



# ADMIRALS BISTRO

Inspired by our pristine coastline our menu delivers an inviting selection filled with, seasonal, locally sourced produce. With spectacular views, we offer an enviable mix of high quality dining in a casual, laidback setting for a unique dining experience.

~ The simplest cooking techniques combined with the best produce... this is the Admirals spirit of good cooking ~

## TO START

<b>Bread Roll</b> Warm oven baked bread served with butter [V]	\$4.5
<b>Rosemary, Garlic &amp; Cheese Flat Bread</b> Pizza base topped with olive oil, mozzarella, garlic & rosemary [V]	\$15
<b>Tomato &amp; Mozzarella Flat Bread</b> Baked vine ripened tomato with mozzarella, garlic & parsley [V]	\$19

## OYSTERS

Sustainably sourced from multiple regions of South Australia, our local oyster farmers are striving to promote the concept of provenance, the authentic sourcing of oysters within our local aquatic microclimates.

Arriving daily, we are proud to present the freshest oysters for your enjoyment. Locally sourced from the pristine waters of Smoky Bay, Southeast of Ceduna, Stansbury, Yorke Peninsula and Coffin Bay, Eyre Peninsula, SA.

<b>Natural Oysters</b> On rocksalt and served with Riverland lemon [GF] [DF]	1/2 Doz \$27 / Doz \$42
<b>Thai Oysters</b> Spicy chilli lime juice, fish sauce, spring onion, coriander & ginger dressing [GF] [DF]	1/2 Doz \$28 / Doz \$45
<b>Japanese Oysters</b> A soy dressing topped with wasabi Kewpie & crispy shallots [GF] [DF]	1/2 Doz \$28 / Doz \$45
<b>Kilpatrick Oysters</b> Barossa smoked speck with spiced Kilpatrick dressing [GF] [DF]	1/2 Doz \$29 / Doz \$48

## ENTRÉE

<b>Apple Carpaccio</b> Thin layers of crisp apple, cherry tomato, pine nuts and shallots dressed with a caramelised fruit dressing & extra virgin olive oil [GF] [VE]	\$19
<b>Grilled Haloumi</b> With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF] [V]	\$19
<b>Crackling Spring Rolls</b> Extra-large, house-made spring rolls of the day encased in a crispy fried wrapping served with a petite salad with cashew nut & sweet chilli sauce	\$18
<b>Coconut Prawn</b> Four Admirals' prawn tails coated with shredded coconut and panko breadcrumbs served with a petite salad and lemon & wasabi mayo dressing [GF] [DF]	\$29



## CLASSIC SEAFOOD SELECTION

All Classic Selection meals are served with Chef's Salad, Riverland lemon, golden fried chips & dipping sauce

<b>Salt &amp; Lemon Pepper Squid</b>	small plate \$26 / main course serve \$36
Tender Australian squid coated in a well-seasoned batter, fried then tossed with aromatics, spices, salt & pepper [DF] not available in gluten free	
<b>South Australian King George Whiting ~ 2 pieces</b>	\$43
Choose grilled, crumbed or battered Whiting	
<b>South Australian Garfish ~ 2 pieces</b>	\$36
Choose grilled, crumbed or battered Garfish	

## HOUSE SPECIALTIES

<b>Lifeguard Squid Salad</b>	\$36
Spiced salt & pepper squid with Asian salad dressed in citronette dressing with lemon [DF]	
<b>Rainbow Chopped Cashew Salad</b>	\$31
Cabbage, carrot cucumber, red capsicum, snow pea shoots, fried shallots, mint, coriander and cashew with sesame dressing [GF] [V] [DF]	
<b>Garlic King Prawns</b>	\$39
served with a cherry tomato, spring onion roasted shellfish sauce and steamed rice [GF]	
<b>Admirals Seafood Favourite</b>	\$45
Crumbed whiting fillet, crumbed garfish fillet, three crumbed prawns and SA salt & pepper squid served with salad and golden fried chips	
<b>Seafood Risotto</b>	\$35
Shellfish, crustacean, white fish, tomato, garlic and chilli, finished with cherry tomato [GF]	

## OVEN & GRILLED MEAT

All oven grilled meats are served with soft roast pumpkin mash and aromatic broccolini.

