

## Coffin Bay Oysters

<b>Natural</b>	<b>(½ doz) 26.0 (doz) 50.0</b>
<b>Sammys Kilpatrick</b>	<b>(½ doz) 28.0 (doz) 54.0</b>
<b>Garlic Butter, Lemon &amp; Chilli</b>	<b>(½ doz) 28.0 (doz) 54.0</b>
<b>Cucumber Caviar, Lime, Passionfruit, Tobiko</b>	<b>(½ doz) 30.0 (doz) 58.0</b>

## Entrée

<b>Warm Sourdough (DF on Request)</b>	<b>13.0</b>
Balsamic, Dukkha, Extra Virgin Olive Oil	
<b>Garlic &amp; Herb Parmesan Focaccia, Gremolata (GF on Request)</b>	<b>16.0</b>
<b>S.A Tuna Tartare Lovers</b>	<b>27.0</b>
Fresh coconut water, shallots, chives, pepper	
<b>Seared Scallops</b>	<b>29.0</b>
Pink Lady Apple Slaw, Cider Cream	
<b>Australian Salt &amp; Pepper Calamari (GF on Request)</b>	<b>28.0</b>
Mixed Salad, Lime Chilli Dressing	
<b>Soft Shell Crab Sliders (2pcs)</b>	<b>22.0</b>
Citrus mayo, coriander, cabbage slaw	
<b>Octopus Jar</b>	<b>24.0</b>
Cucumber, pressed olives, wasabi mayo, fresh herbs	
<b>Tiger Prawn Cocktail</b>	<b>24.0</b>
Smashed Avocado, lettuce, cocktail sauce	
<b>Seafood Collation (GF on Request)</b>	<b>65.0</b>
Soft-Shell Crab Sliders, Salt & Pepper Calamari, King Prawn, Oysters Natural, Octopus, Artisan Bread, Homemade Dips	

## Mains

<b>S.A Chilli Mussels (GF on Request)</b>	<b>38.0</b>
Pot steamed in White Wine, Chilli, Garlic, Fresh Tomato, Basil leaves, Toasted Herb Bread	
<b>Master stock Braised Pork Belly</b>	<b>46.0</b>
Scallop, cauliflower puree, sweet apple, bell peppers, citrus mustard	
<b>Native Murray Cod</b>	<b>48.0</b>
Radish, Bok choy, carrots, orange Beurre Blanc	
<b>Garfish Fillet</b>	<b>44.0</b>
Choice of Grilled/Crumbed/Beer Battered with Fries, Papaya Salad & lemon, Tartare	
<b>Australian King George Whiting Fillet</b>	<b>46.0</b>
Choice of Grilled/Crumbed/Beer Battered with Fries, Papaya Salad & lemon, Tartare	
<b>Crispy Whole Barramundi</b>	<b>55.0</b>
Sweet Honey, Roasted Almonds, Chef's Condiments	
<b>Sammy's Ocean Selection</b>	<b>58.0</b>
King George whiting & Market Fish, Grilled Prawn, Salt & Pepper Calamari, Citrus Hollandaise with Fries, Papaya Salad & lemon	
<b>Fish of the Day</b>	<b>P.O.R</b>
<i>(Kindly ask friendly staff regarding the special of the day)</i>	

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.

## THE GRILL

**Ocean & Land (GF)** 59.0  
Kipfler potato, Roasted Jalapeno, Tomato Salsa, Baby Spinach, mushroom Jus

Choices of king Prawn or Scallop

## Pasta

**Sea Ink Delight Nero Marinara** 48.0

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

**Casarecce Pasta (VG)** 40.0

Button Mushroom, Baby Spinach, Cherry Tomato, finished with White Wine, Cream & Parmesan

**King Prawns** 4.0

**Chicken**

4.0

## Platter

**Seafood Platter (GF on Request)** 210.0

SA King Prawns (Cold) / Grilled King Prawns / Soft Shell Crab Slider / Coffin Bay Natural Oysters / Fried Squid / Crumb Fish / whole Baked Barramundi / Seafood Gratin / Chilli Mussels / Chef's Salad / Fries / Tartare Sauce/ Citrus Hollandaise

**Deluxe Platter (GF on Request)** P.O.R

Southern Rock Lobster / SA King Prawns (Cold) / Soft Shell Crab / Tuna Tartare/Coffin Bay Natural Oysters/Salt & Pepper/ Seafood Mornay / Fried Squid / octopus/ Crumb Fish / whole Baked Barramundi / Calamari / SA Chilli Mussels / 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

**Papaya Salad with lime Dressing** 13.0

**Broccolini with toasted almond** 13.0

**Fries with Garlic Aioli** 12.0

**Potato Bravas with Garlic Aioli** 12.0

## Kids

**Fish and Chips, Tomato sauce** 20.0

**Pasta Napolitana, Parmesan** 20.0

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## Desserts

<b>Classic Lemon Tart</b>	<b>17.0</b>
Meringue, soft curd, lemon Zest	
<b>Tiramisu</b>	<b>17.0</b>
Coffee sponge, seasonal fruits, Mocha sauce	
<b>Trio Sorbet</b>	<b>17.0</b>
<b>Affogato</b>	<b>12.0</b>
Vanilla Bean Ice Cream, Coffee Shot	
<b>Affogato with Your Choice of Liqueur</b>	<b>18.0</b>
Kahlua, Baileys, Frangelico, Tia Maria	

## Tea/coffee

<b>Café Mocha 6.5</b>
<b>English Breakfast 6.5</b>
<b>Café Latte 6.5</b>
<b>Earl Grey 6.5</b>
<b>Cappuccino 6.5</b>
<b>Green Tea 6.5</b>
<b>Hot Chocolate 6.5</b>
<b>Chamomile 6.5</b>
<b>Chai Latte 6.5</b>
<b>Lemon &amp; Ginger 6.5</b>
<b>Long Black 6.5</b>
<b>Pot to Share 11.0</b>
<b>Espresso 6.5</b>
<b>Macchiato 6.5</b>
<b>Iced Coffee 6.5 (Any extras or upgrades. \$1)</b>

## Dessert Wine

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

P.O.R