



**Our modern restaurant provides a casual atmosphere for all occasions. Located just a short stroll along the Marina Pier complex.**

**Our venue provides an expansive view of both the marina and the ever changing Glenelg foreshore. The perfect venue for a small intimate dining experience or a function for your next birthday, business, or event for up to 125 guests**

**Whatever the occasion, for your next function or casual dining, please talk to our restaurant manager. We have now been in operation for over ten years, and the majority of our seafood is sourced from SA waters with our emphasis on it being local and fresh.**

**Our seafood is proudly supplied by Angelakis Bros. Adelaide**

## STARTERS & SHARES

<b>Garlic Bread (v)</b> <i>3 pieces of toasted Turkish bread seasoned with organic garlic, sea salt and McLaren Vale olive oil</i>	9.9
<b>Bruschetta (v)</b> <i>Toasted Turkish bread, vine ripened tomatoes, fresh basil, black garlic and extra virgin olive oil</i>	15
<b>Dip Plate</b> <i>Trio of selected dips, marinated olives and toasted pita and lavosh bread</i>	22.9
<b>Seafood Share Plate</b> <i>Fresh SA King Prawns, Hervey Bay scallops, natural oysters and Smoked salmon</i>	47
<i>W/ Kilpatrick oysters</i>	<i>add 6.5</i>
<b>Wharf Tasting Plate</b> <i>Chef's selection of 4 items (refer to specials)</i>	42
<b>SA Coffin Bay Oysters (GF)</b>	
<i>Natural ½ Dozen</i>	17.5
<i>Dozen</i>	28.5
<i>Kilpatrick ½ Dozen</i>	21.5
<i>Dozen</i>	32.5
<b>Salt and Pepper Prawns</b> <i>Prawns lightly seasoned using our own salt and pepper mix</i>	23
<b>Hervey Bay Scallops (GF)</b> <i>1/2 dozen Hervey Bay scallops grilled with lime, chilli &amp; ginger butter</i>	27
<b>Salt and Pepper Squid</b> <i>Squid lightly seasoned using our own salt and pepper mix</i>	22
<b>Chicken Skewers</b> <i>Spicy satay sauce and cucumber salad</i>	22
<b>Seafood Chowder</b> <i>Squid, prawns, mussels &amp; fresh fish in a creamy fish broth, with garlic bread</i>	24.9

## SEAFOOD

**Whole SA King Prawns**

<i>Served with cocktail sauce and lemon</i>	½ kg	49	1 kg	82
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**SA King George Whiting (2 pieces)**

<i>Your choice of beer battered, crumbed or grilled whiting, fries, salad and tartare</i>	42
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**Salt & Pepper Prawns**

<i>Lightly seasoned with our special salt and pepper blend, fries, salad and tartare</i>	37
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**Fresh SA Mussels**

<i>Steamed in a white wine, saffron, chilli and tomato broth with garlic bread</i>	½ kg	29.5	1 kg	46.5
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**Salt and Pepper Squid**

<i>Tossed with our own salt and pepper mix, served on a bed of Thai Salad with lemon chilli dressing, toasted shallots and Thai herbs (mild or hot)</i>	34
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**Atlantic Salmon (GF)**

<i>Crispy skin Atlantic salmon served with sautéed seasonal greens and wasabi aioli</i>	42
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**Seafood Platter for 2**

<i>Crumbed SA King George Whiting, salt &amp; pepper prawns &amp; squid, Hervey Bay scallops whole SA King prawns, natural Coffin Bay oysters, salad and chips</i>	135
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**Kilpatrick oysters**    *Add 6.5*



## FROM THE GRILL

<b>Crisp Pork Belly (GF)</b>	42.9
<i>Pan seared scallops, Asian greens and Sichuan chilli glaze</i>	
<b>Chargrilled Butterflied Chicken Breast</b>	39.9
<i>Swiss cheese, Barossa pancetta, roast potatoes, seasonal greens, citrus dressing</i>	
<b>Scotch Fillet 300 gram (GF)</b>	42
<i>Served with roast potatoes and your choice of sauce</i>	
<b>Rib Eye 400 gram (GF)</b>	45
<i>Served with roast potatoes and your choice of sauce</i>	
<b>Reef and Beef 300 gram (GF)</b>	47
<i>Scotch fillet, king prawns, garlic cream with roast potatoes</i>	

