

S A M U E L S

A La Carte

House made granola, coconut yoghurt, strawberries, seasonal fruit, berry compote v	25
Coconut sago pudding, mango puree, passionfruit pulp, coconut milk, seasonal fruit, toasted coconut <i>gf, df, v</i>	25
Strawberries & cream brioche french toast, vanilla marscarpone drizzle, macerated strawberries, meringue, freeze dried strawberries v	29
Smashed avocado, whipped ricotta, sourdough, charred corn salsa, pickled shallots, dukkah, poached egg, herb oil and micro coriander v	27
Turkish eggs with house-made focaccia, garlic yoghurt, chili oil, feta, pickled shallot, pine nuts, poached eggs, paprika v	27
Signature Shark Bay crab omelette, prawn, whipped feta, tobiko, chili oil, pangrattato, dill and charred lemon <i>M</i>	32
Eggs royale with smoked salmon, toasted brioche, sauteed spinach, poached eggs, hollandaise, capers and fried shallots <i>I</i>	29
Samuel's full breakfast, eggs your way, hash brown, breakfast sausage, mushrooms, bacon, grilled tomato, baked beans, sourdough	30
Samuel's vegetarian breakfast, eggs your way, hash brown, avocado, mushrooms, spinach, grilled tomato, baked beans, sourdough v	30
Eggs your way, grilled tomato, baby spinach, sourdough <i>gfo, v</i>	22

Gluten & Allergen-Friendly Options Available. Please speak to a member of the waitstaff.

Add

Bacon, sausage, smoked salmon	6
Avocado	5
Egg, baked beans, tomato, hash brown, mushroom	4
Gluten free bread	3
Freshly cut seasonal fruit salad with mint	12

Tea

English breakfast, earl grey, peppermint, chamomile, lemon verbena	6
--	---

Fresh Juice

Orange, apple, pineapple, cranberry	5
-------------------------------------	---

Barista Coffee

Flat white, cappuccino, latte, short macchiato, long black	5
Long macchiato	6
Piccolo, espresso	4.5
Hot chocolate, chai latte	5
Affogato	8.5
Alternative milk, Flavoured syrup	+1

Please note: 10% Sunday surcharge applies.

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