

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

Bread Roll Warm oven baked bread served with butter [V]	\$4
Rosemary, Garlic & Cheese Flat Bread Pizza base topped with olive oil, mozzarella, garlic & rosemary [V]	\$14
Tomato & Bocconcini Flat Bread Vine ripened tomato with thinly sliced bocconcini mozzarella, garlic & parsley [V]	\$18

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.

Please ask your server which world-class region of South Australia our oysters are from today.

Natural Oysters On rocksalt and served with Riverland lemon [GF] [DF]	1/2 Doz \$19 / Doz \$35
Thai Oysters Lime juice, fish sauce, spring onion, coriander & ginger dressing [GF] [DF]	1/2 Doz \$21 / Doz \$35
Japanese Oysters A soy dressing topped with wasabi Kewpie & crispy shallots [GF] [DF]	1/2 Doz \$21 / Doz \$37
Kilpatrick Oysters Barossa smoked speck with spiced Kilpatrick dressing [GF] [DF]	1/2 Doz \$26 / Doz \$39

Entrée

Velouté Soup Blue Swimmer Crab and baby spinach, flavoured with Moscato, the wine of love [GF]	\$25
Apple Carpaccio Thin layers of crisp apple, bocconcini cheese, cherry tomato, pine nuts and shallots dressed with a caramelised fruit dressing & extra virgin olive oil [GF] [V]	\$18
Grilled Haloumi With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF] [V]	\$17
Prawn Cocktail Six succulent South Australian king prawn tails, mixed with cos lettuce, raspberries & spiced marie rose dressing [GF] [DF]	\$25
Lifeguard Salad BBQ Australian squid with SA King Prawn tails dressed with honey and chilli served with salad leaves & lemon [GF] [DF]	\$26



Classic Seafood Selection

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

Salt & Lemon Pepper Squid [DF] small plate \$23 / main course serve \$33

Crumbed King Prawns Tails [DF] small plate \$29 / main course serve \$39

Line-caught Fish

Main Course Serves ~ All Kangaroo Island and Spencer Gulf line-caught meals are served with Chef's Salad, Riverland lemon, golden fried chips & dipping sauce

South Australian King George Whiting ~ 2 pieces \$39

Choose grilled, crumbed or battered Whiting

Extra piece South Australian King George Whiting \$12

South Australian Garfish ~ 2 pieces \$35

Choose grilled, crumbed or battered Garfish

Extra piece South Australian Garfish \$10

House Seafood Specialties

Garlic King Prawns \$39

served with a cherry tomato, spring onion roasted shellfish sauce and steamed rice [GF]

Admirals Seafood Favourite \$42

Crumbed whiting fillet, crumbed garfish fillet, three BBQ king prawns and three pieces of SA salt & pepper squid served with salad and golden fried chips

Scallopini & Prawns \$45

Seared thinly sliced Aged Black Angus (cooked medium) with three BBQ king prawns and shellfish sauce [GF]

From the Pan

Seafood Risotto \$33

Shellfish, crustacean, white fish, tomato, garlic and chilli cooked until it reaches a creamy consistency & finished with cherry tomato [GF]

Super Green Pasta \$28

Pasta with sautéed baby spinach, broccolini, snow pea tendrils and spring onion with a hint of chilli, garlic, parmesan & extra virgin olive oil [V]

Marinara Pasta \$34

Linguine - thin, flat pasta with 'little tongues' of shellfish, crustacean, white fish, garlic, chilli & olive oil

Blue Swimmer Crab Pasta \$33

Tagliatelle - long, flat egg pasta with crab, roasted shellfish sauce & spring onion

