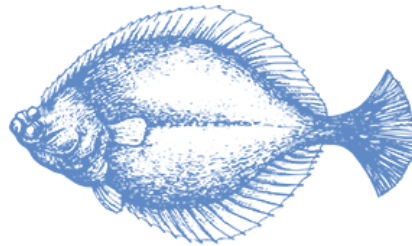


Proof Only



SAMMYS

Wine List - Cocktails
& Beverages

Sparkling & Champagne by the Glass	150ml	250ml
The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills SA	12.0	
Aurelia Prosecco 200ml, Australia	16.0	
Yves Premium Cuvée 200ml, Yarra Valley VIC	16.0	
Hancock & Hancock Sparkling Shiraz 200ml, McLaren Vale SA	16.0	
Piper-Heidsieck Cuvée Brut NV, Reims FR	25.0	

White Wines by the Glass	150ml	250ml
Pikes 'Traditionale' Riesling, Clare Valley SA	16.0	20.0
Wicks Estate Sauvignon Blanc, Adelaide Hills SA	12.0	16.0
Giesen 'Vineyard Selection' Sauvignon Blanc, Marlborough NZ	12.0	16.5
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	18.0	25.0
Finsterre Chardonnay, McLaren Vale SA	16.0	20.0
Pikes 'Luccio' Pinot Grigio, Clare Valley SA	12.0	16.5
Bremerton Fiano, McLaren Vale SA	12.0	16.5
Fiore Pink Moscato, South East Australia	11.0	16.0

Red Wines by the Glass	150ml	250ml
Gemtree 'Luna de Fresa' Rosé, McLaren Vale SA	13.0	17.5
Rockburn 'Devil's Staircase' Pinot Noir, Central Otago NZ	14.0	18.0
Willunga 100 Grenache, McLaren Vale SA	12.5	17.0
Robert Oatley Signature Series GSM, McLaren Vale SA	12.5	17.0
Gemtree 'Uncut' Shiraz, McLaren Vale SA	14.0	18.0
Metala Cabernet Sauvignon, Langhorne Creek SA	13.0	17.5
Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley SA	14.0	18.5

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Sparkling Wine

bottle

The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills SA

54.0

Cheeky and sassy Blanc de Blanc Bubbles! Light, easy drinking aperitif style sparkling with a tight bead of cleansing fizz. Citrus and orchard fruit crunchiness from the all-Chardonnay base with a hint of toffee apple fruit sweetness. Elegance, finesse, minerality and balance.

Hancock & Hancock Shiraz Cuvée, McLaren Vale SA

48.0

Dark berry fruit aromas, sweet plum and spicy flavours, silky tannins and a rich, velvety smooth palate.

IL Fiore DOC Prosecco, Veneto Italy

46.0

Aromas of mountain flowers, hints of ripe, golden apple. Dry, soft and flavoursome, fruity, harmonious finish.

Hentley Farm Blanc de Noir, Barossa Valley SA

58.0

Pale salmon in colour. Intense aromas of fresh strawberries, raspberries and lemon juice with underlying green apple peel. The palate is full yet fresh, with persistent length and perfectly balanced acidity which leaves a crisp, dry finish.

Champagne

bottle

Piper-Heidsieck Cuvée Brut NV, Reims FR

120.0

Notes of almond and fresh hazelnut accompany the precise ascent of its bubbles. It is lively, subtle and light, leaving a deliciously incisive sensation of smoothness, marked by the pureness of fresh pear and apple and a delicate hint of citrus fruits.

Charles Heidsieck Brut Reserve, Reims FR

195.0

A golden Champagne, with persistent effervescence. A nose that is both complex and delicious.

Riesling

bottle

Robert Oatley Signature Riesling, Great Southern WA

46.0

Reflecting an outstanding vintage in Western Australia's leading riesling region, this is a softly textured, crisp, dry, lemon-lime fruited wine with a fine line of acidity.

Pikes 'Traditionale' Riesling, Clare Valley SA

56.0

Pristine aromas of lime, lemon and grapefruit dominate initially, with some gentle floral notes kicking in behind these. Maybe just a suggestion of wet slate/stones too. Very typical and very attractive. Fresh, crisp and dry as it always is upon release.

