



# COCKTAILS



COCKTAIL HOUR 2-3PM DAILY

## TIPSY MERMAID 19.00

Blue Curacao, Vodka, Malibu & Pineapple Juice

## PINA COLADA 19.00

Malibu, Pineapple Juice, Coconut Cream & Fresh Pineapple to garnish

## CLASSIC MOJITO 22.00

Bacardi, Sugar, Lime, Mint & Soda Water

## SPICY MARGARITA 22.00

Jalapeno infused Tequila, Cointreau, Lime, Sugar & Bitters

## PORN STAR MARTINI 22.00

Vanilla Vodka, Passionfruit liqueur, Lime Juice, Fresh Passionfruit, Vanilla Sugar Syrup & a Shot of Prosecco

## WOOHOO 19.00

Vodka, Peach Schnapps & Cranberry

## FROZEN MANGO DAIQUIRI 22.00

Fresh Mango blended with White Rum, Sugar, Lime, Mango Liqueur & passionfruit

## FROZEN MARGARITA 20.00

Tequila, Triple Sec & Lime, Sugar Syrup & blended

## SEX ON SAMSON BEACH 19.00

Vodka, Strawberry Liqueur, Peach Schnapps, Orange Juice & a Dash of Grenadine

## ESPRESSO MARTINI 19.00

Tia Maria, Vodka, Sugar Syrup & Espresso

~Be sure to ask about our cocktail of the week ~



# WINES



## SPARKLING

Jacobs Creek Chard. PN - Barossa Valley, SA 36.00

Villa Jolanda Prosecco - Veneto Italy 56.00

Veuve Clicquot 149.00

Piccolos 11.00

Angove Cuvee Brut (Dry) - South Australia

Angove Organic Cuvee Brut (Dry) - South Australia

## WHITES

Stella Bella Sauvignon Blanc - Margaret River, WA 58.00

Skuttlebutt SBS - Margaret River, WA 52.00

Leeuwin Estate Art Series Riesling - Margaret River, WA 56.00

Leeuwin Estate Prelude Chardonnay - Margaret River, WA 78.00

West Cape Howe Pinot Grigio - WA 48.00

Piccolos 10.00

Angove Sauvignon Blanc, SA

Angove Chardonnay, SA

Angove Moscato, SA

## ROSÉ

Vasse Felix - Margaret River, WA 48.00

Angove Organic Rosé Piccolo - South Australia 11.00

## REDS

Xanadu Cabernet Sauvignon - Margaret River, WA 52.00

Stella Bella Cabernet Merlot - Margaret River, WA 58.00

Pepper Jack Shiraz - Barossa Valley, SA 58.00

Piccolos 10.00

Angove Cabernet Sauvignon, SA

Angove Merlot, SA

Angove Shiraz, SA

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V - Vegetarian VGN - Vegan GR - Gluten Reduced

DF - Dairy Free CN - Contains Nuts IM - Imported

FOOD ALLERGIES: Please be aware that we do our best to cater for special dietary requirements. It must be noted that within our premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products. Guests requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

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# SAMSON

# BEACH

LUNCH: 12:00 - 2:30 PM  
DINNER: 5:30 - 8:00 PM

PLEASE ORDER AT THE BAR OR IN THE BISTRO  
CARD SURCHARGE 1.1%  
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

# Lunch and Dinner Menu

## STARTERS & SHARES

<b>Garlic Bread (V)</b>	11.90
<b>Cheesy Garlic Bread with Bacon</b>	15.90
<b>Basket of Chips (VGN) (GR)</b>	11.90

## SOUTH AUSTRALIAN EYRE PENINSULA OYSTERS

**BLOODY MARY OYSTER SHOOTER (1) 12.00**  
(Contains Absolut Vodka & one natural oyster)

<b>6 Natural Oysters</b>	29.90
<b>12 Natural Oysters</b>	54.90
Served fresh with a shallot vinaigrette & fresh lemon	
<b>6 Kilpatrick Oysters</b>	33.90
<b>12 Kilpatrick Oysters</b>	59.90
BBQ, Worcestershire sauce, bacon with fresh lemon	

## AUSTRALIAN SEAFOOD

ADD SIDE SALAD 5.00

<b>Fish &amp; Chips</b>	27.90
2 Pieces of beer battered Australian blue grenadier. served with chips, lemon Wedge and homemade tartare sauce.	
<b>Saddletail Snapper</b>	39.90
Beer battered Saddle Tail Snapper served with chips, lemon wedge and home made tartare sauce.	
<b>Fisherman's Basket</b>	37.90
<i>Everything great on one plate!</i>	
7 piece of the blue grenadier, 4 Australian prawns, 4 pieces of calamari and 3 potato scallops. Served with a chips, lemon wedge and homemade tartare sauce.	
<b>Calamari &amp; Chips</b>	29.90
Beer battered Australian calamari served with chips, lemon wedge and home made tartare sauce.	

**Tasmanian Salmon (GR)** 39.90  
Perfectly grilled skin on Tasmanian Salmon served with herb roasted chat potatoes, seasonal vegetables, deep fried kale and lemon butter.

**Grilled Prawn Salad (GR)** 34.90  
Grilled Australian Prawns in a fresh Asian Salad with capsicum, carrot, sprouts and Nam Jim dressing, topped with roasted sesame seeds.

**Creamy Garlic Prawns (GR)** 35.90  
Australian prawns served with house made creamy garlic sauce, jasmine rice and fresh Asian Slaw.



Rice (GR) 5.00	Blue Grenadier fish 11.00
Bacon 6.00	Potato Scallop .75c
Egg 3.00	Prawn 4.00
Calamari piece 1.90	Side Salad (GR) 5.00
Saddletail Snapper 16.00	

EXTRAS

## MAINS

**Curry of the Week** 29.90  
What is the chef cooking up this week?  
Come and see our special board for the curry of the week and other weekly specials.

**House Made Chicken Parmigiana** 32.90  
Freshly crumbed chicken breast topped with house made chunky Neapolitano sauce, ham and melted mozzarella cheese. served with a fresh garden salad and chips.

**Australian Scotch Fillet (GR)** 59.00  
300gm scotch fillet steak cooked to your liking and served with a fresh garden salad, chips and choice of sauce.

**Add Surf & Turf topper (GR) 11.00**

## SAUCES

Creamy Garlic Sauce (GR),  
Chimichurri (GR),  
Traditional gravy,  
Creamy Mushroom Sauce,  
Homemade Tartare & Aioli

## BURGERS

**Samson Burger** 28.90  
Gourmet Beef Patty, cheese, lettuce, caramelised onion, tomato, egg, bacon, Samson sauce & served with a side of chips.

**Chicken Burger** 27.90  
House crumbed chicken schnitzel, kewpie mayo, cheese, tomato and lettuce served with a side of chips and pickles.

**Philly Cheese Steak** 32.90  
Western Australia Scotch fillet, with grilled capsicum, cheese, caramelised onion, aioli on a fresh baguette.

**Veggie Burger (v)** 27.90  
House made vegetable patty with lettuce, kewpie mayo, tomato and red onion.

KIDS

**Nuggets & Chips** 12.90  
**Fish & Chips**

