



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

PASSION COLADA 19.00

Passionfruit, Coconut Cream & Malibu

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

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.



SAMSON

BEACH

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

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

Lunch and Dinner Menu

STARTERS & SHARES

Garlic Bread (V)	11.90
Cheesy Garlic Bread with Bacon	13.90
Basket of Chips (VGN) (GR)	11.90

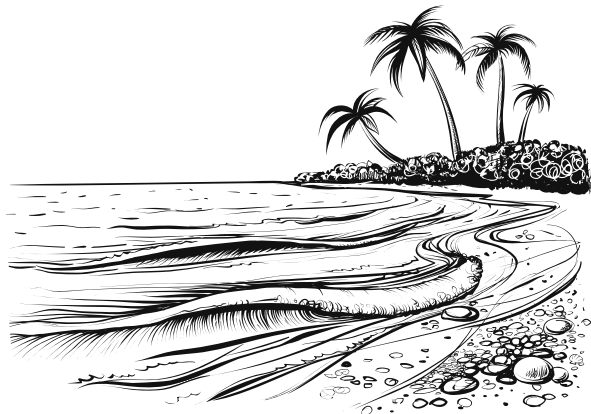
SOUTH AUSTRALIAN EYRE PENINSULA OYSTERS

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

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

KIDS

Nuggets & Chips	10.00
Fish & Chips	12.90



AUSTRALIAN SEAFOOD

ADD SIDE SALAD 5.00

Fish & Chips	25.90
2 Pieces of beer battered Australian blue grenadier. served with chips, lemon Wedge and homemade tartare sauce.	
Saddletail Snapper	39.90
Beer battered Saddle Tail Snapper served with chips, lemon wedge and home made tartare sauce.	
Fisherman's Basket	34.90
<i>Everything great on one plate!</i>	
7 piece of the blue grenadier, 4 Australian King prawns, 4 pieces of calamari and 3 potato scallops. Served with a chips, lemon wedge and homemade tartare sauce.	
Salt & Pepper Squid	27.90
Salt & pepper seasoned 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 fingerling 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 King 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

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 chef 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.

Porterhouse Steak (GR) 48.90
300gm Porterhouse steak cooked to your liking and served with a fresh garden salad, chips and choice of sauce.

Add Surf & Turf topper (GR) 11.00

SAUCE'S

Creamy Garlic Sauce (GR),
Red Wine gravy (GR),
Traditional gravy, Mushroom gravy,
Homemade Tartare

GOURMET 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 served with a side of chips and kimchi.

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

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