

# Valentine Day

## SPECIAL MENU

### COFFIN BAY OYSTERS

**NATURAL**(COCKTAIL SAUCE)

\$28(1/2 DOZ) \$55(DOZ)

**CUCUMBER CAVIAR**, LIME, PASSIONFRUIT, TOBIKO

\$30(1/2 DOZ) \$58(DOZ)

### ENTRÉE

**WARM SOURDOUGH** (DF ON REQUEST)

12.0

Black Garlic Balsamic, Dukkha, Extra Virgin Olive Oil

**TOMATO BRUSCHETTA**

18.90

vine, Ripened Tomato, Basil Leaves, Garlic Balsamic Glaze

**BURRATA CHEESE** (V) (GF ON REQUEST)

28.0

Tomato Olive Salsa, Lemon Oil, Baby Spinach, Toasted Artisan Breads

**CRISPY SOFT-SHELL CRAB**

28.0

Baby Rocket Orange & Fennel Salad, Chipotle Aioli, Fresh Lime

**SALT & PEPPER CALAMARI** (GF ON REQUEST)

28.0

Thai Salad, Lime Chilli Dressing

**KING PRAWN COCKTAIL**

30.0

Whipped Avocado, Baby Cos, Mary Rose, Fresh Lemon

### MAINS

**KING GEORGE WHITING FILLET**

46.0

Choice of Grilled/Crumbed/Beer Battered with Fries, Greek Salad & lemon.

**SAMMY'S FAVOURITE**

57.0

King George whiting & Garfish, Grilled Prawns, Salt & Pepper Calamari, Citrus Hollandaise with Fries, Greek Salad & lemon

**GARFISH**

42.0

Choice of Grilled/Crumbed/Beer Battered with Fries, Greek Salad & lemon.

**FRESH MARKET FISH OF THE DAY**

P.O.R

(Kindly ask friendly staff regarding the special of the day)

**FILLET STEAK MEDALLION** (GF)

59.0

Garlic Rosemary Desiree Potatoes, Roasted Jalapeno Salsa, King Prawns, Barossa Chorizo, Trio Peppercorn Sauce

### PASTA

**NERO MARINARA**

48.0

Prawns, Calamari, Black Mussels, Scallops, Garlic, Fresh Tomato, Fresh Basil, Chilli

## PLATTER

**SEAFOOD PLATTER** (GRILLED/GF ON REQUEST) **195.0**

SA King Prawns (Cold) / Grilled King Prawns / Soft Shell Crab / Coffin Bay Natural Oysters / Fried Squid / Crumb Flathead / whole Barramundi / Pickled Calamari / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise

**DELUXE PLATTER** (GRILLED/GF ON REQUEST) **P.O.R**

Southern Rock Lobster / SA King Prawns (Cold) / Soft Shell Crab / Coffin Bay Natural Oysters / Scallops / Fried Squid / Crumb Flathead / Crumb Whiting / whole Barramundi / Pickled Calamari / Grilled King Prawns / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise

**SAMMY COLD COLLATION OF SEAFOOD** **P.O.R**

Coffin bay Oysters, Prawn Cutlets, Pickled Calamari, Marinated New Zealand Mussels, Natural SA Crayfish half or full, Greek Salad, Tartare Sauce, Citrus Hollandaise

## SOUTHERN ROCK LOBSTER

**HALF / FULL LOBSTER** **P.O.R**

Natural / Garlic Herb Butter / Thermidor/ Sauce Mornay, Fries, Chef Salad

## SIDES

**Greek Salad** **15.0**

Lemon & Oregano Dressing

**Broccolini** **14.0**

with toasted almond

**Fries** **10.0**

with Garlic Aioli

## KIDS

**Fish and Chips**, Tomato sauce **20.0**

**Casarecce Napolitana**, Parmesan **20.0**

## DESSERTS

**Callebaut Chocolate Mousse** **16.0**

White and Dark Chocolate Pearl, Berry Coulis (GF)

**Citrus Tart** **16.0**

White Chocolate & Raspberry Mascarpone, Limoncello Syrup Gelato

**Ice Cream Sundae** with Berries **12.0**

**Affogato** **12.0**

Ice Cream, Coffee Shot

**Affogato with Your Choice of Liqueur** **18.0**

Kahlua

Baileys

Frangelico

Tia Maria

## TEA & COFFEE

Mochaccino	6.0
Café Latte	6.0
Cappuccino	6.0
Hot Chocolate	6.0
Chai Latte	6.0
Long Black	6.0
Espresso	6.0
Macchiato	6.0
Iced Coffee	6.0
English Breakfast	6.0
Earl Grey	6.0
Green Tea	6.0
Chamomile	6.0
Lemon & Ginger	6.0
Pot to Share	11.0

(ANY EXTRAS OR UPGRADES PLUS \$1)

## DESSERT WINE

Is available upon request, please ask friendly staff for options.

P.O.R