## SCHNITZELS

<b>Chicken Schnitzel</b>	26.5
<i>Lightly crumbed chicken breast fillet with chips, salad, and your choice of gravy, pepper or mushroom sauce</i>	
<i>W/ Prawn and garlic cream sauce</i>	<i>add 8</i>
<b>Chicken Parmigiana</b>	29.5
<i>Chicken schnitzel, Napolitano sauce, fresh basil leaves and mozzarella, chips and salad</i>	

### Sides

Roasted Potatoes	12
Greek Salad	12
Seasonal Vegetables	12
Fries & Dill Aioli	11
Garden Salad	11

### Sauces

Truffle Mushroom Cream Sauce
Trio of Peppercorn Sauce
Demi-Glace
Red Wine Jus

## HEALTHY OPTIONS

<b>Stuffed Portobello Mushrooms (GF)</b>	29
<i>Pumpkin, Danish feta, selected greens, shaved parmesan and white truffle oil</i>	
<b>SA King Prawn Salad</b>	32.5
<i>Whole peeled SA King Prawns, cucumber, Spanish onion, red pepper, cherry tomatoes, mixed salad greens, citrus olive oil dressing</i>	
<b>Caesar Salad</b>	25.9
<i>Cos lettuce, grilled bacon, croutons, shaved parmesan, soft poached free range egg with house made caesar dressing (anchovies optional)</i>	
<b>Greek Salad (V) (GF)</b>	22.9
<i>Cherry tomatoes, cucumber, fresh mint, Spanish onion, olives, feta and lettuce with balsamic &amp; lemon olive oil</i>	
<b>Thai Salad (GF)</b>	22.9
<i>Cucumber, shredded carrot and red onion, red pepper, mint, coriander and mixed lettuce with kaffir lime chilli dressing, toasted shallots</i>	
<b>Pumpkin &amp; Roquette Salad (GF)</b>	23.9
<i>Pumpkin, wild roquette, Danish feta, Spanish onion, lemon dressing &amp; pinenuts</i>	
<b>Extras</b>	
<i>Grilled Chicken</i>	10
<i>Salt &amp; Pepper Prawns</i>	13
<i>Salt &amp; Pepper Squid</i>	10

## DESSERTS

<b>Mocha Brûlée</b>	13
<i>Served with cappuccino ice-cream and fresh strawberries</i>	
<b>White Chocolate Raspberry Pudding</b>	13
<i>Served with dark chocolate ice-cream and berry coulis</i>	
<b>Dessert Special</b>	POA
<i>Please ask the Staff what the Special for today is</i>	
<b>Trio of Ice-creams</b>	10
<i>Your choice of 3 flavours vanilla, strawberry, chocolate, boysenberry, cappuccino or honey</i>	
<b>Affogato</b>	15
<i>Espresso with vanilla ice-cream and liquer, your choice of (Frangelico, Baileys, Kahlua, Tia Maria)</i>	
<b>Irish Coffee</b>	14
<i>Long black served with Irish whiskey, cream</i>	

## Dessert Wines, Tea & Coffee

<b>Penfolds Father 10 year Port</b>	13
<b>Penfolds Grandfather Port 20 year Port</b>	18
<b>Rockfords P.S. Marion Tawny Port</b>	11
<b>Galway Pipe 12 year Tawny port</b>	12
<b>Mugs of Tea</b>	4.8
<i>Peppermint, Earl Grey, English Breakfast, Rosehip, Green Tea</i>	
<b>Coffee</b> <i>'100% Arabica supplied by Vittoria Coffee'</i>	4.8
<i>Cappucino, latte, flat white, short black, long black, mocha, macchiato, hot chocolate, chai</i>	
<b>Mug</b> <i>Add 1</i> <b>Extra Shot</b> <i>Add 0.5</i> <b>Soy</b> <i>Add 1</i> <b>Decaf</b> <i>Add 1</i> <b>Lactose Free</b> <i>Add 1</i>	

## Cocktails

### **Espresso Martini - 19**

*When a British top model walked into a London bar in 1984 and asked for a drink that could wake her up and 'beeeep' her up (you know we would never swear), the famous Espresso Martini was born. Sophisticated, edgy and unexpectedly strong.*

### **Aperol Spritz - 19**

*The orange is unmistakable, a vibrant colour with the excitement of prosecco makes this cocktail the perfect partner to any celebration*

### **Dark n' Stormy - 19**

*A delicious blend of spiced rum, ginger beer and lime*

### **Bright n' Windy - 19**

*The refreshing tang of lime, the spicy zing of ginger and the hit of gin – perfect for a warm summer's day or a windy but confusingly sunny spring afternoon.*

