



**Artisan Sourdough Bread
with butter \$6.90**

**Tasting Plate
\$46.90**

**Spiced Jumbo Olives
Jamon Serrano with
melon
Smoked Salmon with
Spanish onion, capers,
and dill crème fraiche
White bait tartare sauce
Oysters Natural (2)
Dips with Pita Bread**

Entrees

**Natural Oysters with
fresh Lime
\$24 (½ doz)
\$45 (doz)**

**Natural Oyster with gin
and diced cucumber
\$25 (½ doz)
\$47 (doz)**

**Oysters Kilpatrick
Adelaide Hills Bacon and
Kilpatrick sauce
\$26 (½ doz)
\$49 (doz)**

**Avocado and King Prawn
cocktail salad with witlof
and romaine lettuce
\$29**



Lightly Flour Dusted and Fried Whitebait served with lime aioli and lemon cheeks \$15

Cajun chicken, salad with asparagus, cornichons, blistered tomatoes, fingerling potatoes red pepper drops, marinated olives and sweet potato crisps (Veg Option No Chicken, add Fried Haloumi) (Vegan Option No Chicken) \$28

Fried squid with lemon pepper, sea salt, aioli, and kohlrabi salad \$28

Chilli Blue Swimmer Crab with sweet soy, birds eye chillies and fennel \$29.90

Grilled Scallops, cauliflower puree, crispy prosciutto, and spicy ratatouille vegetables \$29.90

Main Courses

**Fresh Fish
Japanese Panko Crumbed, Ale Batter or Grilled, Fries, Kohlrabi Salad
With the choice of**



**King George Whiting \$45
or
Garfish \$36**

**Robarra Barramundi,
shallow fried, lemon,
fried caper berries,
toasted almonds
\$49.50**

**Atlantic Salmon with a
roasted capsicum
peperonata, blistered
tomatoes and lemon
butter sauce
\$38**

**Grilled Cod on polenta
mash with pan fried
broad beans and
radishes with a
parmesan
Crisp
\$44**

**Sammy's favourite,
garfish, prawn skewer,
seared tuna and citrus
hollandaise
\$48**

**Tasmanian Black
Mussels, pot steamed in
white wine, saffron,
fresh diced tomato Dijon**



**mustard with fresh bread
\$35**

Pasta

**Nero Marinara spaghetti,
prawns, squid, black
mussels, scallops, blue
swimmer crab and
Salmon
\$48**

**Gnocchi salsiccia with
mushrooms, broccolini,
spinach, roasted pine
nuts, chilli in a fresh
tomato sauce (Veg
Option No Sausage)
\$33**

**Malando Casarecce
pasta, with king prawns
in chilli, garlic, fresh
basil, cherry tomatoes,
Onion in a rose sauce
\$39**

PROTIEN

**Rib Eye Steak 350gm
grilled served on
smashed potatoes with a
Moreton Bay bug, black
truffle jus and parsnip
crisp \$59**

**Saffron Chicken served
on caramelised onions,**



chickpeas, roasted with
peppered pea velouté
\$38

Southern Rock Lobster
All served with Kohlrabi
Salad, Celeriac Apple
Slaw

Natural. POA
Thermador POA
Herb Butter POA

Sammy's Deluxe Platter
Lobster / Scallops /
Whole Robarra
Barramundi / 2 Crumbed
Garfish / 4 Prawn and
Vegetable Skewers/2
oysters Kilpatrick
Black Mussels / 2 Blue
Swimmer Crabs Wok
Fried in Chilli / Fried
Squid/white bait/
Kohlrabi Salad / Celeriac
Apple Slaw / Fries /
Tartare Sauce, Sweet and
Sour
chilli dipping sauce POA

South Australian Platter
4 King Prawns / 4 Pan
Seared Scallops / 2
Grilled Skewered Prawns
/ 4 Oysters Natural
2 Crumbed Garfish /
Fried Squid / Whole
Robarra Barramundi /
Whitebait / Black



**Mussels / Kohlrabi Salad
/ Celeriac & Apple
Slaw / Tartare Sauce,
Sweet and Sour chilli
dipping sauce \$195**

Side Dishes

**Green Asparagus, Nut
Brown Butter and
Parmesan \$12
Sauteed broccolini with
garlic and pinenuts \$12
Fries, Aioli \$10**

Desserts

**Couverture Dark
Chocolate Mousse with
tuille wafer
\$19**

**Mascarpone Cream and
strawberry tart in sweet
pasty with angel hair
toffee
\$18**

**Panna Cotta with Coffee
and Licorice Anglaise
\$15**

**Trio of Sorbet with mixed
berry compote
\$17**

**Cheese board 3 cheeses
with fresh & dried
fruit and crisp breads
\$24**



Kids menu

Crumbed fish and chips.

\$20

**Ketchup, fries, cucumber
and tomato**

Chicken cutlet

**Ketchup, fries, cucumber
and tomato \$20**

Pasta

**Tomato sugo, grated
parmesan \$15**

Cheeseburger

**Bun filled with beef
pattie, melted cheese,
ketchup, and fries. \$15**