



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

Garlic Bread (V)	9.9
<i>3 pieces of toasted Turkish bread seasoned with organic garlic, sea salt and McLaren Vale olive oil</i>	
Bruschetta (V)	14
<i>Toasted Turkish bread, vine ripened tomatoes, fresh basil, black garlic and extra virgin olive oil</i>	
Dip Plate	21.9
<i>Trio of selected dips, marinated olives and toasted pita and lavosh bread</i>	
Seafood Share Plate	45
<i>Fresh SA King Prawns, Hervey Bay scallops, natural oysters and Smoked salmon</i>	
<i>W/ Kilpatrick oysters</i>	<i>add 6</i>
Wharf Tasting Plate	39
<i>Chef's selection of 4 items (refer to specials)</i>	
SA Coffin Bay Oysters (GF)	
<i>Natural ½ Dozen</i>	16.5
<i>Dozen</i>	27.5
<i>Kilpatrick ½ Dozen</i>	19.5
<i>Dozen</i>	29.5
Salt and Pepper Prawns	22
<i>Prawns lightly seasoned using our own salt and pepper mix</i>	
Hervey Bay Scallops (GF)	25
<i>1/2 dozen Hervey Bay scallops grilled with lime, chilli & ginger butter</i>	
Salt and Pepper Squid	21
<i>Squid lightly seasoned using our own salt and pepper mix</i>	
Chicken Skewers	21
<i>Spicy satay sauce and cucumber salad</i>	
Seafood Chowder	22.9
<i>Squid, prawns, mussels & fresh fish in a creamy fish broth, with garlic bread</i>	

SEAFOOD

Whole SA King Prawns

Served with cocktail sauce and lemon ½ kg 47 1 kg 80

SA King George Whiting (2 pieces)

Your choice of beer battered, crumbed or grilled whiting, fries, salad and tartare 42

Salt & Pepper Prawns

Lightly seasoned with our special salt and pepper blend, fries, salad and tartare 35

Fresh SA Mussels

Steamed in a white wine, saffron, chilli and tomato broth with garlic bread ½ kg 29.5 1 kg 46.5

Salt and Pepper Squid

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) 32

Atlantic Salmon (GF)

Crispy skin Atlantic salmon served with sautéed seasonal greens and wasabi aioli 39

Seafood Platter for 2

Crumbed SA King George Whiting, salt & pepper prawns & squid, Hervey Bay scallops whole SA King prawns, natural Coffin Bay oysters, salad and chips 130

Kilpatrick oysters *Add 6*

Extra person *Add 65*

FROM THE GRILL

Crisp Pork Belly (GF)	39.9
<i>Pan seared scallops, Asian greens and Sichuan chilli glaze</i>	
Chargrilled Butterflied Chicken Breast	38.9
<i>Swiss cheese, Barossa pancetta, potato, seasonal greens, citrus dressing</i>	
Scotch Fillet 300 gram (GF)	41
<i>Served with roast potatoes and your choice of sauce</i>	
Rib Eye 400 gram (GF)	45
<i>Served with roast potatoes and your choice of sauce</i>	
Reef and Beef 300 gram (GF)	45
<i>Scotch fillet, king prawns, garlic cream with roast potatoes</i>	

SCHNITZELS

Chicken Schnitzel	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>
Chicken Parmigiana	29.5
<i>Chicken schnitzel, Napolitano sauce, fresh basil leaves and mozzarella, chips and salad</i>	

Sides

Roasted Potatoes	11
Greek Salad	11
Seasonal Vegetables	11
Fries & Dill Aioli	10
Garden Salad	10

