

samphire

Breakfast Menu

Chilli Crab Scrambled Eggs

Sand Crab, Scrambled Free Range Eggs & Chili Oil,
Served on Home Made Focaccia

32

Bacon & Eggs on Focaccia

Poached, Scrambled or Fried Free Range Eggs,
Served on Home Made Focaccia

28

Avocado on Pretzel

Whipped Ricotta, Lime Dressing, Toasted Seed
Cracker & Poached Free Range Eggs,
Served on a Bagel

30

Coconut & Lychee Bircher

Goji Berries, Seasonal Fruits, Cocoa Nibs
with Freeze Dried Honeycomb

26



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Four Course Chefs Tasting 175pp

The Island Journey 250pp

Wattle Seed Sourdough, Cultured Butter 15

Blue Fin Tuna Tataki, Ponzu, Togarashi, Pickled Shallots **E** 28

Skewer Of Spencer Gulf Squid, Zhoug, Green Oil **E** 26

Yumba Green Lip Abalone, Green Papaya, Samphire **E** 28

Mayura Station Beef Tartar, Cured Egg Yolk, Capers **E** 28

Duck Breast, Roasted Beetroot, Caramelised Shallot **M** 45

Line Caught Nannygai, Chard, Yuzu Butter, Caviar **M** 45

Wagyu Eye Fillet, Tuscan Kale, Truffle Paris Potato **M** 62

Berkshire Pork Jowl, Cauliflower, Compressed Pear, Jus **M** 44

Radicchio, Fennel, Blood Orange, Currents, Wild Rice **M** 32

Accompaniments

Baby Broccoli, Burnt Almond Butter 18

Potato Bravos, Salt Bush, Paprika, Truffle 18

Butter Lettuce, White Anchovies, Cured Egg Yolk 18

Menu



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Pizza Lunch Menu

Margherita

Tomato, Mozzarella, Olive Oil, Basil

25

Coffin Bay Vongole

Mozzarella, Tomato, Coffin Bay
Vongole, Nduja

36

Lamb

Mozzarella, Harissa Lamb Shoulder,
Potato, Rosemary

32

Prosciutto

Truffle, Prosciutto, Torched Shimeji
Mushroom & Wild Rocket

32

Roast Pumpkin

Pesto Cream, Mozzarella, Sheeps Milk
Feta, Mazuna

28



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Kids Menu

Fish & Chips

Panko Line Caught Nannygai, Fries, Sauce Gribiche

18

Chicken Skewers

Char Grilled Tenderloins, Fries, House Made Relish

18

Penne Napolitana

Penne Pasta, Tomato Basil Napolitana, Parmigiano

18

Kids Parfait

Vanilla Bean Ice Cream, Milk Chocolate Ganache

10



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Breakfast

FROM 7AM

L'Anse Butter Croissant Plain/Ham & Cheese	16
Bacon & Egg on Toasted Focaccia	28
Blueberry & Ricotta Hotcakes, Crème Fraiche	26
Black Chia, Seasonal fruits, Puffed quinoa	18

Late Night Delights

TILL 11PM

GRILLED PANINI

Smoked Leg Ham, Aged Cheddar	16
Char Grilled Eggplant, Red pepper, Pesto	16
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Miso Ramon, Soba Noodle, Master Stock	32
Pork Shoe String Fries, Truffle	16
Baked Cheesecake, Saffron Crème Anglaise	24
SA Cheese Board, Dried Fruits, Nuts	24

Mini Bar Snacks

Cranberry & Pistachio Biscotti
Potato Crisps, Island Seasoning
Ruby Salt Bush Turkish Delight
Dark Callebaut Chocolate, Roasted Hazelnut

