

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, papadums <i>gf df</i>	32
Australian lime chilli tiger prawns, squid, sesame mayo, avocado, pineapple salsa <i>gf, df, nf (M)</i>	37
Local octopus, pancetta, edamame, eggplant romesco <i>gf, df (A)</i>	35
Giniversity botanical cured salmon, gin cucumber emulsion, salmon caviar, lemon dressing, dill and orange <i>gf (A)</i>	32
WA pork belly, char siu honey, shallot, leek, silver beet, dukkha <i>df</i>	33
Charred savoy cabbage, silken garlic, pistachio, reggiano, miso butter glaze <i>gf, v</i>	30
Heirloom carrot, ricotta, orange, charred shallot, hazelnut, pomegranate molasses <i>gf, v</i>	32

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, brown butter carrot, goat cheese, corn mango salsa, jus <i>gf</i>	50
Roasted WA snapper, leek, kale, snow pea, dill beurre blanc, tobiko, sweet potato <i>(M)</i>	69
Baked squash, chickpeas, tahini yogurt, olives, pepita <i>gf</i>	40
300g Treeton Farm sirloin, shoestring fries, café de paris, jus	68
180g Treeton Farm beef fillet, cauliflower, field mushroom, onion jam, silver beet, jus <i>gf</i>	68
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 yoghurt 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
Kale, fennel, crunch butter, orange, candy pecan, honey lemon dressing <i>gf, df, v</i>	19

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

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

Please note: 10% Sunday surcharge applies.