

Coffin Bay Oysters

Natural	(½ doz) 29.0 (doz) 56.0
Sammy's Kilpatrick	(½ doz) 32.0 (doz) 60.0
Cucumber Caviar, Lime, Passionfruit, Tobiko	(½ doz) 34.0 (doz) 64.0

Breads to Share

Warm Sourdough (GFO)	13.0
Balsamic, Dukkha, Extra Virgin Olive Oil	
Garlic & Herb Parmesan Focaccia, Gremolata (GFO)	16.0

Entrée

Arancini (V)	24.0
Deep Fried Rice Ball, Pumpkin and Mozzarella, Sugo	
King Salmon Crudo	32.0
Spicy Gazpacho, Panzanella & Fried Capers	
Seared Scallops	32.0
Pink Lady Apple Slaw, Cider Cream	
Soft Shell Crab Sliders (2pcs)	22.0
Citrus Mayo, Coriander, Cabbage slaw	
Tiger Prawn Avocado	27.0
Smashed Avocado, Lettuce, Cocktail Sauce	
Australian Salt & Pepper Calamari (GFO)	28.0
Mixed Salad, Lime Chilli Dressing	
S.A Chilli Mussels (GFO)	38.0
Pot steamed in White Wine, Chilli, Garlic, Fresh Tomato, Basil leaves, Toasted Herb Bread	
Brassica (VEG, GF)	26.0
Roasted Cauliflower Steak with Citrus Tahini Cream, Raisins	
Beef Carpaccio (GF)	25.0
Wagyu Beef, Black Truffle Aioli, Hard Cheese, Pickles	
Fritto Misto	44.0
Soft Shell Crab Slider, Two Tiger Prawns, One King George Whitting, Salt& Pepper Calamari, Vegetable Garlic Aioli, Lemon	

Pasta

Sea Ink Delight Nero Marinara	48.0
Prawns, Calamari, Black Mussels, Octopus, Garlic, Fresh Tomato, Fresh Basil, Chilli	
Orecchiette	36.0
Homemade Semolina Shell Pasta with Lamb Sauce, Parmesan Cheese	
Ravioli Ricotta and Spinach (V)	36.0
Homemade Ravioli, Brown Butter, Kampot Pepper, Sage	

Please be aware that we apply surcharge Of 5% on weekends and public holiday surcharge of 15%.
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.

Mains/ Grills

Swordfish Steak	46.0
Swordfish Loin, Harissa Butter, Broccolini, Raisins, Spring Onion	
Crispy Barramundi Fillet	46.0
Pistachios, Sweet and Sour Vegetable, Fresh Coriander	
Duo of Australian Garfish and King George Fillet (GFO)	48.5
Choice of Grilled/ Crumbed/ Battered with Fries, Papaya Salad & Lemon, Tartare Sauce	
Australian King George Whiting Fillet	49.5
Choice of Grilled/ Crumbed/ Battered with Fries, Papaya Salad & Lemon, Tartare Sauce	
Lamb Rump	46.0
SA Lamb Rump Caramelized Cauliflower Puree, Kale, Citrus Mustard	
Ocean and Land 200gm Scotch Fillet (GF)	65.0
Prawns, Calamari, Kipfler Potato, Roasted Jalapeno, Baby Spinach, Grilled Mushroom, Red Wine Jus	
Striploin	52.0
300gm AMH Black/ 120 days grain fed, Celeriac cream, Red Wine Jus	
NY Strip Steak	82.0
50 Days dry aged 600gm Sirloin, Caramelized onion, Red Wine Jus, Grain Mustard	

Platters

Seafood Platter (GFO)	240.0
Salmon Crudo/ Coffin Bay Natural Oysters/ SA King Prawns/ Sea Ink Spaghetti Marinara/ Whole Barramundi/ Salt & Pepper Squid/ Crumbed Garfish/ Chef's Salad/ Fries	
Deluxe Platter (GFO)	P.O.R
Southern Rock Lobster / Salmon Crudo/ Coffin Bay Natural Oysters/ SA King Prawns/ Sea Ink Spaghetti Marinara/ Whole Barramundi/ Salt & Pepper Squid/ Crumbed Garfish/ Crumbed Whiting/ Chef's Salad/ Fries, Sauce/ Citrus Hollandaise	
Cold Platter	P.O.R
Salmon Crudo, Oysters, Beef Carpaccio, Tiger Prawns, Choice of Half/ Full Lobster, Chef's Salad	

Southern Rock Lobster

Half/Full Lobster	P.O.R
Natural, Garlic Herb Butter, Thermidor, Fries, Chef Salad	

Please be aware that we apply surcharge of 5% on weekends and public holiday surcharge of 15%.
 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.

Sides

Summer Garden Salad Balsamic Vinaigrette	13.0
Broccolini with toasted almond	14.0
Fries with Garlic Aioli	12.0
Roasted Potatoes with Garlic Aioli	12.0

Kids

Fish and Chips, Tomato sauce	20.0
Pasta Napolitana, Parmesan	

Desserts

Almond Panacotta	16.0
Carmel Sauce, Berries, Crumble	
Tiramisu	16.0
Coffee Sponge, Mascarpone, Chocolate	
Classic Lemon Tart	16.0
Banana Ice Cream, Caramel Sauce	
Trio Sorbet	13.0
Affogato	14.0
Vanilla Bean Ice Cream, Coffee Shot	
Affogato with your choice of liqueur	19.0
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)

Please be aware that we apply surcharge Of 5% on weekends and public holiday surcharge of 15%.
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.