Hentley Farm Riesling, Eden Valley SA

50.0

Citrus fruit leads the nose with aromatics like lime and lemon curd really shining. Secondary tropical characters such as passionfruit and guava provide more intensity and combine with a slight herbal influence. A very fine palate with crisp acid through the middle and textural elements providing the

Sauvignon Blanc

bottle

Wicks Estate Sauvignon Blanc, Adelaide Hills SA

46.0

Offering aromas of crisp green apple and tropical fruits, it's perfectly balanced by a lively palate and elegant, clean finish. Essentially, it's what we like to call the Federer of Sauvs—cool, controlled and always the diplomat.

Giesen 'Vineyard Selection' Sauvignon Blanc, Marlborough NZ

48.0

Zesty, vibrant, rich tropical fruit, kaffir lime, lemon grass and herbs. Generous fruit, juicy acid, fresh, dry finish.

The Lane Vineyard Sauvignon Blanc, Adelaide Hills SA

52.0

A signature of Adelaide Hills style and balance. Dialed up tropical aromatics on a racy backbone of refreshing acidity. Gooseberry, green melon, blackcurrant leaf and citrus fruits with a beautiful full tropical nose. Just add sunshine and good company!

Shaw & Smith Sauvignon Blanc, Adelaide Hills SA

72.0

Showing lemon, lime and pink grapefruit aromas and real persistence of flavour. Great balance with bright acidity.

Cape Mentelle Sauvignon Blanc Semillon, Margaret River WA

60.0

Aromas of green apple skin, lifted orange blossom and green papaya, with hints of passionfruit, white peach and nectarine. On the palate intense flavours of ripe apple, juicy lemon, and lemon curd tart provide good weight and length with a creamy texture showing ample width.

Chardonnay

bottle

Chapel Hill Abacus Chardonnay, McLaren Vale SA

48.0

Classic Chardy - white stone fruit, red apple skin and lemon zest. A creamy palate with a long citrusy finish.

Oakridge 'Yarra Valley' Chardonnay, Yarra Valley VIC

65.0

Aromas of white citrus blossom, white stone fruit and grapefruit, with flecks of gunflint, and hints of fresh nuts, almond meal, and white peach skin. The palate is poised with a lovely shape. The bright acid line running through keeps everything in its place and providing drive and length. Solids fermentation providing texture and layers to the wine. Driven, precise, balanced and complex.

Finisterre Chardonnay, Margaret River WA

55.0

Complex and restrained. Roasted nuts and nougat. Underlying citrus blossom. Ample texture. Long fine acidity.

Albert Bichot Petit Chablis, Chablis FR

95.0

This highly refreshing wine features notes of apple, lemon and pleasingly minerality. The palate is round and generous with nice nervousness.

Other Whites / Blends

bottle

Philip Shaw 'The Gardener' Pinot Gris, Orange NSW

48.0

The Gardener is fresh and vibrant. It is light straw yellow in colour with a vibrant bouquet and alluring palate. Orange blossom, juicy nashi pear and fresh citrus line. It is an expressive, bright wine with finely textured palate.

Pikes 'Luccio' Pinot Grigio, Clare Valley SA

46.0

Light and fresh on the palate, displaying crisp flavours of apple skins and melon. Finishing pleasingly dry with just a subtle hint of minerality.

Fiore Pink Moscato, Australia

40.0

Aromas of rose water, spicy poached pears and jasmine. Fresh, pomegranate sweetness and a fine spritz.

Bremerton Fiano, Langhorne Creek SA

48.0

Aromatic, intensely flavoured, fresh lifted citrus curd notes balanced by a textural nuttiness and fresh acidity.

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Rosé

bottle

Marquis de Pennautier Rosé, Pays d'Oc FR

42.0

This wine is vibrant and lively, with distinct stylish and stony minerality and delicate red berries flavors. The acidity results in a crisp, crunchy and zesty delicate finish.

Gemtree 'Luna de Fresa' Rose, McLaren Vale SA

46.0

Aromas of rose water, cumquat and strawberry. Strawberry, cherry and lychee on the palate. Soft, textural, easy drinking, best served chilled.

