

S A M U E L S

Small

House made focaccia (2pc), Isigny St Mere butter, seasonal accompaniments* <i>v</i>	18
Beef tartare, gochujang, confit garlic, chives, pickle, radish, coconut cracker <i>gf, df</i>	32
Shark bay scallops, pistachio butter, pistachio vinaigrette <i>gf</i>	36
Local octopus, romesco sauce, olive, chorizo <i>gf</i>	35
Kangaroo loin, braised red cabbage, saltbush, jus <i>gf, df</i>	34
Pork belly, char siu honey, shallot, leek, silver beet, dukkha <i>df</i>	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	47
Potato gnocchi, pumpkin, sundried tomato, sage <i>v</i>	45
Chicken breast, beetroot mash, mushrooms, honey glazed carrots, leek & tarragon cream <i>gf</i>	49
Roasted snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf</i>	65
Baked cauliflower, almond romesco, quinoa, sweet potato ribbon <i>v, gf, df</i>	40
300gm sirloin, shoestring fries, café de paris, jus	66
Beef fillet, duches potato, jus, mushroom ragu, enoki <i>gf</i>	68
500gm scotch fillet, chimichurri, hot English, jus <i>gf</i>	98

Sides

Charred broccolini, garlic chili oil, lemon yogurt <i>v, gf</i>	23
Whipped potato, truffle oil, parmesan crumb <i>v, gf</i>	19
Duck fat potato, rosemary aioli <i>df</i>	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.*