

Proof Only



SAMMYS

Wine List - Cocktails
& Beverages

Sparkling & Champagne by the Glass	150ml
The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills SA	13.0
Aurelia Prosecco 200ml, Australia	17.0
Hancock & Hancock Shiraz Cuvée 200ml, McLaren Vale SA	17.0
Piper-Heidsieck Cuvée Brut NV, Reims FR	27.0

White Wines by the Glass	150ml	250ml
Pikes 'Traditionale' Riesling, Clare Valley SA	17.0	21.0
Wicks Estate Sauvignon Blanc, Adelaide Hills SA	14.0	18.0
Finisterre Chardonnay, McLaren Vale SA	18.0	23.0
Pikes 'Luccio' Pinot Grigio, Clare Valley SA	14.0	18.0
St. Aimé Pinot Gris, King Valley VIC	13.5	17.5
Fiore Pink Moscato, South East Australia	11.0	16.0
Giesen Vineyard Selection Sauvignon Blanc, Marlborough NZ	14.0	18.0

Red Wines by the Glass	150ml	250ml
Gemtree 'Luna de Fresa' Rosé, McLaren Vale SA	14.0	18.0
Majella The Musician Cabernet Shiraz, Coonawarra SA	13.0	18.0
Rockburn 'Devil's Staircase' Pinot Noir, Central Otago NZ	15.0	19.0
Metala Cabernet Sauvignon, Langhorne Creek SA	14.0	18.0
Hentley Farm 'Villain & Vixen' Shiraz, Barossa Valley SA	16.0	20.0
Mitolo Lupo Shiraz, McLaren Vale SA	14.5	18.5

Please note that we apply a 5% weekend surcharge and 10% on public holidays

Sparkling Wine

bottle

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

58.0

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.

IL Fiore DOC Prosecco, Veneto Italy

52.0

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

Hentley Farm Blanc de Noir, Barossa SA

65.0

Pale salmon in colour. Intense aromas of fresh strawberries, raspberries and lemon juice with underlying green apple peel. The palate shows more red berries and citrus interwoven with roast almond and freshly baked biscuits. The palate is full yet fresh, with persistent length and perfectly balanced acidity which leaves a crisp, dry finish.

Josef Chromy NV Pinot Chardonnay, Tasmania

75.0

Crisp Granny Smith apple and citrus. A fresh, lively palate of green apple and lemon with hints of toasted biscuit.

Champagne

bottle

Piper-Heidsieck Cuvée Brut NV, Reims FR

145.0

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

205.0

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

Riesling

bottle

Majella Riesling, Coonawarra SA

50.0

Pale straw gold in colour. Luscious tropical lime with apple and a touch of spice. Well balanced and refreshing.

Pikes 'Traditionale' Riesling, Clare Valley SA

64.0

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

55.0

Profile: Lemon blossom | Grapefruit | Passionfruit | Lemon thyme.

Texture: Bright acidity | Intense & vibrant flavour profile | Balanced, with refreshing texture.

Shaw & Smith Riesling, Adelaide Hills SA

85.0

Delicate florals with crystalline flavours of orange blossom, lime cordial and pear add flavour to the mouthwatering acidity.

Sauvignon Blanc

bottle

Wicks Estate Sauvignon Blanc, Adelaide Hills SA

52.0

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

54.0

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

58.0

A signature of Adelaide Hills style and balance. Dialled 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

78.0

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

Chardonnay

bottle

Chapel Hill Abacus Chardonnay, McLaren Vale SA

52.0

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

72.0

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.

Bremerton Bâtonnage Chardonnay, Langhorne Creek SA

75.0

Lemon curd with hints of stone fruit and spice. Restrained oak, creamy mouth-feel, fine acid, textural finish, great length.

Finisterre Chardonnay, Margaret River WA

69.0

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

Other Whites / Blends

bottle

Pikes 'Luccio' Pinot Grigio, Clare Valley SA

56.0

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

48.0

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

Bremerton Fiano, Langhorne Creek SA

52.0

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

St. Aimé Pinot Gris, King Valley VIC

52.0

Honeysuckle · Green Apple · Citrus

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Rosé

bottle

Marquis de Pennautier Rosé, Pays d'Oc FR

48.0

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' Rosé, McLaren Vale SA

52.0

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

Willunga 100 Rosé, McLaren Vale SA

56.0

A dry style rosé showing fresh aromatics of red cherry, rose petal, citrus blossom and hints of bath salt minerality. The wine had a bright and crisp acidity with flavours cranberry, turkish delight, hints of citrus and finishes with a lingering savoury finish.

