



Christmas menu

BREAD

Bread for two (VG)

\$8

With butter, extra virgin olive oil & aged balsamic.

Oysters

Natural Oysters (GF, DF)

Freshly shucked coffin bay oysters served with lemon.

Caviar and lime oysters (GF,DF)

With salmon caviar and vodka, lime dressing.

Double smoked Oyster Kilpatrick

With smoked Barossa bacon and chefs smoked Kilpatrick sauce.

Brazilian Oysters (GF,DF)

Fresh oysters with spiced Brazilian chimichurri salsa

Your choice, any Three oysters for \$11.5 per serve or \$4 each oyster

Half dozen \$20

One dozen \$38

Please note that we apply a 5% weekend surcharge & 10% on public holidays



ENTREE

Grilled Haloumi (GF) \$22

With cranberry and spiced almond dukkha, drizzled with peppered and caramelized fig dressing.

Antipasto \$35

Pickled octopus & calamari or Spanish & salami with camembert and tasty cheese, grilled pita, olives, sundried tomato, grilled eggplant, zucchini and bell peppers.

Chilli and lime squid \$26

Crispy squid strips with chilli and lime dressing.

Brandy Garlic prawns \$28

In a garlic white wine cream on a bed of kaffir lime rice.

MAIN

American creamy Lobster (GF) \$270

Grilled South Australian Rock lobster done in a creamy American mustard sauce.

Eye Fillet Steak 250g \$48

served with seasonal vegetables and swiss mushrooms and shiraz fig glaze.

Aussie favourites \$48

Crumbed whiting fillet, crumbed garfish fillet, prawn skewer with chili and lime squid.

With a complimentary salad.

Linguine Frutti di mare \$42

Prawns, squid, mussels, salmon, and scallops with garlic, spring onion and herbs done with tomato rose sauce.

Linguine Vegetarian**\$32**

Roasted seasonal vegetables, garlic, spring onion and sugo.

PLATTERS**Sammys classic platter (GF)****\$380**

SA rock lobster cooked to your liking with a salmon fillet, a barramundi fillet, 2 grilled whiting fillets, 4 natural coffin bay oysters, 4 King prawns, 4 shashliks of seafood (Prawns and scallops), chili and lime squid, pickled mussels and marinated octopus, served with grilled pita, Greek salad and dipping sauces.

Australians choice platter**\$185**

SA rock lobster cooked to your liking with 2 crumbed whiting fillets, 2 garfish fillets, 2 prawn skewers, chilli lime squid and 4 natural coffin bay oysters, Served with grilled pita and Greek salad

Chilled seafood platter (GF)**\$365**

SA rock lobster cooked to your liking ,6 SA king prawns, pickled octopus, calamari, chilli mussels, smoked salmon, smoked cod fish and 4 coffin bay natural oysters, served grilled pita and Greek salad.

Kids**Gnocchi Ragu****\$20**

Potato gnocchi with angus eye fillet ragu and shaved parmesan

Fish and chips**\$20**

Lightly battered fish with chips, salad and tomato sauce.

Chicken nuggets**\$20**

Hand cut lightly tempered chicken breast served with chips and tomato sauce

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DESSERTS

Salted caramel cheesecake	\$15
Served with toffee and caramel sauce	
Trio of sorbet ice cream (VEGAN)	\$15
Three sorts of sorbet served with fresh fruit.	
Christmas Pudding	\$17
Warm pudding with cherries and brandy custard.	

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