



MENU

Bread

Extra virgin olive Oil, Sticky Balsamic, Ciabatta Bread - \$8.90

Ciabatta Garlic Bread - \$12

Turkish Pita, Assorted Dips -\$12

Tasting Plate

Whole King Prawns, Squid, Oysters Natural (2), Tartare Sauce, Dips and Pita Bread \$46.90

OYSTERS

Natural Coffin Bay Oysters, Fresh Lemon, Cocktail Sauce \$24 (½ doz) \$45 (doz)

Coffin Bay Oysters, Sapphire Gin, Cucumber Caviar, Tobiko, Extra Virgin Olive Oil \$27 (½ doz)
\$49 (doz)

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

Entrees

Seafood Chowder (GF)

Tiger prawn, Squid, Atlantic Salmon, Black Mussel, Goolwa Pipi, Cream, White Wine, Fresh Dill
\$ 24

Salt and pepper squid

Lemon Pepper, Sea Salt, Citrus Aioli, Crisp Salad, Lime Dressing \$28

Garlic King Prawns

White Wine Garlic Cream, Fragrant Saffron Rice \$29.90

Grilled Scallops (GF)

Cauliflower Puree, Crispy Prosciutto, Spicy Pepperonata \$29.90

Main Course

King George Whiting

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

Whole Barramundi

Seasonal Greens, Sichuan Chilli Dressing, Fresh Chili, Coriander \$49.50

Atlantic Salmon (GF)

Roasted Pepperonata, Vine Ripened Tomato, Lemon Butter sauce \$38

Market Fish

Please Ask Our Friendly Staff for What's Available

Sammy's favourite

Local King George Whiting, Prawn Skewer, Salt & Pepper Squid, Citrus Hollandaise \$55

Chili Black Mussels

Pot Steamed in White Wine, Bird Eye Chilli, Garlic, Fresh Tomato,
Basil, Toasted Ciabatta \$35

Surf & Turf

Cooked to your Liking, Herb Mashed, Roasted Portobello Mushroom, Garlic King Prawn, Red Wine
Reduction \$59

PASTA

Nero Marinara

King Prawn, Squid, Black Mussels, Scallops, Atlantic Salmon, Fresh Tomato, Chili \$48

Chicken Casarecce Puttenesca \$ 32

Kalamata Olives, Baby Capers, Basil, Oregano, Tomato Sugo

(Vegetarian Option)

Southern Rock Lobster

All served with Garden Salad & Fries

Natural POA

Thermidor POA

Herb Butter POA

Sammy's Deluxe Platter

Southern Rock Lobster / Scallops /Whole Baby Barramundi / Crumb Whiting / Grilled Skewered
Prawns/ Coffin Bay Oysters / Chili Black Mussels / Garlic prawn Saffron Rice/Fried Squid/
Garden Salad/Fries /Tartare Sauce, Sweet and Sour Chilli Dipping sauce
POA

South Australian Platter

SA King Prawns / Pan Seared Scallops / Prawn Skewers / Coffin Bay Oysters/Crumb Whiting/ Fried
Squid / Whole Baby Barramundi / Chili Black Mussels / Garden salad/ Tartare Sauce, Sweet and Sour
Chilli dipping sauce \$195

Side Dishes

Garden Salad \$9

Sauteed Broccoli Roasted Almond \$12

Fries, Aioli \$10

DESSERTS

Couverture Dark Chocolate Mousse

Chocolate Confetti, Raspberry Coulis \$19

Mascarpone Cream and strawberry tart

Selected Berries, Strawberry Syrup \$18

Panna Cotta

Coffee and Licorice Anglaise \$15

Trio of Sorbet (Vegan)

Mixed berry compote \$17

KIDS MENU

Fish and chips, Garden Salad \$20

Casarecce Bolognese, Parmesan **\$20**

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