Pinot Noir

bottle

Oakridge 'LVS' Pinot Noir, Yarra Valley VIC

82.0

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

54.0

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

58.0

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.

Other Reds / Blends

bottle

Elvarado Tempranillo Grenache, McLaren Vale SA

48.0

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

52.0

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

Quilty & Grandsen Merlot, Orange NSW

46.0

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

Majella The Musician Cabernet Shiraz, Coonawarra SA

52.0

The wine is balanced, smooth and fruit driven with luscious mulberries and blackcurrant with hints of mint and eucalyptus and supported by soft tannins.

Pikes Homage Cabernet Malbec, Clare Valley SA

62.0

Dark fruits of blackcurrant, mulberry, and blueberries. Crushed florals providing lift and elegance. Swirls of cigar box and cedar hint to the oak influence. A generous and plush palate weight, brimming with ripe fruit flavours of crème de cassis and mulberry. Hints of charry oak and fine grained structure a result of judicious use of French oak. Long and textural. Delicious.

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

52.0

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

58.0

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

Mitolo Lupo Shiraz, McLaren Vale SA

69.0

Lifted florals with violets, savoury plum, sweet red cherry, and bramble notes. Satsuma plum and ripe mulberry ever-present, with rhubarb notes tying red fruits to the savoury undertones arising in the bouquet. Medium bodied with a silky mid-palate and fine mineral texture.

Finisterre Shiraz, McLaren Vale SA

78.0

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

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

60.0

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

Hentley Farm The Beauty Shiraz, Barossa Valley SA

140.0

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

Dessert Wine

bottle

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

P.O.R

Signature Cocktail

Blue Marina	22.0
Gin, Elderflower Cordial, Blue Curacao, Lemon Juice, Egg White	
Passionfruit Margarita	23.0
Tequila, Cointreau, Lime Juice, Passionfruit Puree	
Strawberry Mojito	22.0
White Rum, Fresh Strawberries, Fresh Mint, Sugar Syrup	
Flatwhite Tini	24.0
Baileys, Vodka, Kahlua, Fresh Espresso, Sugar Syrup	
Lychee Martini	24.0
Vodka, Lychee liqueur, Dry Vermouth, Lychee Syrup	
Floradora	22.0
Gin, Ginger Ale, Raspberry Syrup, Lime Juice	
Tequila Sour	24.0
Tequila, Aperol, lillet Blanc, lime Juice, Pineapple Juice, Sugar Syrup	
Purple Haze	23.0
Ink Gin, Elderflower Liqueur, Apple juice, Sugar syrup, Lime juice	
Jungle Bird	23.0
Dark rum, Campari, Pineapple Juice, Lime Juice, Sugar syrup	

Classic Cocktail

Negroni	23.0
Gin, Campari, Antica Formula	
Spiced Old Fashion	24.0
Scotch, Bitters & Spiced Syrup	
Cosmopolitan	21.0
Vodka, Cointreau, Cranberry Juice	
Aperol Spritz	21.0
Aperol, Sparkling Wine, Soda water	
Espresso Martini	22.0
Vodka, Kahlua, Fresh Espresso, Sugar Syrup	
Long Island Iced Tea	24.0
Gin, Tequila, Vodka, Rum, Triple Sec, Lime Juice, Pepsi	
Martini	23.0
Vodka or Gin, Dry Vermouth	

Mocktail

Apple Spritz	14.0
Apple Juice, Elderflower, Sugar Syrup, Fresh Mint, Cucumber	
Fruit Iced Tea	14.0
English Breakfast Tea, Passionfruit Puree, Sugar Syrup, Lime Cordial	
Berry Bliss	14.0
Fresh Berries, Lime Juice, Cranberry Juice, Grapefruit Juice, Fresh Mint	

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Bottled Beer

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

Cider

	bottle
Somersby Apple Cider	11.0
Somersby Pear Cider	11.0

Tap Beer Selection

Please ask friendly staff for what's available.

