

S A M U E L S

TO START

House made focaccia, Isigny St Mere butter, seasonal accompaniments* v

ENTREE

Choice of:

Kingfish ceviche, blood orange, coconut, lime, watermelon radish, lychee, miso-citrus gel gf, df, (A)

Wagyu beef tartare, cornichon, quail egg, chives, black garlic, mustard, gourmet brioche

Whipped stracciatella, medley tomato, finger lime, almond crumb, brioche v

MAIN

Choice of:

Turkey medallion, WA lobster tail, champagne bisque, fondant potato, cauliflower, tomato-infused cherry gf, (A)

WA Red Emperor, miso cashew cream, spinach, tobiko, mussels, cream enoki, charred lemon gf, (M)

8/9 Lotte Wagyu fillet, shiraz jus, cumin lime butter, swede au gratin, onion puree, asparagus gf

Cauliflower steak, saffron velouté, burnt butter pumpkin, pistachio dukkha, sage, pomegranate v, gf

DESSERT

Choice of:

Christmas pudding, spiced mousse center, cocoa nib nougatine and caramel ice cream v

Three ways chocolate, chocolate cremeux, pecan, candied orange, caramel, almond sable, Cointreau granita v

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

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