

# ADMIRALS BISTRO @ CRUISING YACHT CLUB SA

Inspired by our pristine coastline our menu delivers an inviting selection filled with, seasonal, locally sourced produce. Our focus is on the freshest and sustainably caught oysters, ocean fish and shellfish from Australian waters and the best from our land farmers. With spectacular views, the Club combines an enviable mix of high quality dining in a casual, laidback setting for a unique dining experience.

## To Share

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| <b>Bread for Two</b><br>Oven baked bread served with extra virgin olive oil & aged balsamic [VEG]                               | \$7  |
| <b>Garlic Bread</b><br>Toasted, served with flat leaf parsley & olive oil [VEG]   | \$9  |
| <b>Garlic &amp; Cheese Flat Bread</b><br>Pizza base topped with olive oil, garlic, parsley, mozzarella & parmesan [VEG]         | \$12 |
| <b>Tomato &amp; Bocconcini Flat Bread</b><br>Vine ripened tomato with thinly sliced bocconcini mozzarella, garlic & basil [VEG] | \$16 |

## Oysters

Sustainably sourced from three 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 them for your enjoyment. Locally sourced from: Smoky Bay South East of Ceduna, Stansbury, Yorke Peninsula and Coffin Bay, Eyre Peninsula, South Australia.

### COLD OYSTERS

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| <b>Natural Oysters</b><br>Riverland lemon & red chilli [GF] [DF]                                   | 1/2 Doz \$19 / Doz \$35 |
| <b>Thai Oysters</b><br>Lime juice, fish sauce, spring onion, coriander & ginger dressing [GF] [DF] | 1/2 Doz \$21 / Doz \$35 |
| <b>Japanese Oysters</b><br>A soy dressing topped with wasabi kewpie & crispy shallots [GF] [DF]    | 1/2 Doz \$21 / Doz \$37 |

### HOT OYSTERS

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| <b>Kilpatrick Oysters</b><br>Barossa smoked speck, tomato & Worcestershire sauce [GF] [DF]            | 1/2 Doz \$26 / Doz \$39 |
| <b>Spicy Chipotle Oysters</b><br>Middle bacon with bourbon BBQ dressing & flat leaf parsley [GF] [DF] | 1/2 Doz \$25 / Doz \$37 |

## Entrée

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| <b>Prawn &amp; Blue Swimmer Crab Velouté Soup</b> \$23<br>Flavoured with baby spinach and moscato, the wine of love [GF]                                  | <b>Salt &amp; Pepper Squid</b> \$16<br>Australian squid served with salad, fried potatoes & tartare sauce [DF]   |
| <b>Grilled Haloumi</b> \$16<br>With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF] [VEG]                           | <b>Chicken Tenders</b> \$16<br>Chicken tenders coated in spice batter served with salad & spicy mayonnaise   |
| <b>Prawn Cocktail</b> \$25<br>Six succulent South Australian king prawn tails, mixed with cos lettuce, raspberries & spiced marie rose dressing [GF] [DF] | <b>Admirals Appetiser Platter for Two</b> \$44<br>Six pieces of salt & pepper squid, two mini chicken sliders, two pieces of grilled haloumi, and prawn cocktail |

## *From the Pan*

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| <b>Seafood Risotto</b><br>Shellfish, crustacean, white fish, tomato, garlic and chilli cooked until it reaches a creamy consistency & finished with cherry tomato [GF] | \$33 |
| <b>Vegetarian Beetroot Risotto</b><br>With baby spinach and feta and a pistachio & almond crumb [VEG] [GF]   | \$28 |
| <b>Marinara Pasta</b><br>Linguini - thin, flat pasta with 'little tongues' of shellfish, crustacean, white fish, garlic, chilli & olive oil.                           | \$33 |
| <b>Blue Swimmer Crab Pasta</b><br>Tagliatelle - long, flat egg pasta with crab, roasted shellfish sauce & spring onion   | \$33 |
| <b>Spinach &amp; Ricotta Pasta</b><br>Fusilli pasta with a hint of chilli, black olives, ricotta tomato sauce [VEG]  | \$28 |
| Gluten free pasta available upon request   |      |

