



## Valentine's Day Menu

### Oysters

**Natural** (½ doz) 24.0 (doz) 45.0

**Garlic butter** (½ doz) 28.0 (doz) 51.0

### Entrees

**Rustico Bakery Sourdough** (DF on request) with Cultured Butter 9.0

**Taramasalata Dip** (GF on request) served with Toasted Focaccia Bread 14.0

**Burrata Cheese** (V) (GF on Request) Harissa marinated vine ripen tomato & Lavash 28.0

**Ginger cured Scallop Crudo** (GF) Pickled apple, butter milk-shallot dressing & dill oil 29.9

**Salt & Pepper Calamari** (GF on Request) with Pickled onion salad, aioli & lemon 28.0

**Prawn Cocktail** marinated Spencer gulf king prawns, lettuce cup, avocado, raddish & cocktail sauce \$29.9

### Mains

#### Confit Ocean Trout

Tasmanian confit ocean Trout, charred cabbage, salmon roe, coconut & kafir lime sauce

#### King George whiting fillet

choice of Grilled/Crumbed/Beer Battered with fries, rocketfetta, apple salad & lemon \$42.0

#### BBQ Wagyu Short Ribs

slow cooked BBQ Wagyu Short Rib, daikon kimchi, black garli & kipfler crisp \$42.0

#### Sammy's Favourite

King George whiting & Garfish, Prawn skewers, Salt and Pepper calamari, citrus hollandaise \$55.0

#### Garfish

choice of Grilled/Crumbed/Beer Battered with fries, rocketfetta, apple salad & lemon \$39.0

#### Baby Barramundi (GF)

oven baked whole baby barramundi, seasonal greens, Schezwan pepper dressing, coriander, crispy shallot \$55.0

#### Fettuccine Mushroom Ragu (VEG) (GF)

Pecorino, chilli oil \$39.9

### Platters

**Sammy's Platter** (Grilled on Request) \$195

SA King Prawns (Cold) / Prawn Skewer / soft shell crab / Natural Oysters / Fried Squid / Crum Garfish/Whole Baby Barramundi / Sardine Arrabbiata / Iceberg salad / Tartare Sauce, Sweet and Sour Chili dipping sauce

The page is decorated with several red hearts of various sizes and widths of red ribbons scattered across the background. The hearts have a slightly textured, glittery appearance. The ribbons are also red and some are curled or draped.

### **Deluxe Platter** (Grilled on Request) \$410

Southern Rock Lobster / SA King Prawns (Cold) / Soft shell crab / Natural Oysters / Sardine Arrabiata / Crumb Garfish / Crumb whiting / Grilled Skewered Prawns / Whole Baby Barramundi / Fried Squid / Iceberg and Radish Salad/ Fries / Tartare Sauce, Sweet and Sour Chilli Dipping sauce.

### **Southern rock lobster**

**Half/Full Lobster** \$145/\$285

Natural/Herb Butter/Thermidor, all served with chips, rocket and apple Salad.

### **Sides**

**Iceberg Salad** - Eschalots, Radish, Preserved Lemon Dressing - \$15

**Spiced Roasted Cauliflower** - Romesco Sauce, Pecorino Cheese - \$16

**Fries** - Aioli - \$10

### **Desserts**

**Raspberry and Pistache Semifreddo**, Pistache

Brittles - \$12 (GF)

**Orange Crème Caramel** - \$12 (GF)

**Callebaut Chocolate Mousse**, coconut crumb, raspberry - \$12(GF)

### **Kids**

**Fish and Chips**, tomato sauce \$20

**Linguine Napolitana**, Parmesan \$20

Please be aware that we apply weekend surcharge of 5% and public holiday surcharge of 10%.  
Platters and Lobsters will not be eligible for deals / promotional offers. POR - Price on Request,  
(V) Vegetarian, (VEG) Vegan, (GF) Gluten Free, (NF) Nut Free, (DF) Dairy Free