Pinot Noir

bottle

Oakridge 'LVS' Pinot Noir, Yarra Valley VIC

72.0

There is an immediate explosion of fruit aromas on the nose, with dark cherry, blackberry and pomegranate. The palate displays a lush and layered density of fruit with dark cherry and red berry flavours with plush fruit tannins woven in adding complexity. There is a soft yet bright acid line providing drive and length to wine before the classic fantail finish of a great Yarra Pinot Noir.

Rockburn 'Devil's Staircase' Pinot Noir, Central Otago NZ

50.0

The flavours are practically immoral, full of black Doris plums, blueberries and bramble fruit, and will leave you with an insatiable desire for more.

The Lane Pinot Noir, Adelaide Hills SA

52.0

A cool-climate Pinot Noir with lifted aromas of blackberry and roasted beetroot. A focused palate of Morello cherry, hints of game and spice with persistent, fine tannins

Joseph Drouhin Laforet Pinot Noir, France

95.0

A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

Other Reds / Blends

bottle

Willunga 100, McLaren Vale SA

48.0

Vibrant, perfumed Grenache with classic raspberry, rose petals and fragrant notes with soft tannin.

Elvarado Tempranillo Grenache, McLaren Vale SA

46.0

Perfumed and lifted, with bright fruit notes of pomegranate, violets and a hint of spice. Medium bodied, savoury and rich with cherry and red berry notes, finishing with framed silky tannins around a fine boned structure.

Robert Oatley Signature Series GSM, McLaren Vale SA

48.0

Macerated red fruits and musk from grenache, structure and longevity via shiraz, mourvèdre's gamey notes and minerality.

Quilty & Grandsen Merlot, Orange NSW

45.0

Deep red with purple edges. Cherries and redcurrants. Elegant and robust. Richly flavoured with violets and cherries.

Domaine de Beurenard Cotes du Rhone, Cotes du Rhone FR

72.0

Offers a delicate and supple texture, a deep and juicy fruit with refreshing notes of Provencal herbs for immediate pleasure

Cabernet Sauvignon

bottle

Rymill Classic Cabernet Sauvignon, Coonawarra SA

65.0

A lifted palate with lively flavours of dark cherries, raspberry leaf and spicy notes of butter toffee, mocha and vanilla. These flavours run the length of the palate along with elegant tannins, making this wine incredibly appealing.

Metala Cabernet Sauvignon, Langhorne Creek SA

48.0

Classic varietal characters of the region and vineyard with bright blackcurrants and blackberries with a touch of nettle and a hint of earthiness. A generous and robust Cabernet Sauvignon complete with all the varietal characteristic expected of Langhorne Creek.

Shiraz

bottle

Gemtree 'Uncut' Shiraz, McLaren Vale SA

52.0

Generous, layered, bright and textural. Intense aromas of blueberry, mulberry and spiced vanilla oak. Rich, lively fruit, cocooned by oak and balanced acidity.

Finisterre Shiraz, McLaren Vale SA

75.0

Blueberry and blackberry, plump and juicy, savoury spiced. Driving, supple tannins.

Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley SA

52.0

Profile: Plum | Toffee Apple | Pink Peppercorn | Raspberries. Texture: Soft even tannins | Bight Acidity | Outstanding purity of fruit and balance.

Bremerton No Preservative Shiraz, Langhorne Creek SA

56.0

Rich, ripe and vibrant with concentrated plum and a silky texture. Second release of this wine.

Hentley Farm The Beauty Shiraz, Barossa Valley SA

130.0

Red fruits, white florals and tropical stone fruits. Red and blue fruits, strong spice, complexity, green peppercorn. Soft, subtle tannin, broad, savoury finish.

ZERO %

bottle

Henkell Trocken 0% 200ml Piccolo, Germany

11.0

Fine fruits such as pear, apple and peach, with light notes of vanilla. Fruity and fresh, fine citrus fruits, lingers on the palate.