## *House Seafood Specialties*

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| <b>Garlic King Prawns</b><br>12 South Australian tails served with creamy sauce, green vegetables and steamed rice [GF]                | \$39 |
| <b>Admirals Seafood Favourite</b><br>Crumbed whiting fillet, crumbed garfish fillet, two BBQ king prawns, three pieces of SA S&P squid | \$39 |
| <b>Surf &amp; Turf</b><br>Aged Black Angus steak medallion with three BBQ king prawns & shellfish sauce [GF]                           | \$39 |
| <b>Chicken Scaloppini</b><br>Served with three garlic king prawns, baby spinach, sriracha & garlic white wine sauce [GF]               | \$37 |

### CLASSIC SELECTION

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

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| Salt & Pepper Squid [DF]             | \$28 |
| Battered SA King George Whiting [DF] | \$37 |
| Crumbed Prawns [DF]                  | \$39 |
| Crumbed Garfish [DF]                 | \$32 |
| Crumbed Scallops [DF]                | \$37 |
| Crumbed SA King George Whiting [DF]  | \$38 |

## *From the Land*

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| Premium Angus Beef Crumbed Schnitzel   | \$28 |
| Free Range Chicken Breast Schnitzel / Plant Based Schnitzel  | \$26 |
| Schnitzels served with chips, Chef's salad & your choice of gravy;<br>Green & Black Pepper Sauce, Diane Sauce or Creamy Mushroom Sauce |      |
| Chicken Parmigiana, parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese  | \$29 |
| Scotch Fillet Steak 250gm  | \$46 |
| Aromatic broccolini, roasted soft pumpkin & red onion served with a reduced meat jus [GF]  |      |
| Aged Beef Fillet Skewer  | \$29 |
| Two BBQ aged beef fillet skewers served with spiced rice [GF]  |      |
| Chargrilled Chicken Breast   | \$29 |
| With baby spinach and mozzarella on butternut pumpkin and tomato & basil sugo [GF]   |      |

## *Stone Baked Pizza*

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| Vegetarian Pizza  | \$23 |
| Spinach, char-grilled eggplant, fire roasted capsicum & baby bocconcini [VEG]           |      |
| Cacciatore Pizza  | \$23 |
| Mild salami, fresh tomato and bocconcini with hint of chilli & basil                    |      |
| Prawn & Rocket  | \$29 |
| Tiger prawns, salami, fresh tomato, rocket, onion, chilli & garlic                      |      |
| BBQ Chicken Pizza   | \$25 |
| Chicken, bacon, pineapple, capsicum, spring onion, & mozzarella                         |      |
| Marinara Pizza  | \$31 |
| King prawns, white fish, scallops, mussels, fresh tomato onion, rocket, chilli & garlic |      |
| Tropicale   | \$21 |
| Shaved leg ham, pineapple, fresh tomato & mozzarella                                    |      |

## *Hand Held*

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| Buttermilk Chicken Burger  | \$24 |
| Crisp fried chicken marinated in buttermilk, with salad & chipotle sauce in a toasted bun served with chips & tomato sauce |      |
| Wagyu Beef Burger [VOA]  | \$24 |
| Wagyu patty served with lettuce, tomato & pickles in a toasted bun served with chips & tomato sauce                        |      |
| Steak Sandwich   | \$27 |
| Grilled scotch fillet steak with salad, tomato & onions with toasted bread, chips & tomato sauce                           |      |

