

S A M U E L S

Small

House made focaccia (2pc), Isigny St Mere butter, seasonal accompaniments* <i>v</i>	18
Beef tartare, avocado puree, apple puree, cured egg yolk, chorizo crisp <i>gf, df</i>	31
Shark bay scallops, white wine & tobiko cream, confit fennel, spinach <i>gf</i>	36
Local octopus, romesco sauce, olive, chorizo <i>gf</i>	32
Prawn carpaccio, lime buttermilk, mango, coriander, chili, mayonnaise <i>gf</i>	34
Pork belly braised in orange & ginger, fennel & pearl barley	32
Green pea & mint risotto, ash goats cheese, pine nuts & tendrils <i>gf</i>	30
Three ways beetroot, pine nuts, rice paper crisp, extra virgin olive oil <i>gf, df, v</i>	29

Large

Crab linguine, prawn, fresh chili, garlic, spinach, basil, tomato, pangrattato	46
Potato gnocchi, burnt butter sauce, sage, walnuts, crispy kale, parmesan <i>v</i>	45
Sous-vide chicken, pumpkin puree, romesco, baby carrot, rosemary butter <i>gf</i>	48
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf</i>	62
Charred grilled eggplant, miso, crispy kale, butterbean salad <i>v, gf, df</i>	41
300gm sirloin, shoestring fries, café de paris, jus	61
Beef fillet, celeriac dauphinoise, grilled peach, jus, asparagus <i>gf</i>	67
500gm scotch fillet, chimichurri, hot English, jus <i>gf</i>	92

Sides

Baby courgette, yellow squash, tomato chutney <i>v, gf, df</i>	24
Charred broccolini, smoked hummus, toasted almonds <i>v</i>	22
Whipped potato, truffle oil, parmesan crumb <i>v, gf</i>	19
Duck fat potato, rosemary aioli	19
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.*