

BREADS

Crispy bread	8.9
<i>Served with garlic & herb butter or dukkah with olive oil</i>	
Trio of dips	15.9
<i>Chef's selection of homemade dips served with lightly toasted warm pita bread</i>	
Bruschetta	13.9
<i>Tomato, Spanish onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread</i>	

OYSTERS – COFFIN BAY SA

½ dozen natural oysters (GF)	18.9
1 dozen natural oysters (GF)	29.9
½ dozen oysters of your choice	25.9
1 dozen oysters of your choice	36.9
– <i>lemon thyme flavoured beer battered oyster</i>	
– <i>Oyster kilpatrick</i>	
– <i>Caviar oyster (GF)</i>	
– <i>Sesame seaweed salad & chilli balsamic oyster</i>	

Sparkling Clover Hill Cuvee *G 10.9 Btl 59.0*

Wilson Polish Hill River Riesling *G 12.9 Btl 49.0*

TO SHARE

Seafood Tasting Plate	49.9
<i>Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments</i>	
<i>Robert Oatley Signature Series Sauvignon blanc - Margaret River WA</i>	<i>G 10.9 Btl 39.0</i>
Boston Bay Mussel Pot	33.9
<i>Whole black mussels, steamed with a white wine, garlic cream sauce served with crispy bread</i>	
<i>Bremerton 'Mollie and Merle' Verdelho - Langhorne Creek SA</i>	<i>Btl 32.0</i>
Bucket of SA King Prawns (GF)	39.9
<i>Succulent king prawns in shell served with housemade seafood sauce and fresh lemon</i>	
<i>The Lane Vineyard 'Block 10' Sauvignon blanc - Adelaide Hills SA</i>	<i>G 9.9 Btl 36.0</i>

ENTREE

Whitebait	14.9
<i>Salt & pepper whitebait, lightly fried, served with dill and lemon aioli</i>	
<i>Robert Oatley Signature Series Sauvignon blanc - Margaret River WA</i>	<i>G 10.9 Btl 39.0</i>
Scallops	E: 21.9 M: 39.9
<i>Lemon mustard caper butter sauce with bacon lardons on cauliflower puree</i>	
<i>Sparkling Clover Hill Cuvee</i>	<i>G 10.9 Btl 59.0</i>
Salt and Pepper SA Squid	E: 17.9 M: 34.9
<i>Served on a bed of mixed lettuce with housemade sweet chilli sauce</i>	
<i>Giesen Estate Sauvignon blanc - Marlborough NZ</i>	<i>G 9.9 Btl 36.0</i>
Australian Garlic Prawns	E: 23.9 M: 42.9
<i>Tossed in a white wine and garlic cream sauce, served with Kaffir lime pilaf</i>	
<i>Pikes 'Traditionale' Riesling - Clare Valley SA</i>	<i>Btl 46.0</i>
Soup of the day	Price available on request
<i>Please ask our friendly staff for Chef's soup of the day</i>	

MAINS

Seafood Bouillabaisse	42.9
<i>SA Kingfish, Boston Bay mussels, prawn cutlet and squid in a fennel, tomato and pernod broth served with crispy bread</i>	
<i>Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR</i>	<i>Btl 74.0</i>
Tasmanian Atlantic Salmon	38.9
<i>A warm beetroot, cherry tomato, feta cheese, crispy kale and radish salad with crispy noodles and balsamic reduction</i>	
<i>Pikes 'Luccio' Sangiovese Rose - Clare Valley SA</i>	<i>G 8.9 Btl 34.0</i>
Grilled SA King George Whiting	39.9
<i>Locally sourced King George whiting served on a bed of lentil and quinoa salad with fresh tomatoes, cucumber and Spanish onion tossed with honey mustard dressing</i>	
<i>Wilson 'Polish Hill River' Riesling - Clare Valley SA</i>	<i>G 12.9 Btl 49.0</i>

South Australian Favourite

Aussie Favourite 39.9
Crumbed King George whiting, grilled prawn skewer and salt & pepper squid served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Robert Oatley Signature Series Sauvignon blanc - Margaret River WA **G 10.9 Btl 39.0**

Battered King George Whiting 39.9
Beer battered and served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Wilson 'Polish Hill River' Riesling - Clare Valley SA **G 12.9 Btl 49.0**

Battered Flathead Fillet 39.9
Lemon herb battered flathead served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Pikes 'Traditionale' Riesling - Clare Valley SA
Btl 46.0

PASTA (GF & Vegetarian options available on request)

Pappardelle Marinara 35.9
Boston Bay mussels, prawn cutlet, squid and salmon in a white wine, spinach, tomato And chilli sauce finished with olive oil, parsley
Robert Oatley Signature Series Pinot Noir - Yarra Valley VIC **G 8.9 Btl 34.0**

Pappardelle Puttanesca 26.9
Kalamata olives, capers, tomato, garlic and chilli finished with olive oil, spinach, onion parsley
The Lane Vineyard 'Block 2' Pinot Gris - Adelaide Hills **G 9.9 Btl 36.0**

