

S A M U E L S

Small

House made focaccia (2pc), Isigny St Mere butter, seasonal accompaniments* <i>v</i>	18
Duck liver pate, choux pastry, shaved prosciutto	27
Lamb skewer, maple hummus, pickled red onion, orange labneh, fennel & celeriac remoulade <i>gf</i>	32
Shark Bay scallops, cauliflower & truffle cream, pancetta crumbs, shemji <i>gf</i>	36
Local octopus, romesco sauce, olive, chorizo <i>gf</i>	32
Local tiger prawns, spicy prawn popcorn, lemon kewpie, herb pesto <i>df</i>	36
Pork belly braised in orange & ginger, fennel & pearl barley	32
Prawn bisque, prawn, clam, scallop & squid, brandy cream, ciabatta	34
Green pea & mint risotto, ash goats cheese, pine nuts & tendrils <i>gf</i>	30

Large

Crab linguine, prawn, fresh chili, garlic, spinach, basil, tomato, pangrattato	46
Gnocchi, porcini & swiss brown cream sauce, crispy sage, parmesan <i>v</i>	46
Duck leg confit, celeriac cream, cherry duck jus, shallot tart tatin, black cabbage	52
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf</i>	62
300gm sirloin, shoestring fries, miso butter, jus	61
Beef fillet, dauphinoise potato, field mushroom & spinach, jus <i>gf</i>	63
500gm Scotch fillet, chimmichurri, hot English, jus <i>gf</i>	92

Sides

Honey pumpkin, chili, parsley, Persian feta, toasted pepitas <i>v, gf</i>	24
Charred broccolini, smoked hummus, toasted almonds <i>v</i>	21
Whipped potato, truffle oil, parmesan crumb <i>v, gf</i>	18
Duck fat potato, rosemary aioli	18
Garden salad, cucumber, tomato, red onion, pear, pine nuts, citrus vinaigrette <i>v, gf</i>	17

**Focaccia accompaniments contain nuts. Please speak to your waiter regarding any allergies or dietary requirements.*

Please note: 10% Sunday surcharge applies.