Sauces

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

HEALTHY OPTIONS

Stuffed Portobello Mushrooms (GF)	28
<i>Pumpkin, Danish feta, selected greens, shaved parmesan and white truffle oil</i>	
SA King Prawn Salad	29.5
<i>Whole peeled SA King Prawns, cucumber, Spanish onion, cherry tomatoes, mixed salad greens, citrus olive oil dressing</i>	
Caesar Salad	23.9
<i>Cos lettuce, grilled bacon, croutons, shaved parmesan, soft poached free range egg with house made caesar dressing (anchovies optional)</i>	
Greek Salad (V) (GF)	21.9
<i>Cherry tomatoes, cucumber, fresh mint, Spanish onion, olives, feta and lettuce with balsamic & lemon olive oil</i>	
Thai Salad (GF)	21.9
<i>Cucumber, shredded carrot and red onion, red pepper, mint, coriander and mixed lettuce with kaffir lime chilli dressing, toasted shallots</i>	
Pumpkin & Roquette Salad (GF)	22.9
<i>Pumpkin, wild roquette, Danish feta, Spanish onion, lemon dressing & pinenuts</i>	
 Extras	
<i>Grilled Chicken</i>	10
<i>Salt & Pepper Prawns</i>	13
<i>Salt & Pepper Squid</i>	10

DESSERTS

Coffee Chocolate Brûlée	13
<i>Served with almond biscotti</i>	
White Chocolate Raspberry Pudding	13
<i>Served with dark chocolate ice-cream</i>	
Pecan Pie	13
<i>Served with Honey ice-cream and fresh strawberries</i>	
Trio of Ice-creams	10
<i>Your choice of 3 flavours vanilla, strawberry, chocolate, boysenberry, cappuccino or honey</i>	
Affogato	15
<i>Espresso with vanilla icecream and liquor, your choice of (Frangelico, Baileys, Kahlua, Tia Maria)</i>	
Irish Coffe	14
<i>Long Black served with irish whiskey and topped with cream</i>	

Dessert Wines, Tea & Coffee

Penfolds Father 10 year Port	12
Penfolds Grandfather Port	16
Rockfords P.S. Marion Tawny Port	12
Galway Pipe 12 year Tawny port	11
Heggies Botrytis Riesling, Eden Valley (2015) 375ml	39
Mugs of Tea	4.8
<i>Mint, Earl Grey, English Breakfast, Rosehip, Green Tea</i>	
Coffee '100% Arabica supplied by Vittoria Coffee'	4.8
<i>Cappucino, latte, flat white, short black, long black, mocha, macchiato, hot chocolate, chai</i>	
Mug <i>Add 1</i>	Extra Shot <i>Add 0.5</i>
Soy <i>Add 1</i>	

Dessert Cocktails

Grasshopper- 19

An old-time classic cocktail with a creamy texture and a choc mint finish.

Toblerone- 19

Indulge in a chocolate treat, with a great taste we know and love only alcoholic this time.

Apple Pie- 19

Tastes like heaven, burns like hell the apple pie cocktail taste just like grandma used to make with a delicate cinnamon touch added by the fireball whiskey.

Mudslide- 19

Our naughty choice of ice-cream, peanut butter and hazelnut married with a chocolate finish

Caution: contains nuts

Brandy Alexander- 19

A Brandy Alexander is a brandy-based cocktail consisting of brandy and crème de cacao that became popular during the early 20th century.

Midori Splice- 19

A tropical desert classic with refreshing melon and coconut flavours mixed through fresh pineapple juice and topped with cream.

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.

Mojito- 19

A combination of sweetness, refreshing citrus, and mint flavors is intended to complement the potent kick of the rum, making this the perfect summer drink.

Japanese Slipper- 19

A Japanese slipper is a short fruity cocktail made with Midori and Cointreau. It was created in 1984 by Jean-Paul Bourguignon at Mietta's Restaurant in Melbourne.

Fruit Tingle- 19

A popular summer drink with a fruity flavour that will take you back to your childhood with a very similar taste to fruit tingle lollies.

Sex on the Beach- 19

Sex on the Beach is a delicious and fruity vodka-based drink that is perfect for almost any occasion.

Bloody Mary- 19

The Bloody Mary is a vodka-soaked nutritional breakfast and hangover cure all in one. Made with tomato juice and packed full of spice, what more could you want?