Pint	13.0
Imperial	21.0
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

Gin

Hendricks	14.0	Bombay Sapphire	13.0
Ink Gin	14.0	Tanqueray	12.0

Whiskey & Bourbon

Glenfiddich 12yo	15.0	Johnie Walker Red Label	14.5
Jack Daniels	12.0	Jameson	13.0
Canadian Club	13.0	Jim Beam	12.0
Wild Turkey	13.0	Chivas Regal	14.0

Vodka

Grey Goose	14.0	Smirnoff	12.0
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Tequila & Rum

Jose Cuervo Tradicional Silver	12.0	Sailor Jerry	13.0
El Jimador Reposado	13.0	Bundaberg	12.0

Cognac

Hennessey	17.0	Courvoisier	15.0
St. Agnes	15.0		

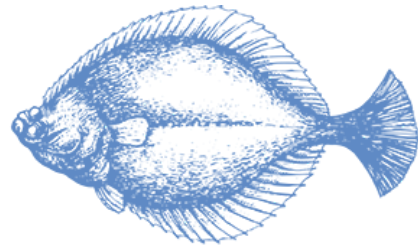
Tawny/Port Wine

Penfolds Club Tawny			12.0
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Water

Sparkling Water			10.5
Still Water			10.5

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SAMMYS

[Menu](#)

Coffin Bay Oysters

Natural (Cocktail Sauce)	(½ doz) 26.0	(doz) 50.0
Sammys Kilpatrick	(½ doz) 28.0	(doz) 54.0
Garlic Butter, Lemon & Chilli	(½ doz) 28.0	(doz) 54.0
Cucumber Caviar, Lime, Passionfruit, Tobiko	(½ doz) 30.0	(doz) 58.0

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
Seared Scallops	29.0
Pink Lady Apple Slaw, Cider Cream, Crisp Prosciutto wafer	
Australian Salt & Pepper Calamari (GF on Request)	28.0
Thai Salad, Lime Chilli Dressing	
Sizzling Garlic King Prawns	29.0
Herb Ciabatta, Grilled Spanish Onion, Confit Chilli	
Grilled Calamari Greek Style (GF on Request)	25.0
Lemon Skordalia, semi dried Tomato, Oregano, Herb Oil	
Seafood Collation (GF on Request)	65.0
Soft-Shell Crab, Salt & Pepper Calamari, Prawn Cutlet, Oysters Natural, Artisan Bread, Homemade Dips	

Mains

SA Chilli Mussels (GF on Request)	38.0
Pot steamed in White Wine, Chilli, Garlic, Fresh Tomato, Basil leaves, Toasted Herb Bread, Salsa Verde	
Duck Leg Rendang (GF)	38.0
Pilaf Rice, Broccoli Tops, Spring Onion Chilli Salsa, Roti Bread	
Garfish Fillet	42.0
Choice of Grilled/Crumbed/Beer Battered with Fries, Greek Salad & lemon	
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	
Fresh Market Fish of the Day	POR
(Kindly ask friendly staff regarding the special of the day)	
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	

Pasta

Nero Marinara	48.0
Prawns, Calamari, Black Mussels, Scallops, Garlic, Fresh Tomato, Fresh Basil (Chilli on Request)	
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 / Fried Squid / Crumb Market Fish / whole Baby Barramundi / Seafood Gratin / Chilli Mussels / 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/ Seafood Mornay/ Scallops / Fried Squid / Crumb Whiting/ Crumb Market Fish / whole Barramundi / Pickled Calamari / SA Chilli Mussels / Grilled King Prawns / Chef's Salad / Fries / Tartare Sauce, Citrus Hollandaise	

Southern Rock Lobster

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

Sides

Greek Salad Lemon & Oregano Dressing	15.0
Broccolini with toasted almond	14.0
Fries with Garlic Aioli	10.0
Potato Bravas with Garlic Aioli	12.0

Kids

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

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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

White Chocolate Raspberry Pudding	17.0
Galiano Custard, Raspberry Compote, Pistachio Nut Praline	
Chocolate Trio	17.0
Dark Chocolate Fondant, Mocha Shot, Chocolate Ice-cream, Milk Chocolate Tart, White & Dark Pearls	
Japanese Slipper Cheesecake	17.0
Sesame Ginger Biscuit, Midori & Honey Glaze, Rambutan Syrup	
Affogato	12.0
Vanilla Bean 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

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