### **Mermaid Lemonade - 19**

*It may look and sound a bit like a kid's party drink, but we promise grown-ups will love this rum driven, tangy cocktail*

### **Cabin Cooler - 19**

*With a blend of Bacardi, Chambord and rum this little number will take you straight to the decks of a cruise ship relaxing in the sun.*

### **Sloe Gin Sour - 19**

*This sour concoction may be a little tart and bitter, but is a must for any gin lover*

### **Spiked Iced Tea - 19**

*If you like iced tea, you will like our spiked iced tea with the inclusion of Chambord and vanilla vodka*

### **Margarita - 19**

*A salty sweet cocktail made with 100% blue agave tequila with a tangy lime finish*

### **Snickertini - 19**

*Decadent, rich, and creamy with notes of chocolate and caramel, this Snickertini is the way to eat candy.*

### **Prosecco Spider - 19**

*An adult twist on a childhood classic.*

## SPARKLING WINE

		<u>G</u>	<u>B</u>
NV	<b>Growers Gate Brut Cuvee</b> <i>Barossa Valley, SA</i>	8.5	39
NV	<b>Jansz</b> <i>Pipers River, TAS</i>	11.0	52
NV	<b>Ziro Prosecco</b> <i>Veneto, ITA</i>	9.5	46
NV	<b>Bleasdale Sparkling Shiraz 375ml</b> <i>Langhorne Creek, SA</i>		22
NV	<b>Veuve Cliquot Ponsardin</b> <i>Reims, FR</i>		125

## RIESLING

16	<b>Pewsey Vale</b> <i>Eden Valley, SA</i>	10.0	47
16	<b>Skillogalee</b> <i>Clare Valley, SA</i>	11.0	52
16	<b>Shut The Gate</b> <i>Clare Valley, SA</i>		48

## WHITE VARIETALS

16	<b>Mars Needs Moscato</b> <i>Eden Valley, SA</i>	9.0	42
17	<b>Zerella Fiano</b> <i>McLaren Vale, SA</i>	10.5	48

*Note: Vintages May be Subject to Change | Corkage Fee \$20*



## PINOT GRIS / GRIGIO

		<u>G</u>	<u>B</u>
16	<b>Sophie's Hills Pinot Grigio</b> <i>McLaren Vale, SA</i>		49
16	<b>Eldredge Pinot Gris</b> <i>Clare Valley, SA</i>	9.0	42

## CHARDONNAY

16	<b>D'Arenburg 'Olive Grove'</b> <i>McLaren Vale, SA</i>	10.0	47
16	<b>Rockbare</b> <i>Clare Valley, SA</i>		45

## SAUVIGNON BLANC

NV	<b>Growers Gate</b> <i>Barossa Valley, SA</i>	8.5	39
16	<b>Zonte 'Excalibur'</b> <i>Adelaide Hills, SA</i>	9.5	46
16	<b>Shaw + Smith</b> <i>Adelaide Hills, SA</i>		52
16	<b>Giesen</b> <i>Malborough, NZ</i>	10.0	47
16	<b>Hunky Dory</b> <i>Marlborough, NZ</i>		46
17	<b>Babich 'Black Label'</b> <i>Marlborough, NZ</i>	9.0	42

## ROSE

		<u>G</u>	<u>B</u>
17	<b>Zonte 'Lady Bug'</b> <i>Fleurieu Peninsula, SA</i>		46
16	<b>Hugh Hamilton 'The Floozie'</b> <i>Clare Valley, SA</i>	10.0	47
16	<b>Rockford Alicante Bouchet</b> <i>Barossa Valley, SA</i>		48

## PINOT NOIR

16	<b>Golding</b> <i>Adelaide Hills, SA</i>	10.0	47
16	<b>Trentham</b> <i>Murray Darling, NSW</i>		39

## RED VARIETALS & BLENDS

17	<b>Hugh Hamilton 'Agent Provocateur'</b> <i>Grenache Gewurztraminer</i> <i>McLaren Vale, SA</i>	11.0	52
16	<b>Down The Rabbit Hole</b> <i>Tempranillo</i> <i>McLaren Vale, SA</i>		55
16	<b>Mars Needs</b> <i>Merlot</i> <i>Riverland, SA</i>		46
15	<b>Zerella 'Packing Shed'</b> <i>Grenache, Mataro, Shiraz</i> <i>McLaren Vale, SA</i>	10.5	48
16	<b>Paulett '47/74'</b> <i>Malbec Cabernet</i> <i>Clare Valley, SA</i>		120

