

S A M U E L S

Small

House made focaccia, caramelized onion & paprika, Isigny St Mere butter v	14
Freshly shucked oysters, lemon <i>df, gf</i>	6 / 55
Seared scallops, coconut vinaigrette, coriander, pickled shallot, chilli, ginger <i>gf,df</i>	26
Local octopus, romesco sauce, olive, chorizo <i>gf</i>	32
Spring risotto, charred asparagus, citrus, saffron, toasted pine nuts, parmesan <i>gf</i>	25 / 38
Wagyu tataki, toasted sesame, ponzu, avocado, crisp enoki mushroom	30
Duck breast, pickled cucumber, celery cream, chili cashew, green onions, garlic jus <i>gf</i>	30
Pork Belly, pumpkin puree, organe sauce, slaw, peanuts <i>df</i>	30
Spiced lamb loin, pea puree, sweet potato butter, turnip fondant, lamb glaze	32

Large

Gnocchi, porcini & swiss brown cream sauce, crispy sage, parmesan v	42
Crab linguine, prawns, fresh chilli, garlic, spinach, basil, tomato concasse	42
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf</i>	56
Roast chicken, chorizo gratin, corn puree, pearl cous cous & asparagus	46
Beef fillet, potato & confit garlic emulsion, zucchini, capers, olives, marinated tomatoes, jus <i>gf</i>	58
Slow braised beef short rib, savoy cabbage, glazed carrots, pistachio crumb, peppercorn jus <i>gf</i>	65
Prime rib 600gm, duck fat potatoes, garlic spinach cream, jus <i>gf</i>	125

Sides

Charred broccolini, gruyere sauce, fried silver beet, parmesan v	18
Whipped potato, truffle oil, parmesan crisp v	16
Stracciatella, fennel, kohlrabi, mint, parsley & rocket, citrus dressing v, <i>gf</i>	16
Aubergine hearts, tahini yoghurt <i>gf, v</i>	16
Duck fat potato, rosemary aioli v	16
Garden salad, cucumber, tomato, red onion, pear, pine nuts, herb vinaigrette v, <i>gf</i>	16