

# SAMUELS

## Mothers Day Lunch 11.5.25

### **Entree, choice of**

Seared local scallops, white wine & tobiko cream, confit fennel, spinach *gf*

*Suggested pairing: 2023 Freycinet Chardonnay \$16*

Stracciatella, heirloom tomatoes, kalamata crumb, tomato oil, toasted focaccia *v*

*Suggested pairing: 2023 Chateau La Gordonne Rosé \$15*

Beef tartare, smoked oyster aioli, pickled cucumber, shallot, cured egg, parmesan, potato crisp

*Suggested pairing: 2022 Tamar Ridge Pinot Noir \$17*

### **Main, choice of**

Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid *gf*

*Suggested pairing: 2023 Miles From Nowhere Best Blocks, Viognier \$15*

Gnocchi, porcini & swiss brown cream sauce, crispy sage, parmesan *v*

*Suggested pairing: 2023 Nova Vita 'firebird' Pinot Gris \$15*

Beef tenderloin, dauphinoise potato, oyster mushroom, confit garlic jus

*Suggested pairing: 2022, Miles From Nowhere Best Blocks, Cabernet Sauvignon \$15*

### **Dessert, choice of**

Samuel's tiramisu, Savoiardi, mascarpone, espresso, Frangelico, Kahlua

*Suggested pairing: 2019 La Violetta Bilingue Grenache Mataro \$15*

Peach Melba, poached peach, raspberry coulis, almond sponge, vanilla gelato

*Suggested pairing: NV Ampersand Methode Traditionnelle \$16*

Chocolate peanut butter mousse, dark chocolate ganache, peanut butter caramel, vanilla gelato

*Suggested pairing: 2019 Pirathon Silver Shiraz \$16*

*Enjoy any 3 suggested wines for \$40*