

Coffin Bay Oysters

Natural (Cocktail Sauce)	(½ doz) 26.0	(doz) 50.0
Sammys Kilpatrick	(½ doz) 28.0	(doz) 55.0
Garlic, Butter & Chilli	(½ doz) 28.0	(doz) 55.0
Cucumber Caviar, Lime, Passionfruit, Tobiko	(½ doz) 30.0	(doz) 58.0

Entrée

Warm Sourdough (DF on request)	12.0
Black garlic balsamic, dukkha, extra virgin olive oil	
Garlic & Herb Parmesan Focaccia, Gremolata (GF on request)	16.0
Tomato Bruschetta	18.9
Vine ripened tomato, basil leaves, garlic balsamic glaze	
Burrata Cheese(V) (GF on Request)	28.0
Tomato olive salsa, lemon oil, baby spinach, toasted artisan breads	
Seared Scallops	28.9
Pink lady apple slaw, cider cream, crisp prosciutto wafer	
Antipasto (GF on Request)	38.0
Pickled calamari, chilli kalamata, roasted chickpea hummus, marinated NZ mussels, warm ciabatta	
Crispy Soft-Shell Crab	28.0
Baby rocket orange & fennel salad, chipotle aioli, fresh lime	
Salt & Pepper Calamari (GF on Request)	28.0
Thai salad, lime chilli dressing	
King Prawn Cocktail	30.0
Whipped avocado, baby cos, mary rose, fresh lemon	
Seafood Selection (GF on Request)	65.0
Soft-shell crab, salt & pepper calamari, prawn cutlets, pickled calamari, half shell NZ mussels, home made dips and warm ciabatta.	

Mains

SA King George Whiting fillet	46.0
Choice of grilled/crumbed/beer battered with fries, greek salad & lemon	
Sammy's Favourite	57.0
King george whiting & garfish, grilled prawns, salt & pepper calamari, citrus hollandaise with fries, greek salad & lemon	
Garfish	42.0
Choice of grilled/crumbed/beer battered with fries, greek salad & lemon	
Atlantic Salmon (GF)	44.0
Wasabi avocado smoothie, crisp enoki, pickled cucumber, pink ginger, flying fish roe	
Fresh Market Fish of the Day	POR
Kindly ask friendly staff regarding the special of the day	
SA Chilli Mussels (GF on Request)	38.0
Pot steamed in white wine, chilli, garlic, fresh tomato, basil leave, toasted bread	
Fillet Steak Medallion (GF)	59.0
Garlic rosemary, desiree potatoes, roasted jalapeno salsa, king prawns, trio peppercorn sauce	
Murray Valley Pork Belly (GF)	42.0
Asian green, seared sea scallop, sichuan chilli glaze, toasted shallot, spring onion chilli salsa	

Pasta

Nero Marinara	48.0
Prawns, calamari, black mussels, scallops, garlic, white wine, extra virgin oil, lemon, fresh basil and chili	
Casarecce Pasta	40.0
Button mushroom, baby spinach, tomato, white wine, cream, parmesan (chili optional)	

Platter

Seafood Platter (Grilled/GF on Request)	195.0
Marinated King Prawns / Grilled King Prawns / Soft Shell Crab / Pickled NZ Mussels / Coffin Bay Natural Oysters / Fried Squid / Crumb Garfish / whole Barramundi / Pickled Calamari / Chili Mussels / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise	
Deluxe Platter (Grilled/GF on Request)	P.O.R
Southern Rock Lobster / Marinated King Prawns / Soft Shell Crab / Pickled NZ Mussels / Coffin Bay Natural Oysters / Scallops / Fried Squid / Crumb Whiting/ Crumb Garfish / whole Barramundi / Pickled Calamari / SA Chili Mussels / Grilled King Prawns / Greek Salad / Fries / Tartare Sauce, Citrus Hollandaise	
Sammy Cold Collation Seafood	P.O.R
Coffin bay Oysters, Prawn Cutlets, Pickled Calamari, Marinated NZ Mussels, Natural SA Crayfish half or full, Greek Salad, Tartare Sauce, Citrus Hollandaise	

Southern Rock Lobster

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

Sides

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

Kids

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

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.

Desserts

Traditional Tiramisu	16.0
Mocha Anglaise/ Chocolate Shards	
Callebaut Chocolate Mousse (GF)	16.0
White and Dark Chocolate Pearl, Berry Coulis	
Citrus Tart	16.0
White Chocolate & Raspberry Mascarpone, Limoncello Syrup Gelato	
Trio Sorbet	15.0
Ask friendly waiter for today's selection	
Affogato	12.0
Ice Cream, Coffee Shot	
Affogato with Your Choice of Liqueur	18.0
Kahlua, Baileys, Frangelico, Tia Maria, Sambuca	

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

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