Gluten free penne pasta available upon request

Seafood Platters & Towers

King Prawn Tower for Two Twenty South Australian king prawns served with dipping sauces and golden fried chips accompanied with a green mixed garden salad [GF]	\$65
Half Lobster & Prawn Tower for Two Kangaroo Island half lobster with ten South Australian king prawns served with dipping sauces and golden fried chips accompanied with a green mixed garden salad [GF]	\$125
Oceanic Grilled Seafood Platter for Two add extra person \$70 Grilled South Australian whiting and garfish, Lifeguard style seared calamari & king prawns, chilled king prawns and natural oysters served with dipping sauces and golden fried chips accompanied with a green mixed garden salad [GF]	\$160
Marina Crumbed Seafood Platter for Two add extra person \$70 Crumbed South Australian whiting and garfish, salt & pepper calamari and king prawns, chilled king prawns and natural oysters served with dipping sauces and golden fried chips accompanied with a green mixed garden salad	\$160
Add-on to Platters South Australian Kangaroo Island Lobster Half Lobster \$80 or Whole Lobster \$120 ~ Options Natural or Grilled with Garlic Butter [GF]	

From the Land

Premium Angus Beef Crumbed Schnitzel	\$28
Free Range Chicken Breast Schnitzel Schnitzels served with golden fried chips, Chef's salad & your choice of gravy [DF] Choose: gravy, green & black pepper sauce or mushroom sauce	\$27
Chicken Parmigiana parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese	\$29
Aged Beef Fillet Skewer Two BBQ Aged Black Angus beef skewers with beef juices and chef's mixed salad served with golden fried chips (skewers are cooked medium)	\$37
Mushroom Scallopini Thin slices of aged beef fillet medallions (cooked medium) served with creamy mushroom sauce, broccolini and soft pumpkin	\$37
Spinach Grilled Chicken Breast With baby spinach and mozzarella on butternut pumpkin and tomato & basil sugo [GF]	\$31

Large Salads & Sharing Sides

Riviera Cruising Salad	\$23
Baby cos leaves, boiled egg, avocado, parmesan and garlic aioli dressing [GF] [V]	
add Chicken \$6 / Beef \$9 / Salt & Pepper Squid \$8 / Prawns \$9	
Vegetarian Thai Salad	\$25
Rice noodles, tofu, cucumber, red capsicum, snow pea shoots, fried shallots, mint, coriander & peanut dressing [GF] [V] [DF]	
add Double Tofu \$3 / Chicken \$6 / Beef \$9 / Salt & Pepper Squid \$8 / Prawns \$9	
Thick Cut Chips	\$9
served with aioli dressing and tomato sauce [V][DF]	
Sautéed Broccolini	\$9
With extra virgin olive oil, a touch of garlic & chilli with fish sauce [GF]	

Kids Menu

Kids meals include a glass of juice or soft drink

Double Mozzarella Flat Bread	\$14
Pizza base topped with garlic, parsley & La Casa mozzarella [V]	
Fish & Chips	\$17
Crumbed fish (1 piece) served with a green garden salad, potato chips & dipping sauce	
Crumbed Chicken	\$15
Half a chicken breast served with a green garden salad, potato chips & dipping sauce	
Tomato Pasta	\$12
pasta in a braised tomato sauce with parmesan cheese [V]	
Pasta with Butter	\$11
pasta tossed in butter and parmesan cheese sauce [V]	

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 | [DF] Dairy Free | [V] Vegetarian | [VE] Vegan

Dessert

Chocolate Cake Rich, moist chocolate & hazel nut cake served with warm chocolate sauce with a vanilla bean ice cream [GF] [V]	\$14
Tiramisu 'Pick me up' Vittoria 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]	\$10
Affogato Vanilla ice-cream with a shot of hot espresso Add a shot of your favourite liqueur from \$6	\$10

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]	\$13
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]	\$13
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]	\$12
Cheese Platter Cheese plate using three cheeses & served with accompaniments [V]	\$33

Book your next Function with us

Please chat to our Bistro Manager for any upcoming event needs.

Dedicated areas are available within Horizons Function Centre for small groups up to 200 guests. Numbers subject to current state covid restrictions. We are always accommodating to changing dates.