

Coffin Bay Oysters

Natural	(½ doz) 26.0 (doz) 50.0
Cucumber Caviar, Lime, Passionfruit, Tobiko	(½ doz) 30.0 (doz) 58.0

Entrée

Warm Sourdough (GF on Request)	13.0
Balsamic, Dukkha, Extra Virgin Olive Oil	
S.A Tuna Tartare Lovers	29.0
Fresh Coconut Water, Shallots, Chives, Pepper	
Australian Salt & Pepper Calamari (GF on Request)	28.0
Mixed Salad, Lime Chilli Dressing	
Octopus Jar	24.0
Cucumber, Pressed Olives, Wasabi Mayo, Fresh Herbs	
Tiger Prawn Cocktail	24.0
Smashed Avocado, Lettuce, Cocktail Sauce	
Seafood Collation (GF on Request)	
65.0	
Tuna Tartare, Salt & Pepper Calamari, King Prawns, Oysters Natural, Octopus, Artisan Bread, Homemade Dips	

Mains

Australian King George Whiting Fillet	46.0
Choice of Grilled/Crumbed/Beer Battered with Fries, Papaya Salad & lemon, Tartare Sauce	
Sammy's Ocean Selection	58.0
King George whiting & Garfish, Grilled Prawn, Salt & Pepper Calamari, Citrus Hollandaise with Fries, Papaya Salad & lemon	
Master stock Braised Pork Belly	46.0
Scallop, Cauliflower Puree, Sweet Apple, Bell Peppers, Citrus Mustard	
Atlantic Salmon	46.0
<i>Wasabi Avocado smoothie, pickled Cucumber, Pink Ginger, Flying Fish Roe</i>	
Surf & Turf (GF) (Medium rare or Medium)	59.0
Striploin, King Prawns, Kipfler potato, Roasted Jalapeno, Tomato Salsa, Baby Spinach, mushroom Jus	

Pasta

Casarecce Pasta (VG)	40.0
Button Mushroom, Baby Spinach, Cherry Tomato, finished with White Wine, Cream & Parmesan	
Add on King Prawns (2 pcs)	6.0
Add on Chicken	4.0

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.

Platter

Grilled Seafood Platter	210.0
SA King Prawns (Cold) / Grilled King Prawns / Scallops / Coffin Bay Natural Oysters / Grilled Salt & Pepper Squid / Grilled Fish / Oven Baked Whole Barramundi / Tuna Tartare / Chef's Salad / Fries / Tartare Sauce/ Citrus Hollandaise	
Seafood Platter (GF on Request)	210.0
SA King Prawns (Cold) / Grilled King Prawns / Scallops / Coffin Bay Natural Oysters / Fried Salt & Pepper Squid / Crumbed Fish / Oven Baked Whole Barramundi / Tuna Tartare / Chef's Salad / Fries / Tartare Sauce/ Citrus Hollandaise	
Deluxe Platter (GF on Request)	TBA
Southern Rock Lobster / SA King Prawns (Cold) / Soft Shell Crab / Tuna Tartare/Coffin Bay Natural Oysters / Fried Salt & Pepper Squid / Octopus/ Crumbed Fish / Whole Barramundi / Grilled King Prawns / Seafood Mornay / Chef's Salad / Fries / Tartare Sauce/ Citrus Hollandaise	

Southern Rock Lobster

Half Lobster	TBA
Full Lobster	TBA
Natural, Garlic Herb Butter, Thermidor, Monay, Fries, Chef Salad	

Sides

Papaya Salad with lime Dressing	13.0
Garden Salad	13.0
Broccolini with toasted almond	13.0
Fries with Garlic Aioli	12.0

Kids

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

Desserts

Classic Lemon Tart	15.0
Meringue, soft curd, lemon Zest	
Tiramisu	15.0
Coffee sponge, seasonal fruits, Mocha sauce	
Trio Sorbet	15.0
Affogato	12.0
Vanilla Bean Ice Cream, Coffee Shot	
Affogato with Your Choice of Liqueur	18.0
Kahlua, Baileys, Frangelico, Tia Maria	

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