Signature Cocktail

Blue Devil	21.0
Vodka, Blue Curacao, Peach Schnapps, Orange Juice, Pineapple Juice	
South Side	19.0
Hendricks Gin, Lemon Juice, Sugar Syrup	
Clover Club	21.0
Gin, Raspberry Syrup, Lemon Juice, Egg White, Sugar Syrup	
Passionfruit Margarita	21.0
Tequila, Cointreau, Lime Juice, Passionfruit Puree	
Sammys Spritz	20.0
Elderflower Syrup, Sparkling wine, Lime Juice, Mint	
Strawberry Mojito	20.0
White Rum, Strawberries, Mint, Sugar Syrup	
Flatwhite Tini	21.0
Baileys, Vodka, Kahlua, Fresh Espresso, Sugar Syrup	
Tiramisu	22.0
Disaronno, Cream de Cacao, Espresso, Sugar Syrup, Choco powder	

Classic Cocktail

Negroni	21.0
Gin, Campari, Antica Formula	
Spiced Old Fashion	22.0
Scotch, Bitters & Spiced Syrup	
Cosmopolitan	20.0
Vodka, Cointreau, Cranberry Juice	
Aperol Spritz	19.0
Aperol, Sparkling Wine, Soda water	
Espresso Martini	20.0
Vodka, Kahlua, Fresh Espresso, Sugar Syrup	
Long Island Iced tea	24.0
Gin, Tequila, Vodka, Rum, Triple Sec, Lime Juice, Pepsi	
Martini	22.0
Vodka or Gin, Dry Vermouth	

Mocktail

Apple Spritz	14.0
Seedlip Spiced, Elderflower Cordial, Apple Juice, Bitters & Ginger Ale	
Spiced Cosmopolitan	14.0
Seedlip Spiced, Cranberry, Grapefruit, Lime Juice & Sugar Syrup	
Berries Spritz	14.0
Grapefruit, Raspberry Cordial, Fresh Berries & Bitters	

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Bottled Beer

Hahn Super Dry	bottle	11.0
Corona		11.0
Peroni		11.0
Asahi		11.0
James Boags		11.0
Hahn Light		11.0
Heineken Zero %		11.0

Cider

Somersby Apple Cider	bottle	12.0
Somersby Pear Cider		12.0

Tap Beer Selection

Please ask friendly staff for what's available

Schooner	11.0
Pint	13.0
Jug	36.0

Schweppes Soft Drinks & Juices 7.5

Ginger Ale	Ginger Beer
Tonic Water	Pepsi
Pepsi Max	Lemonade
Sunkist	Lemon, Lime & Bitters
Soda Water	Apple Juice
Orange Juice	Grapefruit Juice
Cranberry Juice	Pineapple Juice

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Spirits

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Hendricks	14.0	Bombay Sapphire	13.0
78 Degree	14.0	Tanqueray	12.0

Whiskey & Bourbon

Glenfiddich 12yo	15.0	Johnnie Walker Black Label	14.5
Wild Turkey	13.0	Jim Beam	11.5
Chivas Regal	14.0	Jameson	12.5
Canadian Club	13.0		

Vodka

Grey Goose	14.0	Smirnoff	12.0
78 Degree	13.0		

Tequila & Rum

Jose Curevo Tradicional Silver	12.0	Sailor Jerry	12.0
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Cognac

Hennessey VSOP	17.0	Courvoisier	15.0
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Tawny/Port Wine

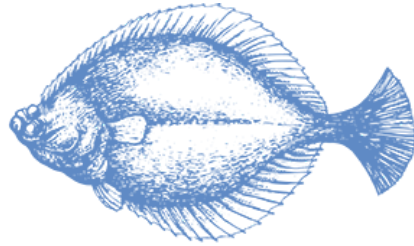
Penfold Club Tawny			11.0
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Water

Voss Sparkling			10.5
Voss Still			10.5

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Proof Only



SAMMYS

Menu

Coffin Bay Oysters

Natural (Cocktail Sauce)	(½ doz) 26.0	(doz) 50.0
Sammys Kilpatrick	(½ doz) 28.0	(doz) 55.0
Garlic, Butter & Chilli	(½ doz) 28.0	(doz) 55.0
Cucumber Caviar, Lime, Passionfruit, Tobiko	(½ doz) 30.0	(doz) 58.0

Entrée

Warm Sourdough (DF on request)	12.0
Black garlic balsamic, dukkha, extra virgin olive oil	
Garlic & Herb Parmesan Focaccia, Gremolata (GF on request)	16.0
Tomato Bruschetta	18.9
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	
Seared Scallops	28.9
Pink lady apple slaw, cider cream, crisp prosciutto wafer	
Antipasto (GF on Request)	38.0
Pickled calamari, chilli kalamata, roasted chickpea hummus, marinated NZ mussels, warm ciabatta	
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	
Seafood Selection (GF on Request)	65.0
Soft-shell crab, salt & pepper calamari, prawn cutlets, pickled calamari, half shell NZ mussels, home made dips and warm ciabatta.	

