SAMMYS
on the marina

BREAD

Oven Baked Bread for Two *VG* **8**
Served with Cultured Butter for two people
Or served with Olive Oil & Aged Apple or Fig Balsamic

Grilled Garlic Bread *VG* **10**
With Olive Oil, Garlic & Flat Leaf Parsley

ENTREE

Prawn & Blue Swimmer Crab Veloute *GF* **25**
Flavoured with Moscato the Wine of Love

Grilled Haloumi *GF VG* **19**
With Cranberry & Spiced Almond Dukkah, Peppered & Caramelized Fig Dressing

Seared Scallops **26**
Served with Cauliflower Puree, Apple, Speck & Truffle Dressing

Salt & Pepper Squid *DF* **24**
Australian Squid served with Fried Potatoes & Tartare Sauce

Marinated Octopus *GF DF* **26**
Served with Taramasalata Spread, Black Olives with Cucumber & Capsicum Salad

Prawn Cocktail **27**
Succulent South Australian King Prawns mixed with Cos Lettuce, Raspberry & Parmesan Crumbs

Marinated Calamari Salad *GF* **25**
With Salad leaves Cherry Tomato, Red Onion, Cucumber, Capsicum, Kalamata Olives & Green Salad with Citronette Dressing

Chilled Seafood Tasting Plate for Two *GF* **64**
Chilled SA King Prawns, Marinated Calamari, Pickled Octopus, Natural Oysters, Marinated Mussels, Served with Dipping Sauces, accompanied Marie Rose Sauce & Taramasalata Spread

Please note that we apply a 5% weekend surcharge and 10% on Public Holidays
GF – Gluten Free VG – Vegetarian V – Vegan DF – Dairy Free

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SEAFOOD SELECTION

Crumbed Garfish **35**
Served with Fried Potatoes & Tartare Sauce

Garlic King Prawns *GF* **45**
Served with Butter & White Wine Cream Sauce, Steamed Rice

Battered SA King George Whiting **39**
Served with Fried Potatoes & Tartare Sauce

Grilled SA King George Whiting *GF* **42**
Cooked with Garlic & Batter, served with Fried Potatoes & Tartare Sauce

Crumbed SA King George Whiting **39**
Served with Fried Potatoes & Tartare Sauce

Aussie Favourite **47**
Crumbed Whiting Fillet, Crumbed Garfish Fillet, Cherry Tomato & Prawn Skewer,
SA Salt & Pepper Squid, Fried Potatoes, Tartare Sauce

Atlantic Salmon *GF* **38**
Served with Crab & Potato Pate, Baby Spinach, Pickled Beetroot Egg, with Hand Milked Caviar

PASTA

Marinara Pasta **39**
With thin, flat pasta – 'Little Tongues' Of Australian Shellfish, Crustacean, White Fish, Garlic,
Chilli & Extra Virgin Olive Oil

Blue Swimmer Crab Pasta **38**
With Roasted Shellfish Sauce & Spring Onion with Bottarga

King Prawn Pasta **36**
With wide, ribbon pasta – Broccolini, Capsicum, Red Onion, Chilli & Honey Butter Stock

Spinach & Ricotta Pasta *VG* **31**
With Black Olives, Capsicum, Cherry Tomato Sauce & a Hint of Chilli

***Gluten Free Spiral Pasta is available for an extra 3**

BEEF & CHICKEN SELECTIONS

Black Angus Grass Fed Fillet Steak *GF* **47**
With Broccolini, Roasted Soft Pumpkin, Red Onion, Tomato & served with a Reduced Meat Jus

Surf and Turf *GF* **55**
Black Angus Grass Fed Fillet Steak with Grilled King Prawns, Broccolini,
Roasted Tomato Shellfish Sauce

Grilled Chicken Breast **36**
Served with Almond & Pearl Couscous Salad, accompanied with a Spiced Lemon &
Mint Dressing with Aromatic Herbs

