

SAMMYS

Food Menu

Coffin Bay Oysters (A)

Natural (½ doz) **29.0** (doz) **56.0**

Sammys Kilpatrick (½ doz) **32.0** (doz) **60.0**

Cucumber Caviar, Lime, Passionfruit, Tobiko (½ doz) **34.0** (doz) **64.0**

Entrée

Warm Sourdough (GFO) **13.0**
Balsamic Glaze, Dukkha, Extra Virgin Olive Oil

Hiramasa Kingfish (A) **33.0**
Light Ponzu & Sweet Chilli, Lime Zest, Orange Segment

Seared Scallops (I) **33.0**
Hokkaido Scallops, Parsnip Puree, Sammys XO sauce, Currants

Salt & Pepper Calamari (GFO, I) **29.0**
Mixed Herbs, Lime Chilli Dressing

Soft Shell Crab Sliders (2pcs) (I) **24.0**
Citrus Mayo, Coriander, Cabbage slaw

Wagyu Beef Carpaccio (GF) **32.0**
Horseradish Aioli, Pickled Roots, Aged Cheddar

Buratta Cheese (V ,GFO) **28.0**
Fresh Cheese Curd, Dates, Pickled Baby Onion, Pecans, Bread

Sizzling Prawns (A) **39.0**
SA Whole King Prawns U8 with Spicy Garlic Butter, Spring Onion

Prawn Cocktail (A) **34.0**
SA Whole King Prawns U10, Avocado, Lettuce, Sammys Cocktail Sauce

Mains

Spicy Sammys Bouillabaisse (GFO, M) **42.0**
Stewed mix Seafood, Aji Bisque, Garlic Bread

Freemantle Octopus (A) **48.0**
Triple Cooked, Romesco Sauce and lemon Potato

Sammys Ocean Selection (GFO, M) **62.0**
Garfish Fillet, Fish of the Day, Grilled Prawns, Salt & Pepper Calamari, Citrus Hollandaise with Fries, Papaya Salad, Lemon

Australian King George Whiting Fillet (200 gm, A) **55.0**
Choice of Grilled/ Crumbed/ Battered with Fries, Papaya Salad, Lemon, Tartare Sauce

Crispy Duck Leg Confit **49.0**
Bitter Greens, Soft Celeriac Purée, Crispy Celeriac Cubes

S.A Chilli Mussels (GFO, A) **38.0**
Pot steamed in White Wine, Chilli, Garlic, Fresh Tomato, Basil leaves, Toasted Herb Bread

Miso-Glazed Eggplant (V) **32.0**
Roasted, Sesame Seeds, Scallions, Cilantro

Rainbow Trout (GF, A) **46.0**
Grilled Fish Filet Harissa butter, Broccolini, Raisins, Spring Onion

Market Fish (Kindly ask friendly staff regarding the special of the day)

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.

Grills

Ocean and Land 200gm Scotch Fillet **69.0**
Prawns, Calamari, Kipfler Potato, Roasted Jalapeno, Baby Spinach, Grilled Mushroom, Red Wine Jus

Striploin **62.0**
300gm MBS 4+ Porterhouse, Creamy potato mash, Red Wine Jus

200g Angus 150 Day Grain Fed Tenderloin **60.0**
Sichuan & Brandy Sauce, Green Asparagus, Desiree Potato Tart

Pasta

Mezze Maniche (A) **48.0**
Spanner Crab, 'Nduja & Shellfish Sauce, Cherry Tomatoes, Parsley

Sea Ink Delight Nero Marinara (M) **49.5**
Prawns, Calamari, Black Mussels, Scallops, Garlic, Fresh Tomato, Fresh Basil, Chilli, White Wine

Southern Rock Lobster

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

Platter

Seafood Platter (GFO, M) **240.0**
Coffin Bay Natural Oysters/ SA King Prawns (Cold) / Grilled Prawns/ Kingfish/ Whole Barramundi / Salt & Pepper Squid / Fish of the Day/ Chilli Mussels/ Soft Shell Crab Slider / Chef's Salad/ Fries

Deluxe Platter (GFO, M) **P.O.R**
Full Southern Rock Lobster / Coffin Bay Natural Oysters / SA King Prawns (Cold) / Beef Carpaccio / Grilled Prawns / Kingfish / Chilli Mussels / Whole Barramundi / Salt & Pepper Squid/ Fish of the Day / Garfish Fillet / Soft Shell Crab Slider / Chef's Salad/ Fries/ Citrus Hollandaise

Sammys Surf & Turf (GFO, M) **P.O.R**
300gm MBS 4+ Porterhouse / Half Lobster / Oysters / Scallops / Salt & Pepper Squid / SA King Prawns / Octopus/ Fries / Chef's Salad/ Red Wine Jus

Kids

Fish and Chips, Tomato sauce (A) **20.0**

Pasta Napolitana, Parmesan **20.0**

Chicken Nuggets, Fries, Tomato Sauce **20.0**

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Sides

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**

Desserts

Almond Praline Semifreddo Berries Coulis, Chocolate Cream	**18.0**
Tiramisu Coffee Sponge, Mascarpone, Chocolate	**18.0**
Trio Sorbet	**13.0**
Affogato Vanilla Bean Ice Cream, Coffee Shot	**14.0**
Affogato with your choice of liqueur Kahlua, Baileys, Frangelico, Tia Maria	**20.0**

Tea / Coffee

Café Mocha 6.5	**Cappuccino 6.5**	**Long Black 6.5**	**Chai Latte 6.5**
Pot to Share 11.0	**Café Latte 6.5**	**Macchiato 6.5**	**Espresso 6.5**

(Large size, extra Shot, Decaf, Soy, Almond, Oat, Lactose free) +$1

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