S A M U E L S

Small

House made focaccia (2pc), Isigny St Mere butter, seasonal accompaniments* *v*	18
Beef tartare, avocado puree, apple puree, cured egg yolk, chorizo crisp *gf, df*	31
Shark bay scallops, white wine & tobiko cream, confit fennel, spinach *gf*	36
Local octopus, romesco sauce, olive, chorizo *gf*	32
Three ways beetroot, pine nuts, rice paper crisp, extra virgin olive oil *gf, df, v*	29

Large

Crab linguine, prawn, fresh chili, garlic, spinach, basil, tomato, pangrattato	46
Potato gnocchi, burnt butter sauce, sage, walnuts, crispy kale, parmesan *v*	45
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid *gf*	62
300gm sirloin, shoestring fries, café de paris, jus	61
Beef fillet, celeriac dauphinoise, grilled peach, jus, asparagus *gf*	67
Turkey roulade, herbs crumbed, pancetta, honey mustard, carrot puree, cranberry and apple chutney	53

Sides

Charred broccolini, smoked hummus, toasted almonds *v*	22
Whipped potato, truffle oil, parmesan crumb *v, gf*	19
Duck fat potato, rosemary aioli	19
Garden salad, cucumber, tomato, red onion, pear, pine nuts, citrus vinaigrette *v, gf*	17

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

Please note: 10% Sunday surcharge or 15% holiday applies.