

## Coffin Bay Oysters

**Natural** (Cocktail Sauce)

**\$26(1/2 doz) \$50(doz)**

**Cucumber Caviar, Lime, Passionfruit, Tobiko**

**\$30(1/2 doz) \$58(doz)**

## Entrée

**Warm Sourdough** (DF on request)

**13.0**

Black Garlic Balsamic, Dukkha, Extra Virgin Olive Oil

**Garlic & Herb Parmesan Focaccia, Gremolata** (GF on request)

**16.0**

**Australian 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 Collation** (GF on Request)

**65.0**

Soft-Shell Crab, Salt & Pepper Calamari, Prawn Cutlet, Oysters Natural,

Artisan Bread, Homemade Dips

## Mains

**Australian King George Whiting fillet**

**46.0**

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

**Sammy's Selection**

**57.0**

King George whiting & Market Fish, Grilled Prawn, Salt & Pepper Calamari,

Citrus Hollandaise with Fries, Greek Salad & lemon

**Barramundi Fillet** (GF)

**48.0**

Choo Chee King Prawn, Asian Greens, Coconut Cream, Lemongrass Kafir Lime

**Surf & Turf** (GF)

**59.0**

Garlic Rosemary Desiree Potato, Roasted Jalapeno, Tomato Salsa, King

Prawn, Barossa Chorizo, Trio Peppercorn Sauce

**Nero Marinara**

**48.0**

Prawns, Calamari, Black Mussels, Scallops, Garlic, Fresh Tomato, Fresh Basil (*Chilli Optional*)

**Casarecce Puttanesca**

**40.0**

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

## Platter

**Seafood Platter** (Grilled/GF on Request)

**208.0**

SA King Prawns (Cold) / Grilled King Prawns / Soft Shell Crab / Coffin Bay Natural Oysters /

Seafood Cocktail/ Salt & Pepper Squid / Crumb Market Fish / whole Baby Barramundi / Chef's 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 /

Salt & Pepper Squid / Crumb Whiting/ Crumb Market Fish / whole Barramundi / Seafood Cocktail/ Grilled

King Prawns / Chef's Salad / Fries / Tartare Sauce, Citrus Hollandaise

## Southern Rock Lobster

### Half / Full Lobster

P.O.R

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

## Sides

<b>Greek Salad</b> Lemon & Oregano Dressing	15.0
<b>Broccolini</b> with toasted almond	14.0
<b>Fries</b> with Garlic Aioli	10.0

## Kids

<b>Fish and Chips</b> , Tomato sauce	20.0
<b>Pasta Napolitana</b> , Parmesan	20.0

## Desserts

<b>Ice Cream Sundae</b> Fresh Berries	16.0
<b>Callebaut Chocolate Mousse</b> White & Dark Chocolate Pearl, Berry Coulis (GF)	16.0
<b>Trio Sorbet</b> Ask friendly staff for today's selection	16.0
<b>Affogato</b> Ice Cream, Coffee Shot	12.0
<b>Affogato with Your Choice of Liqueur</b>	18.0
<i>Kahlua</i>	
<i>Baileys</i>	
<i>Frangelico</i>	
<i>Tia Maria</i>	

## Tea/coffee

<b>Mochaccino</b>	<b>6.5</b>	<b>English Breakfast</b>	<b>6.5</b>
<b>Café Latte</b>	<b>6.5</b>	<b>Earl Grey</b>	<b>6.5</b>
<b>Cappuccino</b>	<b>6.5</b>	<b>Green Tea</b>	<b>6.5</b>
<b>Hot Chocolate</b>	<b>6.5</b>	<b>Chamomile</b>	<b>6.5</b>
<b>Chai Latte</b>	<b>6.5</b>	<b>Lemon &amp; Ginger</b>	<b>6.5</b>
<b>Long Black</b>	<b>6.5</b>	<b>Pot to Share</b>	<b>11.0</b>
<b>Espresso</b>	<b>6.5</b>		
<b>Macchiato</b>	<b>6.5</b>		
<b>Iced Coffee</b>	<b>6.5</b>		

(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.**