From the Grill

Rib Eye – 400gms Black Angus Grass – fed 49.9
Chargrilled Rib Eye served with crushed kipler potatoes, broccolini, cherry tomato and red wine jus
Bremerton 'Old Adam' Shiraz - Langhorne Creek SA **Btl 89.0**

PLATTERS

Deluxe Platter

Price available on request

Natural Lobster, garlic prawns, battered whiting, chilli & smoked salmon mussels, fresh king prawns, natural oysters, smoked salmon, grilled scallops, salt & pepper calamari, crumbed calamari served with chips and Greek salad

Champagne Piper-Heidsieck Cuvée Brut NV - Reims FR

G14.9

Btl 79.0

Chilled Platter

Price available on request

Natural Lobster, Natural oysters, fresh king prawns, chilli & smoked salmon mussels and smoked salmon served with Greek salad

Pikes 'Traditionale' Riesling - Clare Valley SA

Btl 46.0

Sammy's Platter

169.9 for 2 person

(84.9 for every extra person)

Grilled king prawns, grilled scallops, battered flathead, grilled King George whiting, crumbed calamari, salt and pepper calamari, smoked salmon, fresh king prawns, chilli & smoked salmon mussels, oysters natural all served with chips and Greek salad

The Lane Vineyard 'Block 2' Pinot Gris - Adelaide Hills

G 9.9

Btl 36.0

Aussie Platter

159.9 for 2 person

(79.9 for every extra person)

Battered flathead, crumbed King George whiting, grilled king prawns and calamari, fresh king prawns, smoked salmon, chilli & smoked salmon mussels, grilled scallops, natural oysters all served with chips and Greek salad

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA

G10.9

Btl 39.0

Grilled Seafood Platter

Price available on request

Grilled king prawns, garlic prawns, grilled scallops, Kilpatrick oysters, gratinated mussels, grilled King George whiting and grilled Lobster with garlic butter all served with sweet potato chips and Greek salad

The Lane Vineyard 'Block 1A' Chardonnay - Adelaide Hills SA

G 9.9

Btl 36.0

Alterations to platters may incur additional charge, please ask our friendly staff for assistance. All platters are minimum 2 people & prices may change based on seafood prices

WHOLE LOBSTER (SEASONAL)

Natural (GF)	Price available on request
<i>Served with Garden salad</i>	
<i>Champagne Piper-Heidsieck Cuvée Brut NV - Reims FR</i>	<i>G14.9</i>
<i>Btl 79.0</i>	
Mornay	Price available on request
<i>Traditional style, oven baked with gratinated cheese served with Garden salad</i>	
<i>Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR</i>	<i>Btl 74.0</i>
Thermidor	Price available on request
<i>Mornay style, flamed with brandy and Dijon mustard served with Garden salad</i>	
<i>Hancock & Hancock Grenache Rose - McLaren Vale SA</i>	<i>G 9.9 Btl 36.0</i>

SIDES + EXTRAS

Chips & Aioli	6.9
Sweet Potato Chips & Aioli	8.9
Kalamata olives marinated in fennel & chilli	4.9
Greek Salad	9.9
Lentil & Quinoa Salad	9.9
Green Vegetables	9.9

CHILDREN'S MENU

(12 Yrs. or younger)

Battered or Grilled Flathead fillets	17.9
<i>Served with chips or salad with tomato sauce</i>	
Crumbed Calamari	14.9
<i>Served with chips or salad with tomato sauce</i>	
Chicken Nuggets	14.9
<i>Served with chips or salad with tomato sauce</i>	

Grilled Chicken tenderloins 18.9
Served with salad, honey mustard dressing and lemon

Pappardelle Bolognese 15.9
Beef mince cooked in neapolitan sauce and basil

DESSERTS

White Chocolate Panacotta 16.9
Served with berry compote and whipped cream
Sweet wine Rymill Botrytis Traminer Coonawarra SA G 4.9 Btl 34.0

Cookie and Cream Cheese Cake
16.9
With Kahlua and cookie dough icecream
Sweet wine Rymill Botrytis Traminer Coonawarra SA G 4.9 Btl 34.0

Sorbet of the Day (GF & V) 15.9
Ask your wait staff for today's flavours

Ice Cream Sundae 9.9
Choice of chocolate fudge, butterscotch or raspberry couli

Coffee & Petit Four 9.9
Your choice of coffee with bite size choux pastry

ENTREE

Whitebait	14.9
<i>Fennel scented whitebait, lightly fried, served with dill and lemon aioli</i>	
<i>Robert Oatley Signature Series Sauvignon blanc - Margaret River WA</i>	<i>G 10.9 Btl 39.0</i>
Scallops	E: 21.9 M: 39.9
<i>Seafood velote with cream and chives</i>	
<i>Sparkling Clover Hill Cuvee</i>	<i>G 10.9 Btl 59.0</i>
Salt and Pepper SA Squid	E: 17.9 M: 34.9
<i>Served on a bed of mixed lettuce with housemade sweet chilli sauce</i>	
<i>Giesen Estate Sauvignon blanc - Marlborough NZ</i>	<i>G 9.9 Btl 36.0</i>
Australian Garlic Prawns	E: 23.9 M: 42.9
<i>Tossed in a white wine and garlic cream sauce, served with Kaffir lime pilaf</i>	
<i>Pikes 'Traditionale' Riesling - Clare Valley SA</i>	<i>Btl 46.0</i>
Soup of the day	Price available on request
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MAINS

