

S A M U E L S

Small

House made focaccia (2pc), Isigny St Mere butter, seasonal accompaniments* v	18
Treeton Farm beef tartare, gochujang, confit garlic, chives, pickle, radish, coconut cracker <i>gf, df</i>	32
Premium Hokkaido scallops, pistachio butter, pistachio vinaigrette <i>gf, (I)</i>	36
Local WA octopus, romesco sauce, olive, chorizo <i>gf, (A)</i>	35
Kangaroo loin, braised red cabbage, saltbush, jus <i>gf, df</i>	34
WA 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

Local Blue Swimmer crab linguine, prawn, fresh chili, garlic, spinach, basil, tomato, pangrattato <i>(M)</i>	47
Potato gnocchi, pumpkin, sundried tomato, sage v	45
Chicken breast, beetroot mash, mushrooms, honey glazed carrots, leek & tarragon cream <i>gf</i>	49
Roasted WA snapper, leek fondue, snow pea tendrils, coriander & celery sauce, shaved squid <i>gf (M)</i>	65
Baked cauliflower, almond romesco, quinoa, sweet potato ribbon v, <i>gf, df</i>	40
Treeton Farm beef fillet, duches potato, jus, mushroom ragu, enoki <i>gf</i>	68
300g Treeton Farm sirloin, shoestring fries, café de paris, jus	66
250g Lotte 8/9 wagyu striploin, hand-cut chips, and selection of condiments <i>Café de paris, jus, japanese chimichurri, hot english mustard</i>	115

Sides

Charred broccolini, garlic chili oil, lemon yogurt v, <i>gf</i>	23
Whipped potato, truffle oil, parmesan crumb v, <i>gf</i>	19
Duck fat potato, rosemary aioli <i>df</i>	19
Garden salad, cucumber, tomato, red onion, pear, pine nuts, citrus vinaigrette v, <i>gf</i>	17

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

(A) Australia (I) Imported (M) Mixed Origin

Please note: 10% Sunday surcharge applies.