



A la Carte Menu March 2020

BREAD

Bread for Two	8
Served with Extra Virgin Olive Oil & Aged Balsamic. VG	
Gluten Free Roll	4
Served with Cultured Butter. VG	
Grilled Garlic Bread for Two	10
With Olive Oil, Garlic & Flat Leaf Parsley. VG	

OYSTERS

Sustainably sourced from three regions of South Australia. Harvested from hectares of bay lease in South Australia, all containing billions of healthy oysters and several million native Australian Angasi Oysters. They're striving to promote the concept of provenance, the authentic sourcing of oysters within the aquatic microclimates of the Southern Yorke and Eyre Peninsulas, and presenting them for your enjoyment.

Smoky Bay South East of Ceduna, South Australia

Stansbury Yorke Peninsula, South Australia

Coffin Bay Eyre Peninsula, South Australia

Cold

Natural Oysters	1/2 Doz 20	1 Doz 36
Riverland Lemon, Black Pepper. GF. DF		
Thai Oyster	1/2 Doz 23	1 Doz 35
Lime Juice, Fish Sauce, Spring Onion, Coriander Dressing GF. DF		
Japanese Oysters	1/2 Doz 26	1 Doz 38
A Soy Dressing topped with Wasabi Kewpie & Crispy Shallots. GF. DF		

Hot

Kilpatrick Oysters	1/2 Doz 26	1 Doz 38
Barossa Smoked Speck, River Land & Worcestershire Sauce. GF. DF		
Chipotle Oysters	1/2 Doz 26	1Doz 38
Bacon, Bourbon Butter & Flat Leaf Parsley GF. DF		

Please note that we apply a 5% weekend surcharge and 10% on Public Holidays

GF – Gluten Free VG – Vegetarian V – Vegan DF – Dairy Free



ENTREES

Prawn & Blue Swimmer Crab Veloute Soup	25
Flavoured with Moscato the Wine of Love. GF	
Grilled Haloumi	19
With Cranberry & Spiced Almond Dukkah, Peppered & Caramelized Fig Dressing. GF. VG	
Seared Scallops	26
Served with Cauliflower Puree, Apple, Speck & Truffle Dressing	
Salt & Pepper Squid	24
Australian Squid served with Fried Potatoes & Tartare Sauce. DF	
Marinated Octopus	26
Served with Taramasalata Spread, Black Olives with Cucumber & Capsicum Salad. GF. DF	
Prawn Cocktail	27
6 Succulent South Australian King Prawn Tails, mixed with Cos Lettuce & Parmesan Crumbs	
Cold Tossed Marinated Calamari Salad	25
With Salad leaves Cherry Tomato, Red Onion, Cucumber, Capsicum, Kalamata Olives & Green Salad with Citronette Dressing. GF	
Chilled Seafood Tasting Plate for Two	64
8 Chilled SA King Prawns, 6 Natural Oysters, Marinated Calamari, Pickled Octopus, Served with Dipping Sauces, accompanied with 2 dipping sauces. GF	
Cold Lobster	Price available on request
Whole Split /Half Fresh Chilled Lobster with Garden Salad & 2 Dipping Sauces. GF	

PASTA

Marinara Pasta	39
Thin, Flat Pasta 'Little Tongues' Of Australian Shellfish, Crustacean, White Fish, Garlic, Chilli & Extra Virgin Olive Oil	
Blue Swimmer Crab Egg Pasta	38
Long, Flat Pasta with Roasted Shellfish Sauc`e & Spring Onion with Bottarga	
Spinach & Ricotta Spiral Pasta	31
Long, Thick, Corkscrew-shaped Pasta with Black Olives, Cherry Tomato Sauce & a Hint of Chilli. VG	

