



SAMMYS

ON THE MARINA

WINTER MENU

FINEST CATCH OF THE DAY



A la Carte Menu

BREAD

Bread for Two (VG) 8
with butter, Extra Virgin Olive Oil & Aged Balsamic

OYSTERS

Coffin Bay Eyre Peninsula, South Australia

Cold

Natural Oysters (GF, DF) 1/2 Doz 20 1 Doz 36
Lemon, Black Pepper

Thai Oyster (GF, DF) 1/2 Doz 23 1 Doz 35
Aged Soya Infused with Spring Onion, Pickled Ginger, Coriander & Chilli.

Japanese Oysters (GF,DF) 1/2 Doz 26 1 Doz 38
A Soy Dressing topped with Wasabi Kewpie & Crispy Shallots.

Hot

Kilpatrick Oysters (GF, DF) 1/2 Doz 26 1 Doz 38
Barossa Smoked Speck, Barbeue Sauce.

Chipotle Oysters (GF) 1/2 Doz 26 1 Doz 38
BBQ Bacon, Chipotle Sauce & Flat Leaf Parsley

Please note that we apply a 5% weekend surcharge and 10% on Public Holidays

GF – Gluten Free VG – Vegetarian V – Vegan DF – Dairy Free

ENTREES

Seafood Chowder	25
Salmon, Mussels, Calamari, Prawn, Cream	
Grilled Haloumi (GF, VG)	19
With Cranberry & Spiced Almond Dukkah, Peppered & Caramelized Fig Dressing.	
Salt & Pepper Squid (DF)	E24 M 32
Australian Squid served with Fried Potatoes & Tartare Sauce.	
Marinated Octopus (GF, DF)	26
with Taramasalata Spread, Black Olives with Cucumber & Capsicum Salad.	
Garlic King Prawns	E28 M 45
with a White Wine Cream Sauce & Ginger & Kaffir Lime Rice.	
Crumbed Prawns	E28 M 45
Herbed Crumbed Prawns, Served with Fried Potatoes & Tartare Sauce	
Crumbed Scallops	E27 M 42
Herbed Crumbed Prawns, Served with fried Potatoes & Tartare Sauce	
Boston Bay Mussel Pot	37.90
Served with Garlic bread with a choice of sauce	
<ul style="list-style-type: none">• Garlic Cream Sauce• Tomato & Basil Sauce (GF)	
Chilled Seafood Tower For 2 (GF)	64
8 Chilled SA King Prawns, 6 Natural Oysters, Marinated Calamari, Pickled Octopus, accompanied with 2 dipping sauces.	

PASTA

Marinara Pasta (GF Upon request)	39
Prawn, mussels, squid, salmon, onion, tomato, garlic, chilli & spinach	
Puttanesca (VG) (GF, Vegan upon request)	28
Olives, Capers, Onion, Chilli, Garlic & White wine	

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MAINS

Aussie Favourite	47
Crumbed Whiting Fillet, Crumbed Garfish Fillet, Prawn Skewer, Salt & Pepper Squid, Fried Potatoes, Tartare Sauce	
Warm Lobster & Prawns Skewer	Price available on request
Whole Split/Half Warm Lobster with your choice Garlic butter sauce, Thermador or Mornay, Prawn Skewer, Garden Salad & Fried Potatoes.	
Blue Fin Tuna (GF)	42
Peppered & seared with Broccolini with Ginger & Kaffir Lime Rice, Crispy Shallots, Aged Soy & Wasabi Dressing.	
Battered/Crumbed/Grilled SA King George Whiting	39
With Fried Potatoes & Tartare Sauce	
Barramundi (GF)	39
Placed with Steamed Greens, Dressed in Olives, Cherry Tomato Spring Onion, Chilli & Garlic Dressing.	
Crumbed Garfish	35
Herbed Crumbed Garfish, Served with Fried Potatoes & Tartare Sauce	
Black Angus Grass Fed Scotch Fillet 300gm (GF)	45
With Broccolini, Baby Carrots, Baby Beetroots, Baby Swiss Mushroom, Garlic & Chive Mash Potato & Rosemary Jus.	
Surf and Turf (GF)	52
Aged 300gm Black Angus Grass Fed Fillet Steak with 3 Garlic Prawns, Broccolini, Baby Carrots, Baby Beetroots, Garlic & Chive Mash Potato & Swiss Brown Mushroom	

All fried fish comes with a complimentary green leaf salad.

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SEAFOOD PLATTERS

Aussie Seafood Platter for 2

185

Add Extra Person 92

Platter for One Person at 110

2 Crumbed SA Whiting, 2 Crumbed Garfish, 4 Crumbed Scallops, 8 Salt & Pepper Squid, 4 Chilled SA King Prawns, 2 Prawn Skewers, 4 Natural Oysters, Pickled Octopus, served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

Grilled Seafood Platter for 2 (GF)(Chips are n.

Price available on request

Add extra person – please ask our waiting staff for the price

Rock Lobster with Garlic and Parsley Butter, 2 Grilled whiting, 4 Garlic Prawns, 1 Grilled Barramundi, 1 Grilled Salmon steak, 8 Chargrilled Calamari, 4 Seared Scallops, 2 Prawn Skewer, 4 Chilled SA King Prawns, 4 Natural Oysters, Pickled Octopus, Marinated Calamari, served with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad

Deluxe Seafood Platter for 2

Price available on request

Add extra person – please ask our waiting staff for the price

Rock Lobster with your choice of Garlic and Parsley Butter, 2 Crumbed SA Whiting, 2 Crumbed Garfish, 4 Seared Scallops, 8 Salt & Pepper Squid, 2 Prawns Skewer, 4 Chilled SA King Prawns, 4 Natural Oysters, Pickled Octopus, Marinated Calamari, with Dipping Sauces, Fried Potatoes & accompanied with a Green Garden Salad.

SIDES & LARGE VEGETARIAN MAIN COURSES

Chef's Salad (GF, VG)

Side 12 Main 22

With Cherry Tomato, Red Onion, Cucumber, Fetta Cheese Capsicum, Kalamata Olives & Green Salad Citronette Dressing.

Mixed Sautéed Vegetables (GF)

Side 13 Main 22

With Extra Virgin Olive Oil, touch Chilli & Anchovy Butter.

Fried Chips with Aioli Sauce

Side 10

Seasoned with Rosemary & Salt.

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KIDS MENU

Kids Fish and Chips With Green Garden Salad, Potato Chips & Tomato Sauce	21
Fettuccine Bolognese Beef mince in tomato Sauce	17

DESSERTS

Tiramisu Vanilla Sponge Fingers, Espresso, Mascarpone, Tia Maria Espresso Sauce.	15.0
Sticky Date Pudding with Vanilla Ice Cream & Butterscotch Sauce	14.90
Chocolate Brownie (GF) with Chocolate fudge Sauce & Vanilla Ice Cream	14.90
Coffee & Petit Four Your Choice of Coffee served with bite size Choux Pastry	10

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