<b>Pork Rib Eye Steak 270gm</b>	\$32
Served with creamy mushroom sauce (cooked medium) [GF]	
<b>Lamb Cutlets 270gm</b>	\$42
Three Cutlets marinated with oregano & garlic, served with reduced meat juices [GF] (cooked medium-rare, unless requested otherwise to our wait staff)	
<b>300gm Aged Wagyu Rump</b>	\$47
Savour the exquisite flavours of the purebred Australian wagyu served with peppercorn sauce [GF] (cooked medium-rare, unless requested otherwise to our wait staff)	



## CLUB FARE

Schnitzels served with golden fried chips, Chef's salad & your choice of gravy [DF]  
Choose: gravy, green & black pepper sauce or mushroom sauce

Free Range Chicken Breast Schnitzel	\$29
Chicken Parmigiana Parmesan crumb, Neapolitana sauce, leg ham & mozzarella cheese	\$31
Wagyu Club Beef Burger Wagyu patty served with lettuce, tomato, cheese, BBQ sauce in a toasted bun served with chips & tomato sauce	\$27

## PIZZA

Tomato & Cheese Pizza Ripe tomato & mozzarella cheese	\$23
Ham & Pineapple Pizza Sliced leg ham, ripe pineapple & mozzarella cheese	\$24
Salami Pizza Mild pork salami, fresh tomato, capsicum and mozzarella cheese	\$24
BBQ Chicken Pizza Chicken, bacon, pineapple, BBQ sauce & mozzarella cheese	\$27
Prawn Pizza Tiger prawns, salami, fresh tomato, capsicum & garlic with mozzarella cheese	\$33
Veggie Lovers Pizza Baked vine-ripened tomato with baby spinach, pineapple, marinated capsicum, garlic, parsley & mozzarella [V]	\$27

## PASTA

Prawn & Puttanesca Pasta Spiral pasta with sautéed prawns, olive oil, garlic, chilli, capers, anchovies, olives, Napoli sauce & parsley	\$38
Marinara Pasta Linguine with 'little tongues' of shellfish, crustacean, white fish, garlic, chilli & olive oil	\$36
Blue Swimmer Crab Pasta Tagliatelle egg pasta with crab, roasted shellfish sauce, spring onion & a hint of chilli	\$37
Vegan Bella Donna Pasta Linguine with sautéed peas, baby spinach and spring onion with cherry tomato, chilli, garlic & extra virgin olive oil [VE]	\$33

All dishes from our pasta range can be substituted with rice for gluten-free dining



## SHARING SIDES

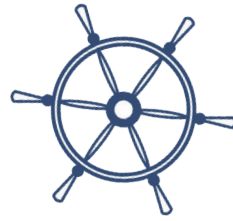
Thick Cut Chips served with tomato sauce [V][DF]	small \$8 / large \$12
Crunchy Potato Wedges served with sour cream & sweet chilli sauce	\$14
Sautéed Broccolini With extra virgin olive oil, a touch of garlic & chilli with fish sauce	\$10

## DESSERT

Pavlova Light, marshmallow meringues topped chocolate & raspberry sauce [GF]	\$14
Vanilla Custard Pudding Indulgent vanilla-bean flavoured 'cooked cream' with a passionfruit & Cointreau sauce [GF]	\$14
Sailors Sundae House-made vanilla gelato with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF]	\$12
Affogato Vanilla ice-cream with a shot of hot espresso [GF] Add a shot of your favourite liqueur from \$6	\$11
Scoop Bar Premium ice-cream and gelato, made in-house and all flavours are gluten-free	

Food Allergy Notice - If you have a food allergy or special dietary requirement, please inform a member of our friendly staff prior to ordering. Your request will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the customer. Thank you.

Gluten Free Rice Available | [GF] Gluten Free | [DF] Dairy Free | [V] Vegetarian | [VE] Vegan



## Little Skippers Menu

Kids Meals \$12 each ~ includes a glass of juice or soft drink

### Ham & Cheese Pizza

tomato base pizza with ham & cheese

### Hawaiian Pizza

tomato base pizza with pineapple, ham & cheese



### Chicken Nuggets

served with chips & tomato sauce

### Fish Bites & Chips

fish fillet strips coated in a delicious golden panko crumb served with chips & tomato sauce



### Tomato Pasta

Pasta with tomato sugo & parmesan

Kindly note this menu is available to children 12 years and under

## Little Extras

### Kids Crunchy Potato Wedges \$10

served with tomato sauce



### Small Bowl of Chips \$8

served with tomato sauce



### Kids Ice-Cream \$4

children's ice-cream of the day

