

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 ~

Menu —	
TO START	
Bread Roll One warm sourdough oven-baked bread served with butter [V]	\$5
Rosemary, Garlic & Cheese Flat Bread Pizza base with olive oil, mozzarella, garlic, parsley & rosemary topped with parmesan cheese. [V]	\$17
Yotti Dukkha Nut & Spice Bread Plate for Two Our house-made toasted Yotti Dukkha with extra virgin olive oil, aged balsamic & sliced bread. [Vegan]	\$16
ENTRÉE	
Apple Carpaccio Thin layers of crisp apple, cherry tomato, pine nuts and shallots dressed with Yotti aged caramelised balsamic & extra virgin olive oil [GF] [VE]	\$19
Grilled Haloumi With cranberry & almond dukkha, dressed with Yotti caramelised Kangaroo Island fig dressing [GF] [V]	\$21
Crackling Spring Rolls Three extra-large, house-made spring rolls of the day encased in a crispy fried wrapping served with a petite leaf salad with Yotti Cantonese plum sauce	\$21
Coconut Prawns Five Admirals' prawn tails coated with shredded coconut and panko breadcrumbs served with a petite salad with Yotti Asian dressing, lemon & Japanese mayo dressing [DF]	\$29
GOURMET BURGERS	
Southern Style Chicken Burger Sweet & mildly spicy crumbed chicken tenderloins with cabbage slaw, tomato & cheese in a toasted bun served with golden fried chips & Yotti chipotle mayo sauce	\$29
Vegan Burger Plant-base schnitzel served with ripe tomato & cabbage slaw dressed in a toasted bun served with golden fried chips & vegan Yotti garlic aioli sauce	\$28
Beef Burger Wagyu beef patty served with lettuce, tomato, cheese, Yotti smoky BBQ sauce in a toasted bun served with chips & tomato sauce.	\$32



## **HOUSE SPECIALTIES** Lifequard Squid Salad \$38 Yotti spiced salt & pepper squid with salad dressed in Yotti Asian dressing with dried shallots & lemon [DF] [not available in gluten-free] Admirals Seafood Favourite \$49 Two garfish fillets, three coconut crumbed prawns and SA salt & pepper squid served with Chef's salad & Yotti lemon honey citronette dressing with tartare dipping sauce and golden fried chips [not available in gluten-free] Seafood Risotto \$37 Shellfish, crustacean, white fish, tomato and garlic, finished with cherry tomato [GF] **CLUB FARE** \$36 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 dressed with Yotti lemon honey citronette dressing, Riverland lemon, with golden fried chips & Yotti tartare dipping sauce. [DF] Not available in gluten free South Australian Garfish \$39 Choose grilled or battered Garfish served with Chef's Salad dressed with Yotti lemon honey citronette dressing, Riverland lemon, golden fried chips & Yotti tartare dipping sauce. Rainbow Chopped Cashew Nut Salad \$30 Shredded carrot, red capsicum, snow pea shoots, snow pea tendrils, fried shallots, mint & coriander dressed with Yotti sesame soya dressing [GF] [V] [DF] Add one piece of haloumi \$9 **Garlic King Prawns** \$40 Eight king prawns served with cherry tomato, flat leaf parsley, roasted shellfish sauce & steamed rice [GF] Pork Rib Eye Steak 270gm \$36 Oven roasted pork cutlet served with a side of truffled mushroom sauce, broccolini [GF] and chips (pork cooked medium) Side serve of golden fried chips are not gluten free **SCHNITZELS** Schnitzel & Parmigiana Bake are all served with golden fried chips & Chef's salad dressed with Yotti lemon honey citronette dressing with your choice of gravy. [DF] \$32 300gm Free Range Chicken Breast Schnitzel Choose: gravy, green & black pepper sauce or truffled mushroom sauce Chicken Parmigiana \$33 Chicken breast schnitzel with parmesan crumb, Napolitana sauce, leg ham & mozzarella cheese



PASTA	
Marinara Pasta Long pasta with 'little tongues' of shellfish, crustacean, white fish, garlic & a touch of Napoli sauce	\$37
Blue Swimmer Crab Pasta Tagliatelle egg pasta with Blue Swimmer crab meat & roasted shellfish sauce	\$38
Pasta Napolitana Long pasta tossed in a slow braised tomato sugo with garlic & topped with parmesan cheese & olive oil [V]	\$28
All dishes from our pasta range can be substituted with rice for gluten-free dining	
PIZZA	
Tomato & Cheese Pizza Ripe tomato & mozzarella cheese [V]	\$26
Salami Pizza Mild pork salami, fresh tomato, capsicum and mozzarella cheese	\$29
BBQ Chicken Pizza Chicken, bacon, pineapple, BBQ sauce & mozzarella cheese	\$30
TO SHARE	
Thick Cut Chips Served with tomato sauce [V][DF] small \$9 / larg	e \$14
Crunchy Potato Wedges Served with sour cream & sweet chilli sauce [V]	\$16.5
Sauces Choose from: gravy, green & black pepper sauce or truffled mushroom sauce Sour cream Yotti sweet chilli sauce	\$3 \$2 \$1
Sautéed Broccolini With extra virgin olive oil, a touch of garlic & chilli with fish sauce	\$14



## **PETITE SWEET TREATS**

Looking for a chocolatey treat or the perfect edible gift? This slice is a fantastic pick-me-up! This delightful slice has been chopped, crushed & combined with super soft marshmallow, raspberry, chocolate coated peanuts, sultanas & honeycomb. [GF][V] Our Sous Chef, Jessica, creates a super-indulgent rocky road slice, weighing between 180g and 200g.	\$8
Chef's Choice of Three Handmade Couverture Chocolate Pralines The highest quality chocolate in Adelaide worked in an artisan way with the best raw materials [GF][V]	\$15
DESSERT	
Summer Pavlova Light, marshmallow meringues topped with strawberries, blueberries & passion fruit sauce. [GF]	\$16
Vanilla Panna Cotta The perfect light, sweet, indulgent vanilla-bean flavoured eggless custard 'cooked cream' dessert is complemented with a braised raspberry sauce [GF]	\$16
Big Sailors Sundae House-made vanilla gelato with your choice of strawberry, chocolate or caramel topping, with nuts or sprinkles [GF]	\$15
Affogato Vanilla ice-cream with a shot of hot espresso [GF] Add a shot of your favourite liqueur from \$6	\$14.5
Scoop 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