (SEASONAL) (GF)

Natural

Served with Garden salad

Price available on request

Champagne Piper-Heidsieck Cuvée Brut NV - Reims FR

G 14.9 Btl 79.0

Mornay

Traditional style, oven baked with gratinated cheese served with Garden salad

Price available on request

Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR *Btl 74.0*

Thermidor

Mornay style, flamed with brandy and Dijon mustard served with Garden salad

Price available on request

Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR *Btl 74.0*

SIDES + EXTRAS (GF)

Chips & Aioli

6.9

Sweet Potato Chips & Aioli

8.9

Kalamata Olives

4.9

Greek Salad

9.9

Lentil & Quinoa Salad

9.9

Green Vegetables

9.9

CHILDRENS MENU (12 Yrs. or younger)

Battered or Grilled Flathead Fillets

17.9

Served with chips or salad with tomato sauce

Crumbed Calamari

14.9

Served with chips or salad with tomato sauce

Chicken Nuggets

14.9

Served with chips or salad with tomato sauce

Linguine Bolognaise

15.9

Beef mince cooked in neapolitan sauce and basil



DESSERTS

Mixed Berry Cheesecake (GF)

House-made cheesecake served with berries & Sorbet of the day

15.9

Sweet wine Rymill Botrytis Traminer Coonawarra SA

G 4.9 Btl 34.0

Chocolate Brownie (GF)

Served with vanilla ice cream and warm chocolate fudge

15.9

Bremerton 'Mistelle' Fortified Chardonnay Langhorne Creek SA

G 4.9 Btl 34.0

Sticky Date Pudding

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

15.9

Sweet wine Rymill Botrytis Traminer Coonawarra SA

G 4.9 Btl 34.0

Sorbet of the Day (GF)

Ask your wait staff for today's flavours

15.9

Ice Cream Sundae (GF)

Choice of chocolate fudge, butterscotch or mixed berry compote

9.9

Coffee & Petit Four

Your choice of coffee served with bite size choux pastry

9.9

Dessert Platter

Chocolate brownie, sorbet of the day & cheese cake

40.0

Cheese Platter

Selection of three local cheeses accompanied with fruit and nuts

19.9