Seafood Bouillabaisse	42.9
<i>SA Kingfish, Boston Bay mussels, prawn cutlet and squid in a fennel, tomato and pernod broth served with crispy bread</i>	
<i>Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR</i>	<i>Btl 74.0</i>
Tasmanian Atlantic Salmon	38.9
<i>Seared fillet served on a bed of red cabbage, apple with honey mustard dressing</i>	
<i>Pikes 'Luccio' Sangiovese Rose - Clare Valley SA</i>	<i>G 8.9 Btl 34.0</i>
Grilled SA King George Whiting	39.9
<i>Locally sourced King George whiting served on a bed of lentil and quinoa salad with fresh tomatoes, cucumber and Spanish onion tossed with honey mustard dressing</i>	

South Australian Favourite

Aussie Favourite 39.9
Crumbed King George whiting, grilled prawn skewer and salt & pepper squid served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Robert Oatley Signature Series Sauvignon blanc - Margaret River WA G 10.9 Btl 39.0

Battered King George Whiting 39.9
Beer battered and served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Wilson 'Polish Hill River' Riesling - Clare Valley SA G 12.9 Btl 49.0

Battered Flathead Fillet 39.9
Lemon herb battered flathead served with a pickled fennel, orange and radicchio salad, chips and tartare sauce
Pikes 'Traditionale' Riesling - Clare Valley SA
Btl 46.0

PASTA (GF & Vegetarian options available on request)

Pappardelle Marinara 35.9
Boston Bay mussels, prawn cutlet, squid and salmon in a white wine, spinach, tomato And chilli sauce finished with olive oil, parsley
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The Lane Vineyard 'Block 2' Pinot Gris - Adelaide Hills G 9.9 Btl 36.0

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Chargrilled Rib Eye served with dauphinoise potatoes, broccolini, cherry tomato and red wine jus
Bremerton 'Old Adam' Shiraz - Langhorne Creek SA Btl 89.0

PLATTERS

Deluxe Platter

Price available on request

Natural Lobster, garlic prawns, battered whiting, chilli mussels, fresh king prawns, natural oysters, smoked salmon, grilled scallops, salt & pepper calamari, crumbed calamari served with chips and Greek salad

Champagne Piper-Heidsieck Cuvée Brut NV - Reims FR

G14.9

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The Lane Vineyard 'Block 2' Pinot Gris - Adelaide Hills

G 9.9

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159.9 for 2 person

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Battered flathead, crumbed King George whiting, grilled king prawns and calamari, fresh king prawns, smoked salmon, chilli mussels, grilled scallops, natural oysters all served with chips and Greek salad

Robert Oatley Signature Series Sauvignon blanc - Margaret River WA

G10.9

Btl 39.0

Grilled Seafood Platter

Price available on request

Grilled king prawns, garlic prawns, grilled scallops, Kilpatrick oysters, gratinated mussels, grilled King George whiting and grilled Lobster with garlic butter all served with sweet potato chips and Greek salad

The Lane Vineyard 'Block 1A' Chardonnay - Adelaide Hills SA

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Btl 36.0

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Mornay <i>Traditional style, oven baked with gratinated cheese served with Greek salad</i> <i>Domaine Joseph Drouhin 'Vaudon' Chablis Chardonnay - Bourgogne FR</i>	Price available on request <i>Btl 74.0</i>
Thermidor <i>Mornay style, flamed with brandy and Dijon mustard served with Greek salad</i> <i>Hancock & Hancock Grenache Rose - McLaren Vale SA</i>	Price available on request <i>G 9.9</i> <i>Btl 36.0</i>

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Grilled Chicken tenderloins 18.9
Served with salad, honey mustard dressing and lemon

Pappardelle Bolognese 15.9
Beef mince cooked in neapolitan sauce and basil

DESSERTS

White Chocolate Panacotta 16.9
Served with berry compote and whipped cream
Sweet wine Rymill Botrytis Traminer Coonawarra SA G 4.9 Btl 34.0

Chocolate Brownie (GF & V) 15.9
Served with vanilla ice cream and warm chocolate fudge
Bremerton 'Mistelle' Fortified Chardonnay Langhorne Creek SA G 4.9 Btl 34.0

Sticky Date Pudding 15.9
Served with vanilla ice cream and warm butterscotch sauce
Sweet wine Rymill Botrytis Traminer Coonawarra SA G 4.9 Btl 34.0

Sorbet of the Day (GF & V) 15.9
Ask your wait staff for today's flavours

Ice Cream Sundae 9.9
Choice of chocolate fudge, butterscotch or raspberry couli

Coffee & Petit Four 9.9
Your choice of coffee with bite size choux pastry

