

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 ~

Summer Menn

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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]	\$17
Tomato & Mozzarella Flat Bread	\$21
Yachties Dukkha & Bread Plate for Two Toasted dukkha with extra virgin olive oil, aged balsamic & sliced bread (V) (Vegan)	\$15
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] [VE]	\$19
Grilled Haloumi With cranberry & almond dukkha, dressed with caramelized Kangaroo Island fig dressing [GF] [V]	\$19
Crackling Spring Rolls Three extra-large, house-made spring rolls of the day encased in a crispy fried wrapping served with a petite salad with Cantonese plum sauce	\$19
Coconut Prawns Five Admirals' prawn tails coated with shredded coconut and panko breadcrumbs served with a petite salad and lemon & Japanese mayo dressing [DF]	\$29



HOUSE SPECIALTIES

Salt & Lemon Pepper Squid Tender Australian squid coated in a well-seasoned batter, fried then tossed with aromatics, spices, salt & pepper served with Chef's Salad, Riverland lemon, golden fried chips & dipping sauce [DF] not available in gluten free	\$36
South Australian Garfish Choose grilled, crumbed, or battered Garfish served with Chef's Salad, Riverland lemon, golden fried chips & dipping sauce	\$38
Lifeguard Squid Salad Spiced salt & pepper squid with Asian salad dressed in citronette dressing with lemon [DF] [not available in gluten-free]	\$36
Vegan Rainbow Chopped Cashew Salad Shredded carrot, cucumber, red capsicum, snow pea shoots, fried shallots, mint, coriander and cashew with sesame dressing [GF] [V] [DF]	\$29
Garlic King Prawns served with a cherry tomato, roasted shellfish sauce and steamed rice [GF]	\$39
Admirals Seafood Favourite Two crumbed garfish fillets, three coconut crumbed prawns and SA salt & pepper squid served with salad and golden fried chips [not available in gluten-free]	\$48
Seafood Risotto Shellfish, crustacean, white fish, tomato, garlic and chilli, finished with cherry tomato [GF]	\$36
Pork Rib Eye Steak 270gm Served with mushroom sauce, broccolini and fried potato chips [GF] (pork cooked medium)	\$35
Aged Black Angus Scotch Fillet 400gm served with broccolini, pepper sauce and fried potato chips (beef cooked medium-rare)	\$42
Marinara Pasta Linguine with 'little tongues' of shellfish, crustacean, white fish, garlic, chilli & olive oil	\$36
Blue Swimmer Crab Pasta Tagliatelle egg pasta with crab, roasted shellfish sauce, spring onion & a hint of chilli	\$37
Pasta Napolitana Long pasta tossed in a slow braised tomato sugo with garlic, parmesan & olive oil [V]	\$26

All dishes from our pasta range can be substituted with rice for gluten-free dining



PIZZA

Tomato & Cheese Pizza Ripe tomato & mozzarella cheese [V]	\$25
Ham & Pineapple Pizza Sliced leg ham, ripe pineapple & mozzarella cheese	\$26
Salami Pizza Mild pork salami, fresh tomato, capsicum and mozzarella cheese	\$28
BBQ Chicken Pizza Chicken, bacon, pineapple, BBQ sauce & mozzarella cheese	\$28
Veggie Lovers Pizza Selection of marinaded vegetables with vine-ripened tomato, marinated capsicum, garlic, parsley & mozzarella [V]	\$28

CLUB FARE

Schnitzels served with golden fried chips, Chef's salad & your choice of gravy [DF] Choose: gravy, green & black pepper sauce or mushroom sauce	
Free Range Chicken Breast Schnitzel	\$29
Chicken Parmigiana Parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese	\$31
Wagyu Club Beef Burger Wagyu patty served with lettuce, tomato, cheese, BBQ sauce in a toasted bun served with chips & tomato sauce	\$27

SHARING SIDES

Thick Cut Chips served with tomato sauce [V][DF]	small \$9 / large \$14
Crunchy Potato Wedges served with sour cream & sweet chilli sauce [V]	\$16
Sautéed Broccolini With extra virgin olive oil, a touch of garlic & chilli with fish sauce	\$12



DESSERT

Summer Pavlova	\$15
Light, marshmallow meringues topped with strawberries, blueberries & passion fruit sauce [GF]	
Vanilla Panna Cotta Indulgent vanilla-bean flavoured 'cooked cream' with a raspberry sauce [GF]	\$15
Sailors Sundae House-made vanilla gelato with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF]	\$12
Affogato Vanilla ice-cream with a shot of hot espresso [GF] Add a shot of your favourite liqueur from \$6	\$11
Scoop Bar	

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

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 Rice Available | [GF] Gluten Free | [DF] Dairy Free | [V] Vegetarian | [VE] Vegan



Little SKippers Menu

Kids Meals \$12 each



Chicken Nuggets served with chips & tomato sauce



Tomato Pasta Pasta with tomato sugo & parmesan



Kindly note this menu is available to children 12 years and under

SometHing sweet

Kids Ice-Cream \$4 children's ice-cream of the day