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## CABERNET SAUVIGNON

		<u>G</u>	<u>B</u>
17	<b>Bleasdale</b> <i>Langhorne Creek, SA</i>	10.0	47
16	<b>Mr Riggs 'Outpost'</b> <i>Coonawarra, SA</i>	10.5	48
16	<b>Redman</b> <i>Coonawarra, SA</i>		55
12	<b>Zema Estate 'Family Selection'</b> <i>Coonawarra, SA</i>		75

## SHIRAZ

17	<b>Growers Gate</b> <i>Barossa Valley, SA</i>	8.5	39
16	<b>Langmeil 'The Long Mile'</b> <i>Barossa Valley, SA</i>		45
16	<b>Eldredge 'Blue Chip'</b> <i>Clare Valley, SA</i>	11.0	52
12	<b>First Drop 'Mothers Milk'</b> <i>Barossa Valley, SA</i>	9.5	46
16	<b>Down The Rabbit Hole</b> <i>McLaren Vale, SA</i>		47
16	<b>Mollydooker 'Blue Eyed Boy'</b> <i>McLaren Vale, SA</i>		65
12	<b>Mollydooker 'Carnival of Love'</b> <i>McLaren Vale, SA</i>		120
15	<b>Rockford Basket Press</b> <i>Barossa Valley, SA</i>		150
16	<b>Mollydooker 'Velvet Glove'</b> <i>McLaren Vale, SA</i>		150

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## TAP BEER

	P	S
Blue Moon	9.5	7
Heineken	10	7.5

## LOCAL BEER

Cascade Light	9.0
Hahn Light	9.0
Carlton Draught	9.5
Coopers Pale Ale	9.5
Coopers Sparkling	9.5
Coopers Stout	9.5
Little Creatures Pale Ale	10.0
Pirate Life Pale Ale	10.0
Crown Lager	9.5
Pure Blonde	9.5
James Boags Premium	9.5
Vale Ale	10.0
Lord Nelson 3 Sheets Pale Ale	10.0
XXXX Gold	9.0
Stone & Wood Pacific Ale	10.0

## IMPORTED BEER

Asahi	11.0
Corona	11.0
Heineken	11.0
Peroni Nastro Azzuro	11.0

## CIDER

Adelaide Hills Apple, Pear	9.5
Adelaide Hills Apple & Ginger	9.5

## SOFT DRINK & WATER

Santa Vittoria still/sparkling water 1L	8.9
Bottled Soft Drinks/Ginger beer/Red Bull	5.5
Glass Soft Drink	4.8
Juices (Orange/Apple/Pineapple/Cranberry/Tomato)	4.8
Milkshakes, Iced Coffee/Chocolate	6.9

## Liqueurs, Aperitifs

Baileys	11	Malibu	11
Chambord	11	Midori	11
Cointreau / Drambuie	11	Paraiso	11
Dom Benedictine	11	Tia Maria	11
Fireball	11	Tuaca	11
Frangelico	11	Aperol	11
Galliano White Sambuca	11	Pimm's	11
Galliano Black Sambuca	11	Pernod	11
Galiano Vanilla	11	Campari	11
Grand Marnier	11	Courvoisier VSOP	14
Kahlua	11	Courvoisier XO	27

## Spirits

<b>Barbaresso Ouzo</b>	10	<b>Jim Beam</b>	10
<b>Bombay Sapphire</b>	11	<b>Jack Daniels</b>	10
<b>Hendricks's</b>	12	<b>Southern Comfort</b>	10
<b>The Botanist</b>	12	<b>Wild Turkey</b>	10
<b>Gin Mare</b>	12	<b>Wild Turkey American Honey</b>	10
<b>Stolichnaya</b>	11	<b>Wild Turkey Single Barrel</b>	16
<b>Stolichnaya Vanilla</b>	11	<b>Makers Mark</b>	11
<b>Grey Goose</b>	13	<b>Johnny Walker red label</b>	10
<b>St Agnes brandy</b>	10	<b>Johnny Walker black label</b>	12
<b>Cuervo tequila</b>	10	<b>Canadian Club</b>	10
<b>Bacardi white</b>	10	<b>Canadian Club 12 yr old</b>	12
<b>Bundaberg</b>	10	<b>Jameson Irish</b>	10
<b>Captain Morgan</b>	10	<b>Chivas Regal</b>	12
<b>Sailor Jerry</b>	10	<b>Glendronach 12 yr old</b>	16
<b>Mt Gay Rum</b>	10	<b>Glennfiddich 12 yr old</b>	15