

SAMUELS

SMALL PLATES

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

GNOCCHI porcini & swiss brown cream sauce, crispy sage, parmesan v	42	CRAB LINGUINE prawns, fresh chili, garlic, spinach, basil, tomato concasse	42	ROASTED SNAPPER leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid gf	52
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	65	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

SPRING SALAD stracciatella, fennel, kohlrabi, 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.