

# SAMUELS

## SMALL PLATES

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HOUSEMADE FOCACCIA caramelized onion & paprika, Isigny St Mere butter   v	12	FRESH OYSTERS Freshly shucked natural oysters, lemon. <small>*single / dozen</small>	6   55*	SEARED SCALLOPS coconut vinaigrette, coriander, pickled shallot, chilli, ginger   gf, df	25
LOCAL OCTOPUS romesco sauce, olive, chorizo   gf	32	SPRING RISOTTO charred asparagus, citrus, saffron, toasted pine nuts, parmesan   gf, v	25   38	WAGYU TATAKI toasted sesame, ponzu, ginger, avocado, crisp enoki mushroom	30
PORK BELLY pumpkin puree, orange sauce, slaw, peanuts   df	26	DUCK BREAST pickled cucumber, celery cream, chili cashew, green onions, garlic jus   gf	30	SPICED LAMB LOIN pea puree, sweet potato butter, turnip fondant, lamb glaze	30

## LARGE PLATES

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GNOCCHI porcini & swiss brown cream sauce, crispy sage, parmesan   v	42	CRAB LINGUINE prawns, fresh chili, garlic, spinach, basil, tomato concasse	42	POACHED SALMON cauliflower textures, salmon pearls, edible garden   gf	58
ROAST CHICKEN chorizo gratin, corn puree, pearl cous cous & asparagus	46	BEEF SHORT RIB slow braised, savoy cabbage, honey glazed carrots, pistachio crumb, peppercorn jus   gf	53	BEEF FILLET potato & confit garlic emulsion, zucchini, capers & olives, marinated tomatoes, jus   gf	58
		PRIME RIB 600GM duck fat potatoes, garlic spinach cream, jus   gf	125		

## SIDES

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SPRING SALAD stracciatella, fennel, kohl rabi, mint, parsley & rocket, citrus dressing   gf, v	16	GARDEN SALAD cucumber, tomato, red onion, pear, pine nuts, herb vinaigrette	16	AUBERGINE HEARTS tahini yoghurt   gf, v	16
CHARRED BROCCOLI gruyere sauce, fried silver beet, parmesan   v	16	WHIPPED POTATO truffle oil, parmesan crisp   v	16	DUCK FAT POTATO rosemary aioli	16

Please note: 10% Sunday surcharge applies.