

S A M U E L S

Small

House made focaccia, Isigny St Mere butter <i>v</i>	15
Local octopus, romesco sauce, olive, chorizo <i>gf</i>	32
Seared local scallops, white wine & tobiko cream, confit fennel, spinach <i>gf</i>	28
Pork belly, pumpkin puree, orange sauce, cabbage slaw, peanuts <i>gf</i>	32
Stracciatella, heirloom tomatoes, kalamata crumb, tomato oil, toasted focaccia <i>v</i>	25
Tiger prawns, spicy prawn popcorn, lemon kewpie, herb pesto <i>df</i>	34
Beef tartare, smoked oyster aioli, pickled cucumber, shallot, cured egg, parmesan, potato crisp	30

Large

Risotto of ash goat cheese & grilled zucchini, citrus & swiss chard	25 38
Gnocchi, porcini & swiss brown cream sauce, crispy sage, parmesan <i>v</i>	42
Crab linguine, prawns, fresh chilli, garlic, spinach, basil, tomato concasse	42
Duck leg confit, celeriac cream, cherry duck jus, shallot tart tatin, black cabbage	45
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf</i>	58
300gm sirloin, shoestring fries, miso butter, jus	58
Beef fillet, dauphinoise potato, king oyster & spinach, garlic glaze jus <i>gf</i>	60
600gm prime rib, truffle mac & cheese with wood ear, asparagus, jus	127

Sides

Honey pumpkin, chili & parsley, Persian feta, toasted pepitas <i>v, gf</i>	18
Charred broccolini, gruyere cheese sauce, fried silver beet, parmesan cheese <i>v</i>	19
Iceberg wedge, pickled cucumber, crushed pistachio, buttermilk dressing <i>gf, v</i>	18
Duck fat potato, rosemary aioli <i>v</i>	17
Garden salad, cucumber, tomato, red onion, pear, pine nuts, citrus vinaigrette <i>v, gf</i>	17
Whipped potato, truffle oil, parmesan crisp <i>v, gf</i>	17