Mains

SA 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	
Atlantic Salmon (GF)	44.0
Wasabi avocado smoothie, crisp enoki, pickled cucumber, pink ginger, flying fish roe	
Fresh Market Fish of the Day	POR
Kindly ask friendly staff regarding the special of the day	
SA Chilli Mussels (GF on Request)	38.0
Pot steamed in white wine, chilli, garlic, fresh tomato, basil leave, toasted bread	
Fillet Steak Medallion (GF)	59.0
Garlic rosemary, desiree potatoes, roasted jalapeno salsa, king prawns, trio peppercorn sauce	
Murray Valley Pork Belly (GF)	42.0
Asian green, seared sea scallop, sichuan chilli glaze, toasted shallot, spring onion chilli salsa	

Pasta

Nero Marinara	48.0
Prawns, calamari, black mussels, scallops, garlic, white wine, extra virgin oil,lemon, fresh basil and chilli	
Casarecce Pasta	40.0
Button mushroom, baby spinach, tomato, white wine, cream, parmesan (chilli optional)	

Platter

Seafood Platter (Grilled/GF on Request)	195.0
Marinated King Prawns / Grilled King Prawns / Soft Shell Crab / Pickled NZ Mussels / Coffin Bay Natural Oysters / Fried Squid / Crumb Garfish / whole Barramundi / Pickled Calamari / Chilli Mussels / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise	
Deluxe Platter (Grilled/GF on Request)	P.O.R
Southern Rock Lobster / Marinated King Prawns / Soft Shell Crab / Pickled NZ Mussels / Coffin Bay Natural Oysters / Scallops / Fried Squid / Crumb Whiting/ Crumb Garfish / whole Barramundi / Pickled Calamari / SA Chilli Mussels / Grilled King Prawns / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise	
Sammy Cold Collation Seafood	P.O.R
Coffin bay Oysters, Prawn Cutlets, Pickled Calamari, Marinated NZ Mussels, Natural SA Crayfish half or full, Greek Salad, Tartare Sauce, Citrus Hollandaise	

Southern Rock Lobster

Half/Full Lobster	POR
Natural / Herb Butter / Thermidor, Sauce Mornay, Fries, Chef Salad	

Sides

Greek Salad Lemon & Oregano Dressing	15.0
Brocolini with toasted almond	14.0
Fries with Garlic Aioli	10.0

Kids

Fish and Chips, Tomato sauce	20.0
Casarecce Napolitana, Parmesan	20.0

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

Desserts

Traditional Tiramisu	16.0
Mocha Anglaise/ Chocolate Shards	
Callebaut Chocolate Mousse (GF)	16.0
White and Dark Chocolate Pearl, Berry Coulis	
Citrus Tart	16.0
White Chocolate & Raspberry Mascarpone, Limoncello Syrup Gelato	
Trio Sorbet	15.0
Ask friendly waiter for today's selection	
Affogato	12.0
Ice Cream, Coffee Shot	
Affogato with Your Choice of Liqueur	18.0
Kahlua, Baileys, Frangelico, Tia Maria, Sambuca	

Tea/coffee

Café Mocha	6.5	English Breakfast	6.5
Café Latte	6.5	Earl Grey	6.5
Cappuccino	6.5	Green Tea	6.5
Hot Chocolate	6.5	Chamomile	6.5
Chai Latte	6.5	Lemon & Ginger	6.5
Long Black	6.5	Pot to Share	11.0
Espresso	6.5		
Macchiato	6.5		
Iced Coffee	6.5		

(Any extras or upgrades. \$1)

Dessert Wine

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

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