

MENU

WOOD FIRED BREADS

(all our breads are baked fresh daily on the premises)

Potato & Rosemary

Pizza style bread layered with a trio of cheeses, potato slices, fresh rosemary & sour cream

\$12.50

Garlic Focaccia

Pizza style bread with garlic, fresh herbs & cheese

\$12.50

Pesto Bread & Dips

Individual bread loaf rolled with basil pesto & cheese, house baked and served with a trio of homemade dips

\$13.50

ENTREES & SALADS

Warm Chicken Salad

Char grilled chicken served with potato, bacon, spinach, sun dried tomato, olives and spinach with a creamy dressing

\$18.00

Morton Bay Bug Salad

Marinated Morton Bay bugs on a summer waldorf salad

\$18.00

Cesar Salad

(all our ceasar salads have baby cos lettuce, caramelized bacon, garlic croutons, parmesan cheese, Sam's ceasar dressing & a soft poached egg)

- Traditional \$15.00
- Grilled chicken \$18.00
- Kangaroo fillets \$18.00

SIDE ORDERS

- Fresh wild rocket, balsamic & parmesan shavings \$8.50
- Garden salad with house dressing \$7.50
- Greek salad \$8.50
- Seasoned wedges with sweet chilli & sour cream \$8.50
- Crispy chips \$8.00
- Green beans with garlic aioli & crispy fried shallot \$6.50

- OYSTER BAR - FRESHLY SHUCKED TASMANIAN

BARILLA BAY OYSTERS

- Natural \$13.50 \$24.00
- Orange & vodka \$15.50 \$26.00
- Lime, ginger & cracked pepper \$15.50 \$26.00
- Cabernet vinegar & shallots \$15.50 \$26.00
- Kilpatrick \$15.50 \$26.00
- Strawberries & champagne \$15.00 \$25.00
- Strawberries & cream \$15.00 \$25.00
- Mixed Dozen \$28.00

TAPAS BAR

Tapas - a style of eating & a way of life

Sam's tempting selection of little delicious dishes are enjoyed with a glass of wine, lively conversation & laughter among friends

- Honey soy chicken drummettes - marinated & roasted drummettes \$7.00
- Marinated olives - black & green olives with aromatic herbs & spices \$6.00
- Marinated feta - marinated with coriander seeds, rosemary & extra virgin olive oil \$6.00
- Meatballs - with tomato & basil sauce \$7.00
- Chorizo - sausage oven baked in red wine \$6.50

- Dolmades - vine leaves stuffed with rice & spices \$6.00
- Morton Bay Bugs - marinated in garlic, oven baked & served with lemon \$7.50
- Field mushrooms - roasted with garlic butter & pomegranate malis \$6.00
- Kefalograviera cheese (saganaki) - lightly fried and served with lemon \$6.00
- Spring rolls & samosas - served with a sweet chilli dipping sauce \$6.00
- Sam's grazing platter - chefs selection of six assorted tapas dishes \$25.00

SAM'S FAMOUS WOOD FIRED PIZZAS

(all pizzas topped with mozzarella cheese & napoli sauce)

Honey Soy Chicken - barbecue sauce, honey soy marinated chicken, bacon, caramelized onion & boursin cheese
\$18.00

Tandoori Chicken - marinated tandoori chicken, Spanish onion, spinach, boursin cheese & finished with a cucumber raita
\$18.00

Sam's Seafood - selection of fresh black mussels, scallops, fish, king prawns, smoked salmon & a lemon aioli dipping sauce
\$21.00

Sicilian - spicy salami, roasted tomatoes, filed mushrooms, olives & red peppers topped with grana parmesan
\$18.00

Outback Dreamer – grilled kangaroo, caramelized onion, house dried tomato & baby spinach topped with wild rocket & parmesan cheese with Sam's own barbecue sauce
\$19.00

Chorizo Sausage – Spanish onions, baby spinach, fire roasted peppers & black olives
\$18.00

Roast Pumpkin – field mushrooms, red onion, house dried tomato, wild rocket & shaved parmesan
\$18.00

Mediterranean – baby spinach, fire roasted peppers, Spanish onions, black olives & goat cheese
\$18.00

Smoked Salmon – fresh layers of smoked salmon lightly cooked and served with lemon, capers, Spanish onions & sour cream
\$19.00

PASTA & RISOTTO

Linguini Tiger Prawns; chorizo & spinach tossed with a light extra virgin olive oil & fresh lemon
\$25.00

Scallop Risotto; pancetta wrapped scallops on a bed of risotto tossed with crispy chorizo sausage, rocket leaves & fresh parmesan shavings
\$25.00

Linguini Marinara; Ƶ fresh black mussels, prawns, scallops, fish, Morton Bay bug, chilli & garlic tossed in a tomato & basil sauce

\$27.50

Lamb Penne; tossed braised lamb, peas & marinated fetta in a rich olive oil sauce

\$24.00

Pumpkin Penne; tossed Ƶ roasted pumpkin in a creamy pesto sauce finished Ƶ baby spinach

\$24.00

Linguini Bolognese; tossed in a tomato & fresh basil Bolognese Italian meat sauce

\$22.00

MAIN COURSE

Char grilled chicken served Ƶ spiced chic peas, bacon, spinach salad & capsicum aioli

\$28.00

Barramundi fillets served Ƶ a nicoise salad - green beans, potatoes, kalamata olives, tomato & a hardboiled egg Ƶ aioli dressing

\$33.00

Rib Eye Steak char grilled & served Ƶ chat potatoes, green beans, capsicum stew & port jus

\$33.00

Chicken Parmigiana butterflied then lightly crumbed, topped Ƶ Napoli sauce & mozzarella cheese accompanied Ƶ fresh salad & oven roasted chat potatoes

\$25.00

Garlic Prawns - Sam's acclaimed garlic King Tiger prawns sautéed with garlic & chilli placed inside a crispy tortilla floweret bedded on fragrant pilaf rice in your choice of a white wine & cream reduction or in virgin olive oil

\$33.50

DESSERTS

Lemon tart with apple sorbet & balsamic strawberries \$10.50

Trio of Sorbet \$10.50

Baileys Chocolate Mousse \$10.50

Sam's Famous Sticky Date Pudding with biscotti & clotted cream \$10.50

Cheese Platter - a selection of Australian cheeses served with crackers & fresh fruit \$10.50