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SEAFOOD PLATTERS

Aussie Seafood Platter for 2 — 185

Add extra person 92

Platter for one person at 110

Crumbed SA Whiting, Crumbed Battered Catch of the Day, Crumbed Scallops, Salt & Pepper Squid, Chilled SA King Prawns, Pickled Octopus, Natural Oysters, Marinated Mussels, Served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

Mediterranean Grilled Seafood Platter for 2 *GF DF* — 190

Add extra person 95

Platter for one person at 115

Grilled Catch of the Day, Grilled SA Whiting, Chargrilled Calamari, Seared Scallops, Cherry Tomato & Prawn Skewer, Chilled SA King Prawns Pickled Octopus, Natural Oysters, Marinated Mussels, Marinated Calamari Served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

Oceanic Chilled Seafood Platter for 2 *GF* — Price available on request

Add extra person – please ask our waiting staff for the price

Fresh Chilled Lobster Whole Split, Chilled SA King Prawns, Marinated Calamari, Pickled Octopus, Natural Oysters, Marinated Mussels, Marinated Calamari. Served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

Deluxe Seafood Platter for 2 *GF* — Price available on request

Add extra person – please ask our waiting staff for the price

Herb & Garlic Butter Kangaroo Island Lobster, Crumbed SA Whiting, Crumbed Battered Catch of the Day, Crumbed Scallops, Salt & Pepper Squid, Cherry Tomato & Prawns Skewer, Chilled SA King Prawns, Pickled Octopus, Natural Oysters, Marinated Mussels, Marinated Calamari, with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

KANGAROO ISLAND LOBSTER

Fresh Lobster *GF* — Price available on request

Whole Split /Half Fresh Chilled Lobster with Dipping Sauces & Condiments

Lobster Thermidor *GF* — Price available on request

Whole Split/Half Lobster with a Creamy, Gluten Free, Egg Yolk & Brandy White Sauce. Dusted with Smoked Paprika & grilled with Grated Cheese

Lobster Mornay *GF* — Price available on request

Whole Split/Half Lobster with a Creamy, Gluten Free White Sauce, Dijon Mustard Crust & Grated Cheese

Lobster with Herb & Garlic Butter *GF* — Price available on request

Whole Split/Half Lobster grilled with Herb & Garlic Butter

Served with Rice & Green Garden Salad

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SIDES & VEGETARIAN MAIN COURSES

Almond & Pearl Couscous Salad *GF VG* — **Side 13** **Main 24**
Accompanied with a Spiced Lemon & Yogurt Dressing

Green Salad *GF VG DF* — **Side 12** **Main 22**
With Cherry Tomato, Red Onion, Cucumber,
Capsicum, Kalamata Olives & Green Salad Citronette Dressing

Wild Rocket Salad *GF VG* — **Side 13** **Main 24**
With Radicchio, Rockmelon, Provolone Cheese & Apple.

Mixed Sautéed Vegetables *GF* — **Side 13** **Main 22**
With Extra Virgin Olive Oil, touch Chilli & Anchovy butter

Fried Potatoes *VG* — **Side 10**
With House Dipping Sauces

KIDS MENU

Kids Fish and Chips — **21**
Served with a Green Garden Salad, Potato Chips & Tomato Sauce

Grilled Chicken — **19**
Served with Potato Chips, Tomato Sauce & Salad

Kids Pasta — **17**
Served with Butter Cheese Sauce

DESSERTS

Trio of Ice Creams — **13**
Chocolate, Strawberry, Vanilla

Cheesecake of the Day — **15**
Served with Ice Cream

Tiramisu "Pick Me Up" Trifle — **15**
Vanilla Sponge Fingers, Espresso, Mascarpone, Tia Maria Espresso Sauce

Galliano Panna Cotta *GF* — **16**
Served with Braised Mixed Berry Sauce

Dessert Stage Plate — **18**
Chef's Choice of 3 Mini Desserts

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