

Coffin Bay Oysters

Natural (Cocktail Sauce)	\$26(1/2 doz) \$50(doz)
Sammys Kilpatrick	\$28(1/2 doz) \$54(doz)
Garlic, Butter & Chili	\$28(1/2 doz) \$54(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	
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, Oysters Natural	

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	
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 leaves, Toasted Sourdough	

Fillet Steak Medallion (GF) **59.0**

Garlic Rosemary Desiree Potatoes, Roasted Jalapeno Salsa, King Prawns,
Barossa Chorizo, 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, Fresh Tomato, Fresh Basil, Chilli

Casarecce Pasta **40.0**

Button Mushroom, Baby Spinach, Cherry Tomato, finished with White Wine, Cream & Parmesan (*Chilli Optional*)

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
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 / SA King Prawns (Cold) / Soft Shell Crab / 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 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 / Thermidore, Sauce Mornay, Fries, Chef Salad

Sides

Greek Salad Lemon & Oregano Dressing **15.0**

Broccolini with toasted almond **14.0**

Fries with Garlic Aioli **10.0**

Kids

Fish and Chips, Tomato sauce **20.0**

Casarecce Napolitana, Parmesan **20.0**

Desserts

Traditional Tiramisu	16.0
Mocha Anglaise/ Chocolate Shards (GF)	
Callebaut Chocolate Mousse	16.0
White and Dark Chocolate Pearl, Berry Coulis (GF)	
Citrus Tart	16.0
White Chocolate & Raspberry Mascarpone, Limoncello Syrup Gelato	
Trio Sorbet	16.0
Ask you 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	

Tea/coffee

Mochaccino	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 plus \$1)

Dessert Wine

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

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.