



SAMPHIRE  
LOCAL SEAFOOD CUISINE

# Degustation Menu

## **Sourdough**

Wagyu butter

## **American River oyster**

Champagne sorbet and pickled shallot

## **Otoro tatar**

Smoked egg yolk

## **KI abalone**

Lime and garlic

## **KI marron**

Shells hollandaise

## **Wagyu Porterhouse**

Criolla and roasted shallot

*or*

## **Kingfish wing**

Samphire butter and pea-wasabi puree

## **Almond and olive oil cake**

Home-made Ligurian honey gelato

# Beverages

## Wines

Lloyd Brothers Picpoul Prosecco <i>Adelaide Hills, SA</i>	\$59
Lloyd Brothers Blanc de Blancs <i>Adelaide Hills, SA</i>	\$69
Hills & Coast Sauvignon Blanc <i>Adelaide Hills, SA</i>	\$52
Lloyd Brothers Pinot Grillo <i>Adelaide Hills, SA</i>	\$59
Lloyd Brothers Picpoul <i>Adelaide Hills, SA</i>	\$59
Lloyd Brothers Sauvignon Blanc <i>Adelaide Hills, SA</i>	\$59
Lloyd Brothers Pinot Noir Rose <i>Adelaide Hills, SA</i>	\$59
Hills & Coast Shiraz <i>McLaren Vale, SA</i>	\$52
Lloyd Brothers GSM <i>McLaren Vale, SA</i>	\$59
Lloyd Brothers Pinot Noir Shiraz <i>McLaren Vale, SA</i>	\$59
Lloyd Brothers Shiraz <i>McLaren Vale, SA</i>	\$59

## **Beers**

Coopers Pale Ale	\$10
Great Northern 0%	\$8

## **Gin**

Kangaroo Island Spirits Mulberry	\$15
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## **Vodka**

Absolut	\$12
Grey Goose	\$15

## **Whisky**

Chivas Regal 12 Year Old	\$12
The Macallan Quest Single Malt	\$15
Ardmore Trad. Peated Single Malt	\$15

## **Soft Drinks**

Coke/Coke Zero/Sprite
Ginger Beer