

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]	\$4.5
Rosemary, Garlic & Cheese Flat Bread Pizza base topped with olive oil, mozzarella, garlic & rosemary [V]	\$15
Tomato & Mozzarella Flat Bread Baked vine ripened tomato with mozzarella, garlic & parsley [V]	\$19
ENTRÉE	
Apple Carpaccio Thin layers of crisp apple, cherry tomato, pine nuts and shallots dressed with a caramelised fruit dressing & extra virgin olive oil [GF] [V]	\$19
Grilled Haloumi With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF	\$19 F] [V]
Lifeguard Salad BBQ Australian squid with prawn tails dressed with honey and chilli served with salad leaves & lemon [GF] [DF]	\$27

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] Crumbed King Prawns Tails [DF]	small plate \$25 / main course serve \$35 small plate \$30 / main course serve \$39	
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 Choose grilled, crumbed or battered Whiting	\$43	
South Australian Garfish ~ 2 pieces Choose grilled, crumbed or battered Garfish	\$36	



HOUSE SPECIALTIES

Garlic King Prawns served with a cherry tomato, spring onion roasted shellfish sauce and steamed rice [GF]	\$39
Vegetarian Thai Salad Rice noodles, tofu, cucumber, red capsicum, snow pea shoots, fried shallots, mint, coriander & peanut dressing [GF] [V] [DF] add Double Tofu \$3 / Salt & Pepper Squid \$9 / Prawns \$12	\$26
Admirals Seafood Favourite Crumbed whiting fillet, crumbed garfish fillet, three crumbed prawns and SA salt & pepper squid served with salad and golden fried chips	\$44
Seafood Risotto Shellfish, crustacean, white fish, tomato, garlic and chilli, finished with cherry tomato [GF]	\$35
Aged Beef Skewers Two BBQ Aged Black Angus beef skewers with beef juices and chef's mixed salad served with golden fried chips (skewers are cooked medium)	\$38
CLUB FARE	
Premium Angas Beef Crumbed Schnitzel	\$29
Free Range Chicken Breast Schnitzel	\$28
Schnitzels served with golden fried chips, Chef's salad & your choice of gravy [DF] Choose: gravy, green & black pepper sauce or mushroom sauce	
Chicken Parmigiana Parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese	\$30
Wagyu Club Beef Burger Wagyu patty served with lettuce, tomato, cheese, BBQ sauce in a toasted bun served with chips & tomato sauce	\$27
Sriracha Chicken Burger Crumbed chicken with salad, tomato, cheese & sriracha mayo dressing in a toasted bun served with chips and tomato sauce	\$26
Cacciatore Pizza Spicy salami, fresh tomato, and mozzarella	\$24
BBQ Chicken Pizza Chicken, bacon, pineapple, spring onion & mozzarella	\$27
Prawn Pizza Tiger prawns, salami, fresh tomato, chilli & garlic	\$33
Veggie Lovers Pizza Baked vine ripened tomato with broccoli, marinated capsicum, garlic, parsley & mozzarella [V]	\$27



PASTA

Marinara Pasta Linguine with 'little tongues' of shellfish, crustacean, white fish, garlic, chilli & olive oil	\$35
Blue Swimmer Crab Pasta Tagliatelle egg pasta with crab, roasted shellfish sauce, spring onion & a hint of chilli	\$35
Honey Prawn Pasta Short tube pasta with honey prawns and sautéed greens with a hint of chili	\$34
Super Green Pasta Tagliatelle pasta with sautéed baby spinach, broccolini, snow pea tendrils and spring a hint of chilli, garlic, parmesan & extra virgin olive oil [V]	\$29 onion with
Gluten free penne pasta available upon request	
SHARING SIDES	
Thick Cut Chips served with tomato sauce [V][DF]	small \$8 / large \$12
Crunchy Potato Wedges served with sour cream & sweet chilli sauce	\$14
Sautéed Broccolini With extra virgin olive oil, a touch of garlic & chilli with fish sauce [GF]	\$10
DESSERT	
Chocolate Cake Rich, moist chocolate & hazelnut cake served with warm chocolate sauce and vanilla bean ice-cream [GF]	\$16
Panna Cotta Galliano flavoured cream with braised raspberries [GF]	\$15
Sailors Sundae House-made vanilla gelato with your choice of strawberry, chocolate or caramel toppin with nuts or sprinkles [GF]	\$12 g,
Affogato Vanilla ice-cream with a shot of hot espresso Add a shot of your favourite liqueur from \$6	\$11
Scoon Bar	

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.

Premium ice-cream and gelato, made in-house and all flavours are gluten-free