

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 Start

Bread Roll Warm oven baked bread served with cultured butter [V]	\$3
Garlic Bread Toasted, served with flat leaf parsley & olive oil [V]	\$9
Garlic & Cheese Flat Bread Pizza base topped with olive oil, garlic, parsley, mozzarella & parmesan [V]	\$12
Tomato & Bocconcini Flat Bread Vine ripened tomato with thinly sliced bocconcini mozzarella, garlic & basil [V]	\$16

Entrée

Prawn & Blue Swimmer Crab Velouté Soup Flavoured with baby spinach and moscato, the wine of love [GF]	\$23
Grilled Haloumi With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF] [V]	\$16
Prawn Cocktail Six succulent South Australian king prawn tails, mixed with cos lettuce, raspberries & spiced marie rose dressing [GF] [DF]	\$25
Salt & Pepper Squid Australian squid served with salad, fried potatoes & tartare sauce [DF]	\$16
Admirals Appetiser Platter for Two Six pieces of salt & pepper squid, two popeyes chicken sandwich soldiers, two pieces of grilled haloumi, six SA King Prawns with cocktail sauce and a Vegetarian Thai Dressed Salad with rice noodles, tofu, cucumber, red capsicum, snow pea shoots, roasted peanuts, fried shallots, mint & coriander	\$54

Classic Selection

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

Salt & Pepper Squid [DF]	\$28
Battered SA King George Whiting [DF]	\$37
Crumbed Prawns [DF]	\$39
Crumbed SA Garfish [DF]	\$34
Battered SA Garfish [DF]	\$33
Crumbed SA King George Whiting [DF]	\$38

House Seafood Specialties

Garlic King Prawns 12 South Australian tails served with creamy sauce, green vegetables and steamed rice [GF]	\$39
Admirals Seafood Favourite Crumbed whiting fillet, crumbed garfish fillet, three BBQ king prawns and three pieces of SA salt & pepper squid served with salad and chips	\$39
Surf & Turf Aged Black Angus steak medallion with three BBQ king prawns & shellfish sauce [GF]	\$39

From the Pan

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

Gluten free pasta available upon request

Hand Held

Popeyes Chicken Breast Sandwich	\$24
Crisp fried crumbed chicken breast with avocado, salad & Admirals dressing with toasted bread served with chips & tomato sauce	
Steak Sandwich	\$27
Grilled scotch fillet steak with salad, tomato & onions with toasted bread, chips & tomato sauce	

From the Land

Premium Angus Beef Crumbed Schnitzel	\$28
Free Range Chicken Breast Schnitzel	\$26
Schnitzels served with chips, Chef's salad & your choice of gravy; Green & Black Pepper Sauce, Diane Sauce or Creamy Mushroom Sauce	
Chicken Parmigiana , parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese	\$29
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

Vegetarian Pizza	\$23
Spinach, char-grilled eggplant, fire roasted capsicum & baby bocconcini [V]	
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	\$33
King prawns, white fish, scallops, mussels, fresh tomato onion, anchovies, chilli & garlic	
Tropicale	\$21
Shaved leg ham, pineapple, fresh tomato & mozzarella	



Salads & Sides

Caesar Salad

Baby cos leaves, crisp bacon, anchovies, parmesan, boiled egg and traditional Caesar dressing [GF] [V]

Add chicken \$5

Main \$22

Vegetarian Thai Salad

Rice noodles, tofu, cucumber, red capsicum, snow pea shoots, roasted peanuts, fried shallots, mint, coriander, dressing [GF] [V] [DF]

Add chicken \$5 / Beef \$8 / Salt & Pepper Squid \$6

Main \$23

Garden Salad

With Hahndorf lettuce leaves, red onion, cucumber, capsicum, kalamata olives & an oregano dressing [GF] [V]

Add chicken \$5 / Beef \$8 / Salt & Pepper Squid \$6

Side \$11 / Main \$16

Fried Potato Wedges

With sour cream & pineapple sweet chilli sauce [V]

\$14

Chips

With tomato sauce [V]

\$9

Sautéed Broccolini

With extra virgin olive oil, a touch of garlic & chilli with fish sauce [GF]

Side \$9 / Main \$16

Kids Menu

Kids meals include a glass of juice or soft drink

Fish & Chips

Small strips served with a green garden salad, potato chips & dipping sauce

\$15

Crumbed Chicken Strips

Served with vegetables, potato chips & dipping sauce

\$14

Tomato Pasta

Pasta in a braised tomato sauce with parmesan cheese [V]

\$10

Pasta with Butter

Short tube pasta tossed in butter and parmesan cheese [V]

\$9

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 Pasta Available | [GF] Gluten Free | [V] Vegetarian | [DF] Dairy Free

Dessert

Chocolate Cake Rich, moist chocolate & almond cake served with warm chocolate sauce & cherry with a vanilla bean ice cream [GF] [V]	\$14
Tiramisu 'Pick me up' Ducale coffee soaked sponge fingers layered with La Casa Del Formaggio mascarpone & Tia Maria sauce	\$13
Panna Cotta Galliano flavoured cream with braised raspberries [GF] [V]	\$14
Sailors Sundae Vanilla ice-cream with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF] [V]	\$8
Affogato Vanilla ice-cream with a shot of hot espresso 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.

Gorgonzola Piccante Dop Sharp aged blue vein cow's milk cheese from Lombardy with pear paste & cheese biscuits [V]	\$12
Camembert Cheese, Adelaide Hills 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 [V]	\$12
Utter Delight Aged Cheddar Cheese 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 [V]	\$11
Cheese Platter Cheese plate using three cheeses & served with accompaniments [V]	\$31