



MENU

Bread

Ciabatta Bread with Butter, Extra Virgin Olive Oil and Sticky Balsamic. - \$8.90

Garlic Bread - \$12

Tasting Plate

Spiced Olives, Jamon Serrano with Melon, Smoked Salmon with Spanish Onion, Capers, and Dill Crème Fraiche, Whitebait, Oysters Natural (2), Tartare Sauce, Dips and Pita Bread \$46.90

OYSTERS

Natural Oysters with Fresh Lemon \$24 (½ doz) \$45 (doz)

Natural Oysters with Gin and Fresh Cucumber \$25 (½ doz) \$47 (doz)

Oysters Kilpatrick, Barossa Bacon and Smokey Kilpatrick Sauce \$26 (½ doz) \$49 (doz)

Entrees

Prawn cocktail salad

with Romaine Lettuce \$29

Fried Whitebait

Lightly Dusted and served with Lime Aioli and Lemon Cheeks \$15

Caesar Salad

With Cos Lettuce, Crisp Bacon pieces, parmesan cheese, croutons, soft boiled egg and anchovies crumble \$ 26 (Add Chicken for \$2, Prawn \$ 4 and Salmon for \$ 4)

Soft Shell Crab Salad

Crab meat with Avocado, rocket red onions, pepper drops with Balsamic Glaze \$ 29.

Fried squid

Lemon Pepper/Sea Salt Dusted with Citrus Aioli and Crisp Salad \$28

Garlic Prawns

Sautéed in White Wine and Garlic Cream on Fragrant Saffron Rice, \$29.90

SA Grilled Scallops (GF)

Cauliflower Puree, Crispy Prosciutto, and spicy Peperonata \$29.90

Please Note that we apply a %5 weekend surcharge and 10% public holidays

Main Course

King George Whiting

Japanese Panko Crumbed, Ale Battered or Grilled with Fries, Fresh Garden Salad \$45

Oven Baked Robarra Barramundi

Sweet Soy, Birdseye Chilli and Fennel \$49.50

Atlantic Salmon (GF)

Roasted Pepperonata, Blistered Tomatoes and Lemon Butter sauce \$38

Market Fish

Coconut Broth with Kafir Lime, Lemon Grass, Peppers and Sautéed Asian Greens \$44

Sammy's favourite

Local King George Whiting, Prawn Skewer, Squid and Citrus Hollandaise \$55

Whole Black Shelled Mussels

Pot Steamed in White Wine, Chilli, Garlic and Fresh Tomato served with Fresh

Bread \$35

Surf & Turf

Cooked to your liking served with Broccolini, Garlic Prawns and Black Truffle Jus \$59

PASTA

Nero Marinara

Prawns, Squid, Black Shelled Mussels, Scallops, and Salmon \$48

Casarecce puttenesca

Tomato, Spanish onion, Kalamata Olives, Capers, Tomato and Sugo (vegan)

\$28 (chicken option available -\$12 additional)

Malando Casarecce

King Prawns in Chilli, Garlic, Fresh Basil,

Cherry Tomatoes and Onion in a Rose sauce \$39

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Southern Rock Lobster

All served with Garden salad & Fries

Natural. POA

Thermidor POA

Herb Butter POA

Signature Platters

Sammy's Deluxe Platter

Lobster /Pan Seared Scallops /Whole Robarra Barramundi / Crumbed Whiting / Prawn Skewers/
Oysters Natural, Black Shelled Mussels / Garlic Prawns with Saffron Rice/Fried Squid
/Garden Salad/Fries /Lemon Cheeks/ Dipping Sauces
POA

South Australian Platter

King Prawns / Pan Seared Scallops / Prawn Skewers / Oysters Natural/ Crumbed Whiting/ Fried Squid
/ Whole Robarra Barramundi / Black Shelled Mussels/ Whitebait / Garden Salad Lemon Cheeks/
Dipping Sauces
\$195

Side Dishes

Garden Salad \$9

Sauteed broccolini with garlic and pine nuts \$12

Fries, Aioli \$10

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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 Liquorice Anglaise \$15

Trio of Sorbet

with mixed berry compote \$17

Sammys Cheese board

Blue Vein, Cheddar & Brie with fresh & Dried fruit and crisp breads \$24

KIDS MENU

Fish and chips with cucumber and tomato \$20

Chicken cutlet with fries, cucumber and tomato \$20

Pasta with Tomato sugo and grated parmesan \$15

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

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