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

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SEAFOOD SELECTION

Blue Fin Tuna	42
Peppered & seared with Aromatic Broccolini, Spiced Rice, Crispy Shallots, Aged Soy & Wasabi Dressing. GF	
Swordfish	36
Placed with Steamed Greens, Dressed with Olives, Cherry Tomato Spring Onion, Chilli & Garlic Dressing. GF	
Atlantic Salmon	38
Served with Baby Spinach, Pickled Beetroot Egg, with Hand Milked Caviar. GF	
Garlic King Prawns	45
Served with a White Wine Cream Sauce, Steamed Rice. GF	
Crumbed Prawns	45
Served with Fried Potatoes & Tartare Sauce	
Crumbed Garfish	35
Served with Fried Potatoes & Tartare Sauce	
Battered SA King George Whiting	39
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, Prawn Skewer, SA Salt & Pepper Squid, Fried Potatoes, Tartare Sauce	
Grilled Lobster & Prawns	Price available on request
Whole Split/Half Lobster with Grilled Grated Cheese, Roasted Tomato & Shellfish Sauce and served with King Prawns Skewer accompanied by Rice & Salad. GF	

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BEEF & CHICKEN SELECTIONS

- Black Angus Grass Fed Fillet Steak** **47**
250 gm Broccolini, Roasted Soft Pumpkin, Red Onion, Vine Ripen Tomato & served with a Reduced Meat Jus. **GF**
- Surf and Turf** **55**
Aged Black Angus Grass Fed Fillet Steak with Garlic king Prawns, Broccolini, Roasted Tomato Shellfish Sauce. **GF**
- Grilled Chicken Breast** **36**
Almond & Spiced Rice Salad, accompanied with River Land Lemon & Chipotle Dressing. **GF**
- Chicken & Prawn Scaloppini** **47**
King Prawns, Baby Spinach Root Vegetable & Sriracha & Garlic White Wine Sauce. **GF**

SEAFOOD PLATTERS

- Aussie Seafood Platter for 2** **185**
Add Extra Person 92
Platter for One Person at 110
2 Crumbed SA Whiting, 2 Crumbed Garfish, 4 Crumbed Scallops, 8 Salt & Pepper Squid, 4 Chilled SA King Prawns, 2 Prawn Skewers, 4 Natural Oysters, Pickled Octopus, served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad
- Mediterranean Grilled Seafood Platter for 2** **Price available on request**
Add extra person – please ask our waiting staff for the price

For the enjoyment of our patrons, our Chefs will present the Grilled Mediterranean Fish on separate individual plates with Fried Potato & a Green Garden Salad in the middle of your dining table

Rock Lobster with Garlic and Parsley Butter, 2 Tuna Steaks, 2 Grilled Salmon steaks, 8 Chargrilled Calamari, 4 Seared Scallops, 2 Prawn Skewer, 4 Chilled SA King Prawns, 4 Natural Oysters, Pickled Octopus, Marinated Calamari, served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad **GF**

- Deluxe Seafood Platter for 2** **Price available on request**
Add extra person – please ask our waiting staff for the price
Rock Lobster with Garlic and Parsley Butter, 2 Crumbed SA Whiting, 2 Crumbed Garfish, 4 Crumbed Scallops, 8 Salt & Pepper Squid, 2 Prawns Skewer, 4 Chilled SA King Prawns, 4 Natural Oysters, Pickled Octopus, Marinated Calamari, with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad.



SIDES & VEGETARIAN MAIN COURSES

Almond & Spiced Rice Salad	Side 13	Main 24
Accompanied with Yogurt & Spiced Mayonnaise Dressing . VG		
Green Salad	Side 12	Main 22
With Cherry Tomato, Red Onion, Cucumber, Capsicum, Kalamata Olives & Green Salad Citronette Dressing. GF. VG. DF		
Wild Rocket Salad	Side 13	Main 24
With Radicchio, Rockmelon, Provolone Cheese & Apple. GF. VG		
Mixed Sautéed Vegetables	Side 13	Main 22
With Extra Virgin Olive Oil, touch Chilli & Anchovy Butter. GF		
Fried Potatoes		Side 10
With Rosemary & Garlic Dressing. VG.GF		

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 & Garlic Cheese Sauce	

DESSERTS

Cheesecake of the Day	15
Tiramisu “Pick Me Up” Trifle	15
Vanilla Sponge Fingers, Espresso, Mascarpone, Tia Maria Espresso Sauce. GF	
Galliano Panna Cotta	16
Served with Braised Mixed Berry Sauce. GF	
Dessert Stage Plate	18
Choice of 3 Mini Desserts	
Surprise Your Loved One with Stage Dessert Table Plate	25 Per Person
Present by The Chef at Your Table. Booking Essential 2 Hours Before Your Reservation	