Cosmopolitan- 19

A classic citrus vodka blend popularized by the television series sex in the city.

Pina Colada- 19

A sweet tropical drink made with dark and coconut rum, coconut milk, and pineapple.

Harvey Wallbanger- 19

The Harvey Wall Banger is a mixed drink made with vodka, Galliano, and orange juice.

Long Island Iced Tea- 22

A Long Island Iced Tea is a type of alcoholic mixed drink typically made with tequila, vodka, light rum, triple sec, gin, and a splash of cola, which gives the drink the same amber hue as its namesake.

Margarita- 19

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

SPARKLING WINE

		G	B
NV	Growers Gate Brut Cuvee <i>Barossa Valley, SA</i>	9.5	39
NV	Jansz <i>Pipers River, TAS</i>	11	49
16	Bird in Hand Pinot Noir <i>Adelaide Hills, SA</i>	10.5	47
NV	Black Chook Sparkling Shiraz <i>McLaren Vale, SA</i>		39
NV	Molly Dooker Sparkling Verdelho <i>McLaren Vale, SA</i>		47
NV	Bleasdale Sparkling Shiraz 375ml <i>Langhorne Creek, SA</i>		22
NV	Veuve Clicquot Ponsardin <i>Reims, France</i>		125

RIESLING

		G	B
16	Pewsey Vale <i>Eden Valley, SA</i>	10	45
16	Skillogalee <i>Clare Valley, SA</i>	11	45
16	Shut the Gate <i>Clare Valley, SA</i>	11	45

WHITE VARIETALS

		G	B
16	Molly Dooker Verdelho <i>McLaren Vale, SA</i>		42
16	Deakin Estate Moscato <i>Mildura region, VIC</i>	10	45

PINOT GRIS/ GRIGIO

		G	B
16	Sophies Hill Pinot Grigio <i>Limestone Coast, SA</i>	10	47
16	Tomfoolery Pinot Gris <i>Eden Valley, SA</i>	10	45

CHARDONNAY

		G	B
16	D'Arenburg <i>McLaren Vale, SA</i>	9	39
16	RockBare <i>McLaren Vale, SA</i>	9.5	43
16	Shaw + Smith M3 <i>Adelaide Hills, SA</i>		80

SAUVIGNON BLANC

		G	B
NV	Growers Gate <i>Barossa Valley, SA</i>	9	38
16	Tomfoolery <i>Adelaide Hills, SA</i>	10	45
16	Shaw + Smith <i>Adelaide Hills, SA</i>	11	49
16	Giesen <i>Marlborough, NZ</i>	9	39
16	Hunky Dory <i>Marlborough, NZ</i>	9.5	42
16	Penny's Hill <i>Adelaide Hills, SA</i>		42

ROSE

		G	B
16	Rockford Alicante Bouchet <i>Barossa Valley, SA</i>	10.5	47
16	Hugh Hamilton The Floozie <i>McLaren Vale, SA</i>	9.5	43

PINOT NOIR

		G	B
16	Golding <i>Adelaide Hills, SA</i>	9.5	42
14	O'Leary Walker <i>Adelaide Hills, SA</i>		43

RED VARIETALS & BLENDS

		G	B
14	Mediterrane <i>Barossa Valley, SA</i>	9.5	43
15	Tomfoolery Burla Negra Tempranillo <i>Barossa Valley, SA</i>		45
15	Tomfoolery Son of a Gun Cab Shiraz <i>Barossa Valley, SA</i>	10	45
15	Molly Dooker Scooter Merlot <i>Barossa Valley, SA</i>	9.5	45
08	Reschke Bull Trader Cab Sauv Merlot <i>Barossa Valley, SA</i>	10	45
15	Rockfords Frugal Farmer Grenache Mataro Alicante <i>Barossa Valley, SA</i>		40
14	Smith & Hooper Merlot <i>Wrattonbully, SA</i>	9	39
15	Tomfoolery Monkey Business CABERNET FRANC <i>Barossa Valley, SA</i>		90