## Salads & Sides

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| <p><b>Caesar Salad</b><br/>Baby cos leaves, crisp bacon, anchovies, parmesan, boiled egg and traditional Caesar dressing [GF] [VEG]<br/>Add chicken \$5</p>  | Main \$22             |
| <p><b>Vegetarian Thai Salad</b><br/>Rice noodles, tofu, cucumber, red capsicum, snow pea shoots, roasted peanuts, fried shallots, mint, coriander, dressing [GF] [VEG] [DF]<br/>Add chicken \$5 / Beef \$8 / Salt &amp; Pepper Squid \$6</p> | Main \$23             |
| <p><b>Tomato &amp; Feta Salad</b><br/>With feta, red onion, cucumber, capsicum, kalamata olives &amp; an oregano dressing [GF] [VEG] [DF]</p>  | Side \$14 / Main \$25 |
| <p><b>Garden Salad</b><br/>With Hahndorf lettuce leaves, red onion, cucumber, capsicum, kalamata olives &amp; an oregano dressing [GF] [VEG]<br/>Add chicken \$5 / Beef \$8 / Salt &amp; Pepper Squid \$6</p>                                | Side \$11 / Main \$16 |
| <p><b>Fried Potato Wedges</b><br/>With sour cream &amp; pineapple sweet chilli sauce [VEG]</p>   | \$14                  |
| <p><b>Chips</b><br/>With tomato sauce [VEG]</p>  | \$9                   |
| <p><b>Mixed Sautéed Green Vegetables</b><br/>With extra virgin olive oil, a touch of garlic &amp; chilli with fish sauce</p>   | Side \$9 / Main \$17  |

## Kids Menu

Kids meals include a glass of juice or soft drink

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| <p><b>Chicken Slider Burger</b><br/>Served with potato chips</p>   | \$16 |
| <p><b>Fish &amp; Chips</b><br/>Small strips served with a green garden salad, potato chips &amp; dipping sauce</p> | \$15 |
| <p><b>Crumbed Chicken Strips</b><br/>Served with vegetables, potato chips &amp; dipping sauce</p>                  | \$14 |
| <p><b>Tomato Pasta</b><br/>Pasta in a braised tomato sauce with parmesan cheese [VEG]</p>                          | \$10 |
| <p><b>Pasta with Butter</b><br/>Short tube pasta tossed in butter and parmesan cheese [VEG]</p>                    | \$9  |

## Dessert

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| <b>Chocolate Cake</b><br>Rich, moist chocolate & almond cake served with warm chocolate sauce & cherry with a vanilla bean ice cream [GF] [VEG]   | \$14 |
| <b>Tiramisu</b><br>'Pick me up' Ducale coffee soaked sponge fingers layered with La Casa Del Formaggio mascarpone & Tia Maria sauce               | \$13 |
| <b>Panna Cotta</b><br>Galliano flavoured cream with braised raspberries [GF] [VEG]  | \$14 |
| <b>Three Gelati</b><br>Trio of velvety, luscious, sweet, & rich crème anglaise base Italian gelati [GF] [VEG]<br>Chocolate, vanilla and pistachio | \$12 |
| <b>Apple Crumble Tart</b><br>With strawberries & vanilla bean ice-cream [VEG]   | \$13 |
| <b>Sailors Sundae</b><br>Vanilla ice-cream with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF] [VEG]        | \$8  |
| <b>Affogato</b><br>Vanilla ice-cream with a shot of hot espresso<br>Add a shot of your favourite liqueur from \$6                                 | \$8  |

## Cheese

Historically, eating cheese at the end of a meal was thought to facilitate the digestion of foods already consumed. Whether or not this is true, ending a meal with cheese is a fine way to relax and provides a rich, delicious pairing to finish the wine.

Cheese making has long been part of Australian culture with great tradition. All great cheese making relies on the finisher, the European concept of finishing cheese is an art that we respect and passionately present to our diners.

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| <b>Gorgonzola Piccante Dop</b><br>Sharp aged blue vein cow's milk cheese from Lombardy with pear paste & cheese biscuits [VEG]   | \$12 |
| <b>Camembert Cheese, Adelaide Hills</b><br>This cow's milk, surface-ripened white mould cheese is soft and creamy when ripe, with a velvety mouthfeel and cauliflower notes, with fig & nut salami & cheese biscuits [VEG]         | \$12 |
| <b>Utter Delight Aged Cheddar Cheese</b><br>This cheddar goes through several natural processes that create a superior flavour and texture. In particular gives a classic tangy flavour, with quince paste & cheese biscuits [VEG] | \$11 |
| <b>Cheese Platter</b><br>Cheese plate using three cheeses & served with accompaniments [VEG]   | \$31 |