

S A M U E L S

TO START

Freshly made smoked burrata filled with burnt honey & truffle, hazelnut crumb and house foccacia *v*

MAIN

Choice of:

South West beef fillet, smoked burrata crema, grilled asparagus, shallot, Jerusalem artichoke chips, jus *gf*

Local snapper, burrata velouté, charred baby fennel, sauteed spinach, finger lime, dill oil *gf (A)*

Burnt butter gnocchi, burrata, sage, hazelnut, lemon *v*

PALATE CLEANSER

Burrata snow, tomato granita, basil dust *gf, v*

DESSERT

Sweet burrata, strawberry compote, white chocolate soil, dark balsamic chunks, strawberry ice cream, basil *v, gf*

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

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