

Admirals Bistro

at the Cruising Yacht Club of SA

to start

Garlic bread grilled ciabatta with confit garlic, orange and thyme butter	\$7
Fresh ciabatta served with butter, house made dukkah, balsamic & olive oil	\$7

share plate selection

available all day Saturday and Sunday

Marinated South Australian olives SA grown & produced (V)	\$6
Bruschetta , fresh tomato, basil, olive oil & bocconcini on toasted ciabatta (V)	\$7
Cajun spiced battered flake in a soft taco with coleslaw & aioli	\$8
Homemade hummus with grilled garlic pita (V) (GFOA)	\$8
Grilled cheese kransky with chilli aioli	\$9
Mediterranean selection of grilled & marinated eggplant, zucchini with marinated feta on chargrilled ciabatta (V)	\$9
Sliced prosciutto with fresh bread	\$10
Thai spiced fish cakes with fennel kim chi (2)	\$12
Saffron arancini with mozzarella & garlic aioli (4) (V)	\$12
Quesadilla with chicken breast, green tomato chutney & smoked cheddar	\$12
Cooked prawns with thousand island dressing & lemon wedge	\$15
Italian marinated vegetables & olives SA grown & produced (V)	\$15
Salt & pepper squid with tartare & fresh lemon	\$15
Antipasto & calamari platter salt & pepper squid with your choice of 3 items from our share plate selection	\$33

classics

Caeser salad (GFOA) baby cos leaves, crisp bacon, anchovies, shaved parmesan, soft poached egg and traditional caeser dressing Add chicken	\$16.5 \$6
<i>wine recommendation: Yalumba Y Sauvignon Blanc</i>	
Fish & Chips (GFOA) grilled or beer battered fish with chips, coleslaw, house-made tartare & lemon Flake King George whiting (subject to availability)	\$12 POA
<i>wine recommendation: Jim Barry Watervale Riesling</i>	
Buttermilk chicken burger chicken breast marinated in lime leaf, turmeric, chilli & coriander, crisp fried & served on a charcoal brioche bun with coleslaw, chilli aioli & a side of chips	\$19
<i>beverage recommendation: Bulmers Apple Cider</i>	
Chicken breast schnitzel crumbed chicken schnitzel with Cajun spiced chips, coleslaw and your choice of gravy; pepper, diane or mushroom sauce 150gm 300gm	\$10 \$22

from our chargrill

All steaks are served with mashed potato, green tomato chutney, grilled seasonal greens & jus (GF)	
300gm 36 ° South rump	\$25
300gm 36 ° South sirloin	\$30
250gm 36 ° South scotch fillet	\$35
200gm 36 ° South eye fillet	\$40
<i>wine recommendation: Georges Exile Shiraz</i>	

sides

Chefs' garden salad (V) (GF) (DF)	\$6
Quinoa salad (V) (GF) with pumpkin & feta, finished off with white balsamic dressing	\$8
Creamy potato mash	\$8
Seasonal greens (V) (GF) (DF)	\$8

chef's selection

Thai spiced beef salad (GF) (DF) with peanuts, crisp shallots, spring onion, lemongrass, lime leaf, rice noodles, snow pea shoots, capsicum, cucumber, mint, coriander & spiced nam pla prik dressing	\$24
Potato gnocchi (DF) with finely sliced beef, ginger roasted pumpkin, baby capers, feta, crisp fried sage & pesto <i>wine recommendation: La Maschera Rose of Granaxia</i>	e \$15 m \$26
Szechuan crusted chicken breast on sautéed kipflers, chorizo, shitake mushrooms & spinach with sweetcorn salsa <i>wine recommendation: Chaffey Bros Düfte Punkt</i>	\$26
Crispy skin Mulloway (GF) (DF) with potato galette, fennel kim chi & rocket mint pesto <i>wine recommendation: Heggies Cloudline Chardonnay</i>	\$29
Seafood platter for two salt & pepper squid, soft shell crab, beer battered fish, Spencer Gulf prawns & natural oysters; all served with chips, house tartare, lemon wedges & salad	\$70

something sweet

Strawberry Meringue Roulade (GF) with passionfruit cream, hazelnut praline with a raspberry-white chocolate flavoured ricotta & vanilla floss	\$10
Chocolate tart with candied orange, hazelnut praline & blood orange sorbet	\$12
Lemon myrtle panna cotta with pickled cherries, almond biscotti & watermelon vinaigrette	\$10
Cheese plate blue, cheddar & soft cheese with quince paste, lavosh, crackers, fresh apple & pear	\$22

Vegetarian (V) Dairy Free (DF) Gluten Free (GF)
Gluten Free Option Available (GFOA)

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