CABERNET SAUVIGNON

		G	B
13	Bleasdale <i>Langhorne Creek, SA</i>	9	43
13	Redman <i>Coonawarra, SA</i>		55
10	Reschke Vitilus <i>Coonawarra, SA</i>	10.5	47
06	Reschke Bos <i>Coonawarra, SA</i>		72
10	Zema Estate Family Selection <i>Coonawarra, SA</i>		75

SHIRAZ

		G	B
NV	Growers Gate <i>Barossa Valley, SA</i>	9	38
15	Langmeil The Long Mile <i>Barossa Valley, SA</i>	9.5	43
15	Karrawatta the Dairy Block <i>Adelaide Hills, SA</i>	43	
15	Tomfoolery Black and Blue <i>Barossa Valley, SA</i>	10	45
15	Molly Dooker Boxer <i>Barossa Valley, SA</i>	9.5	45
15	Wirra Wirra Catapult <i>McLaren Vale, SA</i>		48
15	Mollydooker Blue Eyed Boy <i>McLaren Vale, SA</i>		65
06	Mitchell McNicol <i>Clare Valley, SA</i>		80
14	Mollydooker Carnival of Love <i>McLaren Vale, SA</i>		120
13	Rockford Basket Press <i>Barossa Valley, SA</i>		125
11	Mollydooker Velvet Glove <i>McLaren Vale, SA</i>		280

Note: Vintages May be Subject to Change

ON TAP

Little Creatures bright ale	6	9
James Squire Orchard Crush apple cider	6	9

LOCAL BEER

Cascade Light	8.8
Hahn Light	8.8
Carlton Draught	8.8
Coopers Pale Ale	8.8
Coopers Sparkling	9
Coopers Stout	9.5
Little creatures Pale Ale	9.9
Pirate Life Pale Ale	9.5
Pirate Life IIPA	18
Crown Lager	9
Pure Blonde	8.8
James Boags Premium	9
Vale Ale	9.9
Lord Nelson 3 sheets pale ale	9.9
XXXX Gold	8.8
Mismatch Session Ale	8.8
Hahn Super Dry	8.8

IMPORTED BEER

Asahi	9.9
Corona	9.9
Heineken	9.9
Peroni Nastro Azzuro	9.9
Stella Artois	9.9

CIDER

Adelaide Hills Apple, pear	8.8
Adelaide Hills Apple & Ginger	9
Hillbilly Crushed Apple Cider	9

SOFT DRINK & WATER

Santa Vittoria still/sparkling water 1L	8.9
Bottled Soft Drinks/Ginger beer	5.9
Glass Soft Drink	4.8
Juices	5
Milkshakes, Iced Coffee/Chocolate	6.5

Liqueurs, Aperitifs

Baileys	9.8
Chambord	9.8
Cointreau	9.8
Drambuie	10.5
Dom Benedictine	10.5
Frangelico	9.8
Grand Marnier	10.5
Kahlua	9.5
Midori	9.8
Tia Maria	9.5
Pimm's	9
Campari	9
Courvoisier	14
Courvoisier XO	27
Louis XIII	150

Spirits

Bombay Sapphire	9.5
Hendricks's	11
The Botanist	11
Gin Mare	11
Stolichnaya	9.5
Grey Goose	12.5
St Agnes brandy	9.5
Cuervo tequila	9.5
Bacardi white	9.5
Bundaberg	9.5
Captain Morgan	9.5
Mt Gay Rum	10
Jim Beam	9.5
Jack Daniels	9.5
Southern Comfort	9.5
Barbaresso Ouzo	9.5
Wild Turkey	9.8
Wild Turkey Honey	9.8
Makers Mark	10.2
Johnny Walker red label	9.5
Johnny Walker black label	11
Canadian Club	9.5
Jameson Irish	9.8
Chivas Regal	11.8
Glennfiddich 12 yr old	14